

Market Produce Specifications

PRODUCE: PASSIONFRUIT

TYPE: Purple

VARIETY: Various

CLASS: One



GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep purple to black outer skin; white inner skin surface; translucent yellow to orange flesh filled with black seeds.</i>
VISUAL APPEARANCE	<i>Bright bloom; firm full fruit with only minimal wrinkling; short stem retained with no evidence of calyx remnants; skin not >6mm thick; free from foreign matter.</i>
SENSORY	<i>Firm outer shell; juicy, jelly like flesh containing many small seeds; sweet, slightly acid flavour; no unripe "woody" tastes; smooth seeds; heavy for size.</i>
SHAPE	<i>Spherical to egg shaped fruit</i>
SIZE	<i>In pre-ordered size range as per requirements</i>
MATURITY	<i>Deep full colour</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects</i>
DISEASES	<i>With wrinkled or collapsed skin in fruit (eg athracnose)</i>
	<i>With small or deformed fruit, thick hard rind and small pulp cavity, scabs and cracks (e.g. passionfruit woodiness virus)</i>
	<i>With olive green to brown greasy looking spots or brown sunken circular lesions (eg grease spot and brown)</i>
PHYSICAL/PEST DAMAGE	<i>With deep seated bruises punctures and cracks with or without leakage of juice</i>
	<i>With evidence of spray deposits</i>
TEMPERATURE INJURY	<i>With evidence of dehydration, shrivelling, dryness, brown skin (heat injury)</i>
	<i>With excessive wrinkling and discolouration (frost injury)</i>
	<i>With dark, water soaked lesions (chilling injury)</i>
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	<i>With pest tears or cuts affecting >1 sq cm</i>
SKIN MARKS/BLEMISHES	<i>With superficial scratches, scuffs, skin blemishes affecting >1 sq cm</i>
TEMPERATURE INJURY	<i>With evidence of skin bleaching or scorched fruit affecting > 25% fruit</i>
CONSIGNMENT CRITERIA	
TOLERANCES PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12°C for Receival.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	