

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Bangalore**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Golden yellow with red blush over shoulder areas; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Golden yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscauld).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Brook**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Green skin, yellow to orange flesh. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not > 2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Clean with bright bloom and smooth skin. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Elongated to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit, (no gas ripening/colouring permitted).

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >1sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 -18°C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Davis Haden**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Yellow to orange slight red blush. None with >40% of visible surface with light green colour; no discoloured Lines (chimeral) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Orange flesh; With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscauld).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **MANGO**
 TYPE: **Ripened**
 VARIETY: **Early Gold**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Yellow with orange red blush.. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Orange flesh; With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Edward**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow, some red blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh; rough texture skin. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Glenn**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Orange with red blush.. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Orange flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Hayden**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow with brilliant red blush. None with >40% of visible surface with light green colour, no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Orange yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Irwin**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Crimson blush on a yellow skin. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Keitt**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow, with a light pink blush.. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Kensington Pride**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Pale yellow with or without pink to pink red-blush. None with > 40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Yellow flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscauld).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >1sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Kensington Pride Bundaberg / Bowen / Burdekin / Carnarvon Region**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Pale yellow with or without pink to pink red-blush. No chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Yellow flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm. no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >1sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Kensington Pride**
CLASS: **Tray Line Composite**

GENERAL APPEARANCE CRITERIA	
COLOUR	Colour Stage ranging from 50 - 100% blush over fruit surface (stages 4 - 6 on QDPI Chart). None with > 50% of visible surface with dark green colour.
VISUAL APPEARANCE	Yellow flesh. With need for stickers with PLU and produce/variety name.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray. Preferably sizes 18 - 25's
MATURITY	>14% dry matter. Varying stages of maturity.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes or cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With > 8 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >2 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >4 sq cm or with bruising affecting > 3 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscauld).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>2-3mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >2.5sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >2.5 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 15%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Kensington Pride**
CLASS: **Tray Line One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Colour stage ranging from 30 - 90% blush over fruit surface (stages 3 - 5 QDPI Chart). None with > 20% of visible surface with dark green colour.
VISUAL APPEARANCE	Yellow flesh. With need for stickers with PLU and produce/variety name.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray. Preferably sizes 8 - 16's
MATURITY	> 14% dry matter. Varying stages of maturity.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes or cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunsald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >1sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 15%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Kent**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow with or without pink to pink red blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Yellow flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Lemon**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Yellow / Gold colour, no blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Mallika**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Yellow, no blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured line) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oblong, oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscauld).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Mexican**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With highly coloured red blush over most of the surface; small areas of yellow background; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscauld).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Nam Doc Mai**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Green skin, deep yellow flesh. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Clean with bright bloom and smooth skin.. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Elongated kidney shaped
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Okrong**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Green to greenish yellow colour, no blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Palmer**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Green yellow skin with dark red blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Pearl**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	With orange-pink blush over most of the surface; small areas of golden yellow background; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscauld).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Plum**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Yellow background with red blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Gold yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscauld).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **R2E2**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow with red blush; none with > 40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
 TYPE: **Ripened**
 VARIETY: **R2E2**
 CLASS: **Bundaberg / Bowen Region**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow with red blush; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Tommy Atkins**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With highly coloured red blush over most of the surface; small areas of yellow background; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscaid).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Zango, B74, Calypso**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Pale yellow with or without a pink to red blush; None with >40% of visible surface with light green colour, no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped. 'Flower' like growth around stem end is allowable, nil with excessively protruding areas.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	Fully coloured ripened fruit.

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes or cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscaud).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >1sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.

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.

PRODUCE: **MANGO**
TYPE: **Ripened**
VARIETY: **Zill**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow with dark red blush; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With >5 attached scale insects.
	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq cm.
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS / BLEMISHES	With sap burn or sap stain/spotting affecting >6 sq cm.
	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	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 not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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 13 - 18 °C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	