

PRODUCE: **PLUM**  
TYPE: **Black**  
VARIETY: **Black Amber**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Purple/black in colour. Colour must exceed 90% of surface. Flesh colour to be amber in colour.
<b>VISUAL APPEARANCE</b>	Normal bloom. Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	Firm not hard. Good sugar to acid ratio. Juicy with good flavour (sweet aromatic flesh) for variety. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Flat rounded
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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 5 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 6 - 15 °C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **PLUM**  
 TYPE: **Black**  
 VARIETY: **Angeleno**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Deep purple to very dark purple over a red ground colour. Flesh amber to yellow in colour.
<b>VISUAL APPEARANCE</b>	Sound fruit with or without stalks. Intact skins. Semi - Clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	A firm and sweet plum. Free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Round to flat round.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 6 - 15 °C for Receipt.
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PRODUCE: **PLUM**  
TYPE: **Black**  
VARIETY: **Friar**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Dark purple to black. Light amber flesh with a tinge of red developing from the skin as the fruit ripens.
<b>VISUAL APPEARANCE</b>	Firm, sound fruit with or without stalks. Intact skins. Semi freestone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	Sweet and juicy, softening as the fruit ripens. Slightly acid skin. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Round squat shape.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit.
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, < 55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
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PRODUCE: **PLUM**  
TYPE: **Black**  
VARIETY: **Pizazz**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Dark purple to black. Light amber flesh with a tinge of red developing from the skin as the fruit ripens.
<b>VISUAL APPEARANCE</b>	Firm, sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	Sweet and juicy, softening as the fruit ripens. Slightly acid skin. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Round squat shape.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
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PRODUCE: **PLUM**  
TYPE: **Black**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Deep purple to black over a dark red ground colour. Flesh to be amber to red depending on variety.
<b>VISUAL APPEARANCE</b>	Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	Firm sweet plum. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Round to flat round
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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 5 % of consignment. Combined Total not to exceed 10%.
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PRODUCE: **PLUM**  
TYPE: **Blood**  
VARIETY: **Donsworth, Ruby Blood, Mariposa, Lewis, Satsuma, Frontier**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Dark mottled red / maroon skin over a light brown skin with small pale green spots. Flesh blood red in colour.
<b>VISUAL APPEARANCE</b>	Sound fruit with or without stalks. Intact skins. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	Firm not hard. Sweet flavour with a slight tang in late season varieties. Very juicy. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Round, occasionally with a slight heart shape.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum.
	With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone
	With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm.
	With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm
	With healed stem end cracks > 0.5 cm in length.
	With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
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PRODUCE: **PLUM**  
 TYPE: **Purple**  
 VARIETY: **Ausi Belle**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Blue turning purple to very dark purple. Flesh to be a light lemon colour.
<b>VISUAL APPEARANCE</b>	Firm and juicy flesh. Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	A firm, sweet and juicy plum. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Round.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, 55 mm + > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
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PRODUCE: **PLUM**  
TYPE: **Purple**  
VARIETY: **Tegan Blue**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Red to purple with some yellow mottling. Yellow shoulders at the stem end. Flesh to be amber / orange with red staining of the flesh near the skin.
<b>VISUAL APPEARANCE</b>	Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	A firm, sweet and juicy plum with an acid skin. Free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Round slightly asymmetrical.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm. With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 15 °C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **PLUM**  
TYPE: **Red**  
VARIETY: **Amber Jewel**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Red / mahogany mottled skin over a yellow / green background. At receipt red blush to cover at least 40 % of skin surface. Flesh bright amber almost yellow colour.
<b>VISUAL APPEARANCE</b>	Sound fruit with or without stalks. Intact skins. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	Firm not hard. Sweet flesh with a slightly acid skin, fruit should be eaten when crunchy. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Round slightly heart shaped.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, < 55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 6 - 15 °C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **PLUM**  
 TYPE: **Red**  
 VARIETY: **Autumn Giant**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Bright Red colour over a yellow background. At receival red blush to cover at least 40 % of skin surface. Flesh to be yellow in colour.
<b>VISUAL APPEARANCE</b>	Generally a large plum with Intact skins. Freestone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	A subtle sweet flesh moderately juicy. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Round elongated sometimes with a heart shape.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, 55 mm + > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receival.
<b>RECEIVAL CONDITIONS</b>	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 6-15 °C for Receival.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **PLUM**  
 TYPE: **Red**  
 VARIETY: **Red Beaut**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Bright red turning to a red - purple as it ripens. At receipt red blush to cover at least 40 % of skin surface. Flesh is light amber in colour.
<b>VISUAL APPEARANCE</b>	A small to medium plum. Soft to medium firmness. Sound fruit with or without stalks. Intact skins. Semi-clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	A firm and sweet plum. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Round to slightly heart shaped.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 6 - 15 °C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **PLUM**  
 TYPE: **Black**  
 VARIETY: **Early Mac**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Deep purple to very dark purple over a red ground colour. At receipt red blush to cover at least 40 % of skin surface. Flesh amber to yellow in colour.
<b>VISUAL APPEARANCE</b>	Sound fruit with or without stalks. Intact skins. Semi - Clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	A firm and sweet plum. Free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Round to flat round.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 6 - 15 °C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **PLUM**  
TYPE: **Red**  
VARIETY: **Early Queen**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Red to purple over a yellow ground colour. At receipt red blush to cover at least 40 % of skin surface. Flesh yellow and firm.
<b>VISUAL APPEARANCE</b>	Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	Sweet flesh with lots of juice. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Round
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 6 - 15 °C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **PLUM**  
 TYPE: **Red**  
 VARIETY: **Fortune**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Red with slightly yellow shoulders becoming red as the fruit ripens. At receipt red blush to cover at least 40 % of skin surface. Light yellow flesh.
<b>VISUAL APPEARANCE</b>	Firm Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	Sweet flavour with fine textured flesh. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Round and slightly heart shaped.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 6 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **PLUM**  
TYPE: **Red**  
VARIETY: **Queen Rosa**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Red to maroon over a green ground colour with fine speckling. At receipt red blush to cover at least 40 % of skin surface. Flesh light yellow / amber colour turning red near the skin.
<b>VISUAL APPEARANCE</b>	Sound fruit with or without stalks. Intact skins. Clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	Subtle sweet flavour, juicy flesh with an acid skin. Free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Round
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks and of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 6 - 15 °C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **PLUM**  
TYPE: **Red**  
VARIETY: **Simka**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Reddish purple. Firm and juicy pale amber flesh.
<b>VISUAL APPEARANCE</b>	Sound fruit with or without stalks. Intact skins. Semi-clingstone. Free from juice and spray residues or foreign matter on the skin.
<b>SENSORY</b>	Sweet flavour with a slightly acid skin. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Slightly asymmetric heart shape.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit.
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 6 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **PLUM**  
TYPE: **Red**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Bright red colour over a yellow background. At time of receipt red blush to cover at least 40% of the skin.
<b>VISUAL APPEARANCE</b>	Sound fruit with or without stalks. Free from juice of spray residues or foreign matter on the skin.
<b>SENSORY</b>	A firm sweet plum. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Round to round flat.
<b>SIZE</b>	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
<b>MATURITY</b>	Firm but yield to gentle pressure. No hard fruit.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
<b>SKIN MARKS / BLEMISHES</b>	With deep seated bruises.
<b>TEMPERATURE INJURY</b>	With evidence of dark water-soaked areas (freeze damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With open split stone. With deformed or disfigured fruit.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial bruising >1sq cm. With > 10 bacterial spots >0.5mm diameter.
<b>TEMPERATURE INJURY</b>	With evidence of sunburn >1.5sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, 55 mm + > 2 sq cm With healed stem end cracks > 0.5 cm in length. With brown indentations or healed scars at the stem end > 1 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 6-15 °C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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.	