

***Market Produce Specifications:***

**TAMARILLO**

**Golden..... 2**  
**Red, Purple – Tree Tomato ..... 3**

# Market Produce Specifications

**PRODUCE: TAMARILLO**

**TYPE: Golden**

**VARIETY: Various**

**CLASS: Tree Tomato**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Full orange to golden yellow skin; may have darker longitudinal stripes or be lightly mottled; flesh orange to yellow; green / brown calyx and stem.</i>
VISUAL APPEARANCE	<i>Smooth, intact skin; full bodied fruits; firm outer layer of flesh; juicy, viscous flesh around seeds; thin, white circular seeds; skin free from extraneous juice or foreign matter.</i>
SENSORY	<i>Thin, bitter skin; juicy flesh; strong, tangy flavour with overtones of tomato and passionfruit; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Approximately oval, slightly pointed at ends; not badly misshapen.</i>
SIZE	<i>As per pre-ordered size requirements.</i>
MATURITY	<i>Firm, full coloured fruit with calyx lifting slightly; not hard (immature) or very soft (overmature).</i>
MAJOR DEFECTS	
INSECTS DISEASES	<i>With evidence of live insects.</i>
	<i>With fungal or bacterial rots.</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage.</i>
PHYSIOLOGICAL DISORDER	<i>With hard, irregular lumps occurring in the flesh (stony accretions)</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin (chilling injury).</i>
	<i>With evidence of dark water-soaked areas (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises eg. flat sunken areas, slightly darker than skin colour, affecting &gt;1sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial, scratches, marks, affecting &gt; 1 sq cm.</i>
	<i>With hail marks, or healed limb rubs eg healed depression in skin, affecting &gt;1sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 7 -10 °C</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

# Market Produce Specifications

**PRODUCE:** TAMARILLO

**TYPE:** Red, Purple

**VARIETY:** Various

**CLASS:** Tree Tomato

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Full red, dark red or purple skin; may have dark longitudinal stripes or be lightly mottled; flesh may be orange/yellow, or orange/red depending on variety; flesh in seed cavities darker than flesh next to skin; brown/black seeds; green calyx and stem.</i>
VISUAL APPEARANCE	<i>Smooth, intact skin; full bodied fruits; firm outer layer of flesh; juicy, viscous flesh around seeds; thin, circular seeds; skin free from extraneous juice or foreign matter.</i>
SENSORY	<i>Thin, bitter skin; juicy flesh; strong, tangy flavour with overtones of tomato and passionfruit; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Approximately oval, slightly pointed at ends; not badly misshapen.</i>
SIZE	<i>As per pre-ordered size requirements.</i>
MATURITY	<i>Full coloured fruit, firm not hard (immature) or over soft (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots.</i>
	<i>With discoloration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage.</i>
PHYSIOLOGICAL DISORDER	<i>With hard, irregular lumps occurring in the flesh (stony accretions)</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin (chilling injury).</i>
	<i>With evidence of dark water-soaked areas (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises eg. flat sunken areas, slightly darker than skin colour, affecting &gt;1sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial, scratches, marks, affecting &gt; 1 sq cm.</i>
	<i>With hail marks, or healed limb rubs eg healed depression in skin, affecting &gt;1sq cm.</i>
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