

PRODUCT: CITRUS

TYPE: Orange

VARIETY: Blood

GRADE: One

GRADE:	One						
		GENERAL APPE	ARANCE CRITER	RIA			
COLOUR	Uniform rich orange skin with red blush, dark red to burgundy flesh. Nil with green tinge > 10 % of surface.						
VISUAL APPEARANCE	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, rind < 5mm thick; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per Woolworths requirements.						
SENSORY	With firm, smooth sk	in; no foreign odours/tastes; swe	eet, low acid flavour.				
SHAPE	Round to slightly over	al. Nil flat, squat fruit; no raised ri	dges or elongated ned	cks.			
SIZE	As per Woolworths pre-ordered size requirements:						
		Fruit I	MM Size Requiremen	nt by Pre-Ordered C	Order Multiple		
		Recognised Industry Count per 18kg equivalent	Av Diameter	Range MM	Comments		
	Extra Large	42	98-102mm	86-114mm	Acceptable		
	LATE Large	48	93mm	79-107mm	Acceptable		
	Large	<u>56</u> 64	85mm	72-97mm 69-93mm	Ideal Size Ideal Size		
	M- "		81mm 77mm	65-89mm	Acceptable		
	Medium	80	73mm	62-84mm	Acceptable		
	Small	88	70mm	60-80mm	3kg P/P = 15 to 16 pieces		
		100 113	67mm 63mm	57-77mm 64-72mm	3kg P/P = 16 to 18 pieces 3kg P/P = ~ 18 pieces		
	Extra Small	125	61mm	52-70mm	5kg Juicing Bag Only		
MATURITY	Total soluble solids :	>9° Brix; with TSS to acids ratio :	> 9 :1: iuice content >	38%.			
			DEFECTS				
INSECTS	With insects (eg. me	aly bugs), especially in navel or		(red/hrown snots)			
DISEASES							
DIOLAGEO	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot).						
			ргона зрогу.				
PHYSICAL / PEST DAMAGE	With black decay at the fruit core (Alternaria). With cuts holes, splits, and cracks (that break the skin).						
TEMPERATURE INJURY	With dark brown dep	pressed lesions (chilling injury) or	r water soaked flesh (f	reezing damage).			
	With pale, hard area	s of skin (severe sunburn)					
	1	MINOR	DEFECTS				
DISEASES	With superficial blace	k/grey marks (eg sooty blotch, so	ooty mould, Melanose) affecting in aggrega	te >1sq cm.		
PHYSICAL / PEST	With brown/black sp	ecks (rust mite damage) affectin	g in aggregate > 1 sg	cm.	•		
DAMAGE	With up to 10 scale insects (red-brown spots, 2mm diameter).						
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.						
PHYSIOLOGICAL	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.						
DISORDERS	With enlarged navels > 20mm diameter.						
	With stem end corrugations >2mm wide, >half fruit length.						
SKIN MARKS/	With dark blemishes	(eg stem end blemish) affecting	in aggregate >1 sq cr	n. of surface.			
BLEMISHES	With light blemish af	fecting in aggregate >3 sq cm. o	f surface.				
TEMPERATURE INJURY	With bleached yellow	vish-orange areas (slight sunbur	n) affecting >3 sq cm.				
		CONSIGNM	IENT CRITERIA				
TOLERANCE PER CONSIGNMENT		ithin allowance limit) to be < 2 defe ust not exceed 2 % of consignment.			ance limit) must not exceed 10% of consignment.		
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton and Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 14 days from date of packing while providing not less than 10 days clear shelf life prior to expiry date.						
RECEIVAL CONDITIONS		arantine Treatments (if required) Van with air bag suspension, unle			i specifications onto a stabilised pallet as pre- 15°C for Receival.		
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the NRA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code A 12 – A 14 MPC's and MRL's.						
Specifications reviewable:		cific regional effects or adverse tate operation and communicat			ate seasonal variances as agreed with each		



PRODUCT: CITRUS

TYPE: Orange

VARIETY: Honeyball

GRADE: One

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GRADE :	One						
	1	GENERAL APPE	EARANCE CRITERIA	1			
COLOUR	Uniform full orange. Nil with green tinge > 10 % of surface. No prominent greening.						
VISUAL APPEARANCE	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, rind < 5mm thick; no foreign matter. Slight Distinctive ridge on fruit pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per Woolworths requirements.						
SENSORY	With firm, smooth s	kin; no foreign odours/tastes; s	weet, low acid flavou	r.			
SHAPE	Round to slightly ov	al. Nil flat, squat fruit; no raised	l ridges > 10%, or eld	ngated necks.			
SIZE	As per Woolworths	pre-ordered size requirements:					
		Fruit l	MM Size Requireme	nt by Pre-Ordered (Order Multiple		
		Recognised Industry Count per 18kg equivalent	Av Diameter	Range MM	Comments		
	Extra Larga	42	98-102mm	86-114mm	Acceptable		
	Extra Large	48	93mm	79-107mm	Acceptable		
	Large	56	85mm	72-97mm	Ideal Size		
	Largo	64	81mm	69-93mm	Ideal Size		
	Medium	72	77mm	65-89mm	Acceptable		
		<u>80</u> 88	73mm 70mm	62-84mm 60-80mm	Acceptable 3kg P/P = 15 to 16 pieces		
	Small	100	67mm	57-77mm	3kg P/P = 16 to 18 pieces		
	Fratus Consti	113	63mm	64-72mm	3kg P/P = ~ 18 pieces		
	Extra Small	125	61mm	52-70mm	5kg Juicing Bag Only		
MATURITY	Total soluble solids :	> 10° Brix; with TSS to acids ration	o > 9 :1; juice content	> 38%.			
			R DEFECTS				
INSECTS	With insects (eg. me	ealy bugs), especially in navel o	or button, or >10 scal	es (red/brown spots)).		
DISEASES	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).						
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).						
	With black decay at	the fruit core (Alternaria).					
PHYSICAL / PEST DAMAGE	With cuts holes, splii	s, and cracks (that break the ski	in).				
TEMPERATURE INJURY	With dark brown dep	pressed lesions (chilling injury) o	r water soaked flesh (f	freezing damage).			
	With pale, hard area	s of skin (severe sunburn)					
	'	MINOF	R DEFECTS				
DISEASES	With superficial blace	k/grey marks (eg sooty blotch, s	ooty mould, Melanose) affecting in aggrega	nte >1sq cm.		
PHYSICAL / PEST	-				•		
DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With up to 10 scale insects (red-brown spots, 2mm diameter).						
	With up to 10 scale insects (red-brown spots, 2mm diameter). With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.						
BHASIOI OCICVI		, ,	· ·	инасе.			
PHYSIOLOGICAL DISORDERS	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.						
	With enlarged navels						
		gations >2mm wide, >half fruit le					
SKIN MARKS / BLEMISHES	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.						
DLEIWIISHES	With light blemish af	fecting in aggregate >3 sq cm. o	f surface.				
TEMPERATURE INJURY	With bleached yellow	vish-orange areas (slight sunbur	n) affecting >3 sq cm.				
		CONSIGNA	MENT CRITERIA				
TOLERANCE PER CONSIGNMENT		ithin allowance limit) to be < 2 defe ust not exceed 2 % of consignment			ance limit) must not exceed 10% of consignment.		
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton and Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 14 days from date of packing while providing not less than 10 days clear shelf life prior to expiry date.						
RECEIVAL CONDITIONS	Compliance with Qua ordered. Refrigerated	arantine Treatments (if required) Van with air bag suspension, unle	for Interstate Consigni ess otherwise approved	ment. Stacked to Ti H d. Pulp Temperature 5	li specifications onto a stabilised pallet as pre- - 15°C for Receival.		
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the NRA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code A 12 – A 14 MPC's and MRL's.						
Specifications reviewable	e: eg. to account for spe	cific regional effects or adverse so operation and communicated			asonal variances as agreed with each state		



PRODUCT: **CITRUS**

TYPE: **Orange**

Navel (Cara Cara) VARIETY:

GRADE:	One						
		GENERAL APPE	ARANCE CRITER	RIA			
COLOUR	Uniform full orange. Nil with green tinge > 15 % of surface. No prominent greening.						
VISUAL APPEARANCE	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, rind < 5mm thick; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available).						
SENSORY		kin, seedless or with few seeds			aranabio).		
SHAPE	Round to slightly oval. Nil flat, squat fruit; no raised ridges or elongated necks.						
	As per Woolworths pre-ordered size requirement:						
		Fruit l	MM Size Requiremen	nt by Pre-Ordered	Order Multiple		
		Recognised Industry Count per 18kg equivalent	Av Diameter	Range MM	Comments		
	Fortun I annua	42	98-102mm	86-114mm	Acceptable		
SIZE	Extra Large	48	93mm	79-107mm	Acceptable		
	Large	56	85mm	72-97mm	Ideal Size		
	Large	64	81mm	69-93mm	Ideal Size		
	Medium	72	77mm	65-89mm	Acceptable		
		80	73mm	62-84mm	Acceptable		
	Small	88 100	70mm 67mm	60-80mm 57-77mm	3kg P/P = 15 to 16 pieces 3kg P/P = 16 to 18 pieces		
		113	63mm	64-72mm	3kg P/P = ~ 18 pieces		
	Extra Small	125	61mm	52-70mm	5kg Juicing Bag Only		
MATURITY	Total soluble solids	> 9° Brix; with TSS to acids rat	io > 9:1; juice conten	t > 38%.	, , , , ,		
	1	MAJO	R DEFECTS				
INSECTS	With insects (eg. mi	ealy bugs), especially in navel	or button or >10 scale	es (red/brown spo	ts)		
DISEASES	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black snot, Sentoria snot)						
DIOLAGEO	With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).						
PHYSICAL / PEST DAMAGE		its, and cracks (that break the	skin).				
TEMPERATURE INJURY	With dark brown de	pressed lesions (chilling injury)	or water soaked flesi	h (freezing damage	e).		
	With pale, hard area	as of skin (severe sunburn)					
	· · · · · · · · · · · · · · · · · · ·	MINOF	R DEFECTS				
PHYSICAL / PEST	With superficial black/grey marks (eg sooty blotch, sooty mould, Melanose) affecting in aggregate >1sq cm.						
DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1sq cm.						
	With up to 10 scale insects (red-brown spots, 2mm diameter).						
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.						
SKIN MARKS /		s (eg stem end blemish) affecti					
BLEMISHES		ffecting in aggregate >3 sq cm.					
PHYSIOLOGICAL		albedo breakdown) affecting >					
DISORDER		ls > 20mm diameter.	. 59. Sili di Sullade.				
		gations >2mm wide, >half fruit	longth				
TEMPERATURE INJURY		<u> </u>		m			
TEMPERATURE INJURT	with bleached yello	wish-orange areas (slight sunb		111.			
	1		MENT 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 as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton and Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 14 days from date of packing while providing not less than 10 days clear shelf life prior to expiry date.						
RECEIVAL CONDITIONS					to Ti Hi specifications onto a stabilised pallet p Temperature 5 - 15°C for Receival.		
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the NRA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's.						
Specifications reviewable	e: eg. to account for spe				seasonal variances as agreed with each state		
		operation and communicated	formally in writing by V	Voolworths.			



PRODUCT: CITRUS
TYPE: Orange

VARIETY: Navel (early or mid season)

GRADE: One

GRADE:	One						
		GENERAL APPE	ARANCE CRITER	RIA			
COLOUR	Uniform light to full orange. Nil with greening.						
VISUAL APPEARANCE	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, navel button to be inverted not protruding out; rind < 5mm thick; no foreign matter. Loose Fruit stickered by PLU (or bar code when available) and variety name per Woolworths requirements.						
SENSORY	With firm, smooth sk	rin, seedless or with few seeds, r	no foreign odours/taste	9S.			
SHAPE	Round to slightly ove	al. Nil flat, squat fruit; no raised ri	dges or elongated ned	cks.			
SIZE	As per Woolworths pre-ordered size requirements:						
		Fruit I	MM Size Requiremen	nt by Pre-Ordered (Order Multiple		
		Recognised Industry Count per 18kg equivalent	Av Diameter	Range MM	Comments		
	Extra Large	42	98-102mm	86-114mm	Acceptable		
	Extra Large	48	93mm	79-107mm	Acceptable		
	Large	56	85mm	72-97mm	Ideal Size		
	-	64	81mm	69-93mm	Ideal Size		
	Medium	72 80	77mm 73mm	65-89mm 62-84mm	Acceptable Acceptable		
		88	70mm	60-80mm	3kg P/P = 15 to 16 pieces		
	Small	100	67mm	57-77mm	3kg P/P = 16 to 18 pieces		
	Extra Small	113	63mm	64-72mm	3kg P/P = ~ 18 pieces		
		125	61mm	52-70mm	5kg Juicing Bag Only		
MATURITY	Total soluble solids :	> 9° Brix; with TSS to acids ratio	> 10:1; juice content >	> 38%.			
		MAJOR	DEFECTS				
INSECTS	With insects (eg. me	aly bugs), especially in navel or	button, or >10 scales	(red/brown spots).			
DISEASES	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).						
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).						
	With black decay at	the fruit core (Alternaria).					
PHYSICAL / PEST DAMAGE	With cuts holes, spli	ts, and cracks (that break the ski	n).				
TEMPERATURE INJURY		oressed lesions (chilling injury) or s of skin (severe sunburn)	water soaked flesh (f	reezing damage).			
		MINOR	DEFECTS				
DISEASES	With superficial blac	k/grey marks (eg sooty blotch, so	ootv mould. Melanose) affecting in aggrega	nte >1sa cm.		
PHYSICAL / PEST		ecks (rust mite damage) affectin			- 7		
DAMAGE	With up to 10 scale insects (red-brown spots, 2mm diameter).						
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.						
PHYSIOLOGICAL	• • • • • • • • • • • • • • • • • • • •	albedo breakdown) affecting >1 s	sq. cm of surface.				
DISORDERS	With enlarged navel						
-		gations >2mm wide, >half fruit le		m of our-f			
SKIN MARKS / BLEMISHES		(eg stem end blemish) affecting fecting in aggregate >3 sq cm. o		п. от ѕипасе.			
TEMPERATURE INJURY		vish-orange areas (slight sunbur					
LESS ENGINEERINGEN	THE DISCOURSE YELLOW		ENT CRITERIA				
TOLERANCE PER CONSIGNMENT		(within allowance limit) to be < 2 major defects must not exceed 2			side allowance limit) must not exceed 10% of exceed 10%.		
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton and Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 14 days from date of packing while providing not less than 10 days clear shelf life prior to expiry date.						
RECEIVAL CONDITIONS					o Ti Hi specifications onto a stabilised pallet Temperature 5 - 15°C for Receival.		
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the NRA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code A 12 – A 14 MPC's and MRL's.						
Specifications reviewa		or specific regional effects of each state operation and com			or early or late seasonal variances as worths.		



PRODUCT: **CITRUS**

TYPE: **Orange**

Navel (late lanes) VARIETY:

GRADE:	One							
		GENERAL APPE	ARANCE CRITER	RIA				
COLOUR	Uniform full orange. Nil with even light green tinge > 10 % of surface, late season only; no prominent greening.							
VISUAL APPEARANCE	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, navel button to be inverted not protruding out; rind < 5mm thick; no foreign matter. Loose Fruit stickered by PLU (or bar code when available) and variety name per Woolworths requirements.							
SENSORY	With firm, smooth sk	in, seedless or with few seeds, r	no foreign odours/taste	es.				
SHAPE	Round to slightly over	al. Nil flat, squat fruit; no raised ri	dges or elongated ned	cks.				
SIZE	As per Woolworths p	As per Woolworths pre-ordered size requirements:						
		Fruit I	MM Size Requiremen	nt by Pre-Ordered C	Order Multiple			
		Recognised Industry Count per 18kg equivalent	Av Diameter	Range MM	Comments			
	Extra Large	42	98-102mm	86-114mm	Acceptable			
	Extra Large	48	93mm	79-107mm	Acceptable			
	Large	56	85mm	72-97mm	Ideal Size			
		64	81mm	69-93mm	Ideal Size			
	Medium	72	77mm	65-89mm	Acceptable			
		80	73mm	62-84mm	Acceptable			
	Small	88 100	70mm 67mm	60-80mm 57-77mm	3kg P/P = 15 to 16 pieces 3kg P/P = 16 to 18 pieces			
		113	63mm	64-72mm	3kg P/P = ~ 18 pieces			
	Extra Small	125	61mm	52-70mm	5kg Juicing Bag Only			
MATURITY	Total soluble solids :	> 9° Brix; with TSS to acids ratio	> 9:1: iuice content >	38%.	<u> </u>			
			DEFECTS					
INSECTS	With insorts (og mo	aly bugs), especially in navel or		(rod/brown spots)				
DISEASES	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).							
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).							
PHYSICAL / PEST DAMAGE		ts, and cracks (that break the ski	n).					
TEMPERATURE INJURY		oressed lesions (chilling injury) or s of skin (severe sunburn)	water soaked flesh (f	reezing damage).				
		MINOR	DEFECTS					
DISEASES	With superficial blac	k/grey marks (eg sooty blotch, so	ooty mould, Melanose) affecting in aggrega	te >1sq cm.			
PHYSICAL / PEST	With brown/black sp	ecks (rust mite damage) affectin	g in aggregate > 1 sq	ст.				
DAMAGE	With up to 10 scale insects (red-brown spots, 2mm diameter).							
	With slightly dark an	d sunken areas (Oleocellosis) at	fecting >1 sq cm. of s	urface.				
PHYSIOLOGICAL	With skin creasing (a	albedo breakdown) affecting >1 s	sq. cm of surface.					
DISORDERS	With enlarged navels > 20mm diameter.							
_	With stem end corrugations >2mm wide, >half fruit length.							
SKIN MARKS /		(eg stem end blemish) affecting		m. of surface.				
BLEMISHES		fecting in aggregate >3 sq cm. o						
TEMPERATURE INJURY	With bleached yellow	vish-orange areas (slight sunbur	· · · · ·					
			ENT CRITERIA					
TOLERANCE PER CONSIGNMENT	consignment. Total i	major defects must not exceed 2	% of consignment. C	ombined Total not to				
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton and Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 14 days from date of packing while providing not less than 10 days clear shelf life prior to expiry date.							
RECEIVAL CONDITIONS					o Ti Hi specifications onto a stabilised pallet Temperature 5 - 15°C for Receival.			
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the NRA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code A 12 – A 14 MPC's and MRL's.							
Specifications reviews		or specific regional effects of each state operation and com			or early or late seasonal variances as worths.			



PRODUCT: CITRUS

TYPE: Orange - Prepack

VARIETY: Navel GRADE: One

GRADE:	One						
		GENERAL APPE	ARANCE CRITERIA	١			
COLOUR	Uniform full orange. Nil with even light green tinge > 10% of surface, late season, no prominent greening.						
VISUAL APPEARANCE	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, navel button to be inverted not						
SENSORY	protruding out; rind <5mm thick; no foreign matter. With firm smooth skin. No foreign orders or tastes.						
SHAPE	With firm, smooth skin. No foreign odours or tastes. Round to slightly oval. Nil flat, square fruit no raised ridges or elongated necks.						
SIZE	As per Woolworths pre-ordered size requirements:						
SIZL		· · · · · · · · · · · · · · · · · · ·	MM Size Requiremen	nt by Pre-Ordered	l Order Multiple		
		Recognised Industry Count per 18kg equivalent	Av Diameter	Range MM	Comments		
	Extra Large	42	98-102mm	86-114mm	Acceptable		
	Lxtra Large	48	93mm	79-107mm	Acceptable		
	Large	56	85mm	72-97mm	Ideal Size		
	9-	64	81mm	69-93mm	Ideal Size		
	Medium	72	77mm	65-89mm	Acceptable		
		80	73mm	62-84mm	Acceptable		
	Small	88 100	70mm 67mm	60-80mm 57-77mm	3kg P/P = 15 to 16 pieces 3kg P/P = 16 to 18 pieces		
		113	63mm	64-72mm	3kg P/P = ~ 18 pieces		
	Extra Small	125	61mm	52-70mm	5kg Juicing Bag Only		
MATURITY	Total soluble solids :	> 9° Brix; with TSS to acid ratio >	• 9:1; juice content > 3	88%.			
		MAJOF	R DEFECTS				
INSECTS	With Insects (ea Me	aly Bugs), especially in navel or	button, or >10 scales	(red/brown spots).			
	, ,						
DISEASES	With Fungal or bacterial rots of the skin or flesh (eg Penicillium moulds, brown rot, soft rots).						
DIGLAGES	With dark lesions on the fruit shin (eg, Black spot, Septoria spot. With Black decay at the fruit core (Alternaria)						
PHYSICAL / PEST DAMAGE	With Black decay at the fruit core (Alternaria). With cuts, holes, splits or cracks that break the skin.						
	With dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage).						
TEMPERATURE INJURY	With pale, hard area	s of the skin (severe sunburn).	-				
	F = -7		RDEFECTS				
	With brown/black sp	ecks (rust mite damage) affectin		cm.			
PHYSICAL / PEST DAMAGE		insects (red-brown spots (2mm ii					
	With slightly dark and sunken areas (Oleocellosis) affecting > 1 sq cm of surface.						
SKIN MARKS / BLEMISHES	With dark blemishes (eg stem end blemish) affecting in aggregate > 2 sq cm of surface. With light blemish affecting in aggregate > 4 sq cm of surface.						
===::::0:::20	-						
DUNGIOL OCICA:	vviuri skiri creasing (a	albedo breakdown) affecting > 1	sy сти от suпасе.				
PHYSIOLOGICAL DISORDER		s > 25mm in diameter.					
	vVith stem end corru	gations > 2mm wide, > half fruit	iength.				
		CONSIGNM	IENT CRITERIA				
TOLERANCE PER CONSIGNMENT					cts (outside allowance limit) must not exceed I Total not to exceed 10%		
PACKAGING & LABELLING	10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10% Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton and Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 14 days from date of packing while providing not less than 10 days clear shelf life prior to expiry date. Country of origin.						
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receival.						
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the NRA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's.						
Specifications reviewable	e: eg. to account for spe	cific regional effects or adverse so operation and communicated			seasonal variances as agreed with each state		



PRODUCT: CITRUS

TYPE: Orange

VARIETY: Navelina

GRADE: One

GRADE:	One						
		GENERAL APPE	ARANCE CRITER	RIA			
COLOUR	Light to full orange colour, nil greening with minimal lighter than average patches of colour.						
VISUAL APPEARANCE	With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, navel button to be inverted not protruding out; rind < 5mm thick; no foreign matter. Loose Fruit stickered by PLU (or bar code when available) and variety name per Woolworths requirements.						
SENSORY	With firm, smooth sk	in, seedless or with few seeds, r	no foreign odours/taste	es.			
SHAPE	Slightly oval to pear-	shaped. Nil flat, square fruit. No	raised ridges or elong	ated necks.			
SIZE	As per Woolworths p	As per Woolworths pre-ordered size requirements:					
		Fruit I	MM Size Requiremen	nt by Pre-Ordered C	Order Multiple		
		Recognised Industry Count per 18kg equivalent	Av Diameter	Range MM	Comments		
	Extra Large	42	98-102mm	86-114mm	Acceptable		
	LXII a Large	48	93mm	79-107mm	Acceptable		
	Large	56	85mm	72-97mm	Ideal Size		
		64	81mm	69-93mm	Ideal Size		
	Medium	72	77mm	65-89mm 62-84mm	Acceptable		
		80 88	73mm 70mm	62-84mm 60-80mm	Acceptable 3kg P/P = 15 to 16 pieces		
	Small	100	67mm	57-77mm	3kg P/P = 16 to 18 pieces $3kg P/P = 16 to 18 pieces$		
	Fretue Con all	113	63mm	64-72mm	3kg P/P = ~ 18 pieces		
	Extra Small	125	61mm	52-70mm	5kg Juicing Bag Only		
MATURITY	Total soluble solids >	9° Brix; with TSS to acids ratio	> 9:1; juice content >	38%.			
	1	MAJOR	DEFECTS				
INSECTS	With insects (eg. me	aly bugs), especially in navel or		(red/brown spots)			
DISEASES		ial rots of the skin or flesh (eg. F					
DISEASES	With dark lesions on	the fruit skin (eg. Black spot, Se the fruit core (Alternaria).		wirrot, son rotoj.			
PHYSICAL / PEST DAMAGE	With cuts holes, split	s, and cracks (that break the ski	n).				
TEMPERATURE INJURY		ressed lesions (chilling injury) or s of skin (severe sunburn)		reezing damage).			
		MINOR	DEFECTS				
DISEASES	With superficial black	dgrey marks (eg sooty blotch, so	ooty mould, Melanose) affecting in aggrega	te >1sq cm.		
PHYSICAL / PEST	With brown/black sp	ecks (rust mite damage) affectin	g in aggregate > 1sq	om.			
DAMAGE	With up to 10 scale insects (red-brown spots, 2mm diameter).						
	- ,	d sunken areas (Oleocellosis) at	<u> </u>	urtace.			
PHYSIOLOGICAL DISORDERS		albedo breakdown) affecting >1 s	sq. cm ot surtace.				
DISONDENS	With enlarged navels	s > 20mm alameter. gations >2mm wide, >half fruit le	anath				
SKIN MADKS /		gations >2mm wide, >nail truit le (eg stem end blemish) affecting		m of surface			
SKIN MARKS / BLEMISHES		ecting in aggregate >5 sq cm. o		n. or garrage.			
TEMPERATURE INJURY	-	vish-orange areas (slight sunbur					
	situation y onev		IENT CRITERIA				
TOLERANCE PER	Total minor defects			al minor defeats (a::#	ide allowance limit) must not exceed 10% of		
CONSIGNMENT	consignment. Total r	najor defects must not exceed 2	% of consignment. C	ombined Total not to	exceed 10%.		
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton and Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 14 days from date of packing while providing not less than 10 days clear shelf life prior to expiry date.						
RECEIVAL CONDITIONS					o Ti Hi specifications onto a stabilised pallet Temperature 5 - 15°C for Receival.		
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the NRA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's.						
Specifications reviews		or specific regional effects of each state operation and com			or early or late seasonal variances as worths.		



PRODUCT: CITRUS

TYPE: Orange

VARIETY: Valencia

GRADE: One

GRADE:	One OF NEDAL APPEARANCE ORITERIA						
COLOUR	GENERAL APPEARANCE CRITERIA Uniform full orange. Nil with greening; except for late season (January – May), when light green tinge (re-greening), over not > 30 % of the surface area is						
VISUAL APPEARANCE	allowable. With bright bloom; waxed surface; missing buttons allowable provided healed dry attachment areas, rind < 5mm thick; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per Woolworths requirements.						
CENCODY	-		ar code when avallable,	and variety name per	woolworths requirements.		
SENSORY	•	, no foreign odours/tastes.					
SHAPE	Round to slightly oval. Nil flat, squat fruit; no raised ridges or elongated necks.						
SIZE	As per Woolworths p	ore-ordered size requirements:					
		Fruit I	<u>VM Size Requireme</u> I	nt by Pre-Ordered C	Order Multiple		
		Recognised Industry Count per 18kg equivalent	Av Diameter	Range MM	Comments		
	Extra Large	42	98-102mm	86-114mm	Acceptable		
	Extra Large	48	93mm	79-107mm	Acceptable		
	Large	56	85mm	72-97mm	Ideal Size		
		64	81mm	69-93mm	Ideal Size		
	Medium	72 80	77mm 73mm	65-89mm 62-84mm	Acceptable Acceptable		
		88	73///// 70mm	60-80mm	3kg P/P = 15 to 16 pieces		
	Small	100	67mm	57-77mm	3kg P/P = 16 to 18 pieces		
	Extra Small	113	63mm	64-72mm	3kg P/P = ~ 18 pieces		
	Extra Sinaii	125	61mm	52-70mm	5kg Juicing Bag Only		
MATURITY	Total soluble solids :	> 9° Brix; with TSS to acids ratio	> 9:1; juice content >	38%.			
		MAJOR	DEFECTS				
INSECTS	With insects (ea. me	aly bugs), especially in navel or	button, or >10 scales	(red/brown spots).			
DISEASES							
	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot).						
PHYSICAL / PEST	With black decay at the fruit core (Alternaria). With cuts holes, splits, and cracks (that break the skin).						
DAMAGE	Mills de de la come de la						
TEMPERATURE INJURY		pressed lesions (chilling injury) or	water soaked liesri (i	reezing darriage).			
	with pale, hard area	s of skin (severe sunburn)	DEFECTS				
	T		DEFECTS				
DISEASES		k/grey marks (eg sooty blotch, s			te >1sq cm.		
PHYSICAL / PEST	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.						
DAMAGE	With up to 10 scale insects (red-brown spots, 2mm diameter).						
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.						
PHYSIOLOGICAL	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.						
DISORDERS	With enlarged navels > 20mm diameter.						
	With stem end corrugations >2mm wide, >half fruit length.						
SKIN MARKS/	With dark blemishes	(eg stem end blemish) affecting	in aggregate >1 sq c	m. of surface.			
BLEMISHES	With light blemish at	fecting in aggregate >3 sq cm. o	f surface.				
TEMPERATURE INJURY	-	vish-orange areas (slight sunbur					
		CONSIGNA	IENT CRITERIA				
TOLERANCE PER CONSIGNMENT		rithin allowance limit) to be < 2 defe	ects per item Total mino		ance limit) must not exceed 10% of consignment.		
PACKAGING & LABELLING	Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%. Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton and Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 14 days from date of packing while providing not less than 10 days clear shelf life prior to expiry date.						
RECEIVAL CONDITIONS		arantine Treatments (if required) I van with air bag suspension, unle			li specifications onto a stabilised pallet as pre- - 15°C for Receival.		
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the NRA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code A 12 – A 14 MPC's and MRL's.						
Specifications reviewable	e: eg. to account for spe	cific regional effects or adverse se operation and communicated			asonal variances as agreed with each state		
		,	,g by				



PRODUCT: CITRUS

TYPE: Orange - Prepack

VARIETY: Valencia
GRADE: One

GRADE:	One						
		GENERAL APPE	ARANCE CRITER	RIA			
COLOUR	Uniform full orange. Nil with greening; except for late season (January – May), when light green tinge (re-greening), over not > 30 % of the surface area is allowable.						
VISUAL APPEARANCE	With bright bloom; wax	ked surface; missing buttons allowa	ble provided healed dry	attachment areas, rind	l < 5mm thick; no foreign matter.		
SENSORY	With firm, smooth skin	, no foreign odours/tastes.					
SHAPE	Round to slightly oval.	Nil flat, squat fruit; no raised ridges	or elongated necks.				
SIZE	As per Woolworths p	ore-ordered size requirements:					
		Fruit I	MM Size Requireme	nt by Pre-Ordered (Order Multiple		
		Recognised Industry Count per 18kg equivalent	Av Diameter	Range MM	Comments		
	Fretro Large	42	98-102mm	86-114mm	Acceptable		
	Extra Large	48	93mm	79-107mm	Acceptable		
	Large	56	85mm	72-97mm	Ideal Size		
		<u>64</u>	81mm	69-93mm	Ideal Size		
	Medium	72 80	77mm 73mm	65-89mm 62-84mm	Acceptable Acceptable		
		88	70mm	60-80mm	3kg P/P = 15 to 16 pieces		
	Small	100	67mm	57-77mm	3kg P/P = 16 to 18 pieces		
	Extra Small	113	63mm	64-72mm	3kg P/P = ~ 18 pieces		
		125	61mm	52-70mm	5kg Juicing Bag Only		
MATURITY	Total soluble solids >	→ 9° Brix; with TSS to acids ratio	> 9:1; juice content >	38%.			
		MAJOR	DEFECTS				
INSECTS	With insects (eg. me	aly bugs), especially in navel or	button, or >15 scales	(red/brown spots).			
DISEASES	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).						
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).						
			ptona opety.				
PHYSICAL / PEST DAMAGE		With black decay at the fruit core (Alternaria). With cuts holes, splits, and cracks (that break the skin).					
TEMPERATURE INJURY	With dark brown dep	ressed lesions (chilling injury) or	water soaked flesh (i	freezing damage).			
	With pale, hard area	s of skin (severe sunburn)					
		MINOR	DEFECTS				
DISEASES	With superficial blace	k/grey marks (eg sooty blotch, so	ooty mould, Melanose) affecting in aggrega	te >1sq cm.		
PHYSICAL / PEST	With brown/black sp	ecks (rust mite damage) affectin	g in aggregate > 2 sq	ст.			
DAMAGE	With up to 15 scale insects (red-brown spots, 2mm diameter).						
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.						
PHYSIOLOGICAL	With skin creasing (a	albedo breakdown) affecting >1 s	sq. cm of surface.				
DISORDERS		gations >2mm wide, >half fruit le					
SKIN MARKS /		(eg stem end blemish) affecting		m of surface			
BLEMISHES		fecting in aggregate >4 sq cm. o		0. 04.1400.			
TEMPERATURE INJURY		vish-orange areas (slight sunbur					
TEMI ENATONE INSONT	With bleached yellov		· · · ·				
TOLEDANIOE SES	Total min 1 to 1 to		IENT CRITERIA	- Introduction of the state of	the first the second se		
TOLERANCE PER CONSIGNMENT	Total major defects mu	ust not exceed 2 % of consignment.	Combined Total not to	exceed 10%.	ance limit) must not exceed 10% of consignment.		
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton and Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 14 days from date of packing while providing not less than 10 days clear shelf life prior to expiry date.						
RECEIVAL CONDITIONS		arantine Treatments (if required) van with air bag suspension, unle			li specifications onto a stabilised pallet as pre- 15°C for Receival.		
CHEMICAL & CONTAMINANT RESIDUES	CONTAMINANT All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the NRA regulatory system. Contaminants and Heavy Metals to comply to the ESANZ Food Standards Code A 12 – A 14 MPC's and MRI 's						
Specifications reviewable	e: eg. to account for spe	cific regional effects or adverse se operation and communicated			asonal variances as agreed with each state		