

PRODUCT : CITRUS
TYPE : Orange
VARIETY : Blood
GRADE : One

| GENERAL APPEARANCE CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|----------|---------------------------|--|--|--|---|-------------|----------|----------|--------------------|----|----------|----------|------------|----|------|----------|------------|--------------|----|------|---------|------------|----|------|---------|------------|---------------|----|------|---------|------------|----|------|---------|------------|--------------|----|------|---------|---------------------------|-----|------|---------|---------------------------|--------------------|-----|------|---------|-----------------------|-----|------|---------|----------------------|
| 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 skin; no foreign odours/tastes; sweet, low acid flavour. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SHAPE | Round to slightly oval. Nil flat, squat fruit; no raised ridges or elongated necks. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SIZE | As per Woolworths pre-ordered size requirements: <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="5">Fruit MM Size Requirement by Pre-Ordered Order Multiple</th> </tr> <tr> <th></th> <th>Recognised Industry Count per 18kg equivalent</th> <th>Av Diameter</th> <th>Range MM</th> <th>Comments</th> </tr> </thead> <tbody> <tr> <td rowspan="2">Extra Large</td> <td>42</td> <td>98-102mm</td> <td>86-114mm</td> <td>Acceptable</td> </tr> <tr> <td>48</td> <td>93mm</td> <td>79-107mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Large</td> <td>56</td> <td>85mm</td> <td>72-97mm</td> <td>Ideal Size</td> </tr> <tr> <td>64</td> <td>81mm</td> <td>69-93mm</td> <td>Ideal Size</td> </tr> <tr> <td rowspan="2">Medium</td> <td>72</td> <td>77mm</td> <td>65-89mm</td> <td>Acceptable</td> </tr> <tr> <td>80</td> <td>73mm</td> <td>62-84mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Small</td> <td>88</td> <td>70mm</td> <td>60-80mm</td> <td>3kg P/P = 15 to 16 pieces</td> </tr> <tr> <td>100</td> <td>67mm</td> <td>57-77mm</td> <td>3kg P/P = 16 to 18 pieces</td> </tr> <tr> <td rowspan="2">Extra Small</td> <td>113</td> <td>63mm</td> <td>64-72mm</td> <td>3kg P/P = ~ 18 pieces</td> </tr> <tr> <td>125</td> <td>61mm</td> <td>52-70mm</td> <td>5kg Juicing Bag Only</td> </tr> </tbody> </table> | Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | | | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces | 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 |
| Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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 ^o Brix; with TSS to acids ratio > 9 :1; juice content > 38%. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MAJOR DEFECTS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| INSECTS | With insects (eg. mealy 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, splits, and cracks (that break the skin). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TEMPERATURE INJURY | With dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MINOR DEFECTS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| DISEASES | With superficial black/grey marks (eg sooty blotch, sooty mould, Melanose) affecting in aggregate >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 slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSIOLOGICAL DISORDERS | With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. With enlarged navels > 20mm diameter. With stem end corrugations >2mm wide, >half fruit length. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SKIN MARKS / BLEMISHES | With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TEMPERATURE INJURY | With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CONSIGNMENT CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TOLERANCE PER CONSIGNMENT | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PACKAGING & LABELLING | Packaging 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 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 Receiveal. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

PRODUCT : CITRUS
TYPE : Orange
VARIETY : Honeyball
GRADE : One

| GENERAL APPEARANCE CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--|---|----------|---------------------------|--|--|--|---|-------------|----------|----------|-------------|----|----------|----------|------------|----|------|----------|------------|-------|----|------|---------|------------|----|------|---------|------------|--------|----|------|---------|------------|----|------|---------|------------|-------|----|------|---------|---------------------------|-----|------|---------|---------------------------|-------------|-----|------|---------|-----------------------|-----|------|---------|----------------------|
| 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 skin; no foreign odours/tastes; sweet, low acid flavour. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SHAPE | Round to slightly oval. Nil flat, squat fruit; no raised ridges > 10%, or elongated necks. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SIZE | As per Woolworths pre-ordered size requirements: <table border="1" data-bbox="359 577 1449 981"> <thead> <tr> <th colspan="5">Fruit MM Size Requirement by Pre-Ordered Order Multiple</th> </tr> <tr> <th></th> <th>Recognised Industry Count per 18kg equivalent</th> <th>Av Diameter</th> <th>Range MM</th> <th>Comments</th> </tr> </thead> <tbody> <tr> <td rowspan="2">Extra Large</td> <td>42</td> <td>98-102mm</td> <td>86-114mm</td> <td>Acceptable</td> </tr> <tr> <td>48</td> <td>93mm</td> <td>79-107mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Large</td> <td>56</td> <td>85mm</td> <td>72-97mm</td> <td>Ideal Size</td> </tr> <tr> <td>64</td> <td>81mm</td> <td>69-93mm</td> <td>Ideal Size</td> </tr> <tr> <td rowspan="2">Medium</td> <td>72</td> <td>77mm</td> <td>65-89mm</td> <td>Acceptable</td> </tr> <tr> <td>80</td> <td>73mm</td> <td>62-84mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Small</td> <td>88</td> <td>70mm</td> <td>60-80mm</td> <td>3kg P/P = 15 to 16 pieces</td> </tr> <tr> <td>100</td> <td>67mm</td> <td>57-77mm</td> <td>3kg P/P = 16 to 18 pieces</td> </tr> <tr> <td rowspan="2">Extra Small</td> <td>113</td> <td>63mm</td> <td>64-72mm</td> <td>3kg P/P = ~ 18 pieces</td> </tr> <tr> <td>125</td> <td>61mm</td> <td>52-70mm</td> <td>5kg Juicing Bag Only</td> </tr> </tbody> </table> | Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | | | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces | 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 |
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| | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Medium | 72 | 77mm | 65-89mm | Acceptable | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| MATURITY | Total soluble solids > 10 ^o Brix; with TSS to acids ratio > 9 :1; juice content > 38%. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MAJOR DEFECTS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| INSECTS | With insects (eg. mealy 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, splits, and cracks (that break the skin). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TEMPERATURE INJURY | With dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MINOR DEFECTS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| DISEASES | With superficial black/grey marks (eg sooty blotch, sooty mould, Melanose) affecting in aggregate >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 slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSIOLOGICAL DISORDERS | With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. With enlarged navels > 20mm diameter. With stem end corrugations >2mm wide, >half fruit length. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SKIN MARKS / BLEMISHES | With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| CONSIGNMENT CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 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 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 A 12 – A 14 MPC's and MRL's. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

PRODUCT : CITRUS
TYPE : Orange
VARIETY : Navel (Cara Cara)
GRADE : One

| GENERAL APPEARANCE CRITERIA | | | | | |
|--|---|--|--------------------|----------------------|---------------------------|
| 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 | With firm, smooth skin, seedless or with few seeds, no foreign odours/tastes. | | | | |
| SHAPE | Round to slightly oval. Nil flat, squat fruit; no raised ridges or elongated necks. | | | | |
| SIZE | As per Woolworths pre-ordered size requirement: | | | | |
| | Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | |
| | | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments |
| | Extra Large | 42 | 98-102mm | 86-114mm | Acceptable |
| | | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces |
| | | 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. mealy 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, splits, and cracks (that break the skin). | | | | |
| TEMPERATURE INJURY | With dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage). | | | | |
| | With pale, hard areas of skin (severe sunburn) | | | | |
| MINOR DEFECTS | | | | | |
| PHYSICAL / PEST DAMAGE | With superficial black/grey marks (eg sooty blotch, sooty mould, Melanose) affecting in aggregate >1sq cm. | | | | |
| | 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 / BLEMISHES | With dark blemishes (eg stem end blemish) affecting in aggregate >2 sq cm. of surface. | | | | |
| | With light blemish affecting in aggregate >3 sq cm. of surface. | | | | |
| PHYSIOLOGICAL DISORDER | With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. | | | | |
| | With enlarged navels >20mm diameter. | | | | |
| | With stem end corrugations >2mm wide, >half fruit length. | | | | |
| TEMPERATURE INJURY | With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm. | | | | |
| CONSIGNMENT CRITERIA | | | | | |
| TOLERANCE PER CONSIGNMENT | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10% | | | | |
| PACKAGING & LABELLING | Packaging 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 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: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths. | | | | | |

PRODUCT : CITRUS
TYPE : Orange
VARIETY : Navel (early or mid season)
GRADE : One

| GENERAL APPEARANCE CRITERIA | | | | |
|---|---|--------------------|-----------------|---------------------------|
| 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 skin, seedless or with few seeds, no foreign odours/tastes. | | | |
| SHAPE | Round to slightly oval. Nil flat, squat fruit; no raised ridges or elongated necks. | | | |
| SIZE | As per Woolworths pre-ordered size requirements: | | | |
| | Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | |
| | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments |
| Extra Large | 42 | 98-102mm | 86-114mm | Acceptable |
| | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces |
| | 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. mealy 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, splits, and cracks (that break the skin). | | | |
| TEMPERATURE INJURY | With dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage). | | | |
| | With pale, hard areas of skin (severe sunburn) | | | |
| MINOR DEFECTS | | | | |
| DISEASES | With superficial black/grey marks (eg sooty blotch, sooty mould, Melanose) affecting in aggregate >1 sq cm. | | | |
| PHYSICAL / PEST 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. | | | |
| PHYSIOLOGICAL DISORDERS | With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. | | | |
| | With enlarged navels > 20mm diameter. | | | |
| | With stem end corrugations >2mm wide, >half fruit length. | | | |
| SKIN MARKS / BLEMISHES | With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. | | | |
| | With light blemish affecting in aggregate >3 sq cm. of surface. | | | |
| TEMPERATURE INJURY | With bleached yellowish-orange areas (slight sunburn) affecting >3sq cm. | | | |
| CONSIGNMENT CRITERIA | | | | |
| TOLERANCE PER CONSIGNMENT | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%. | | | |
| PACKAGING & LABELLING | Packaging 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 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 A 12 – A 14 MPC's and MRL's. | | | |
| Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths. | | | | |

PRODUCT : CITRUS
TYPE : Orange
VARIETY : Navel (late lanes)
GRADE : One

| GENERAL APPEARANCE CRITERIA | | | | |
|---|---|--------------------|-----------------|---------------------------|
| 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 skin, seedless or with few seeds, no foreign odours/tastes. | | | |
| SHAPE | Round to slightly oval. Nil flat, squat fruit; no raised ridges or elongated necks. | | | |
| SIZE | As per Woolworths pre-ordered size requirements: | | | |
| | Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | |
| | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments |
| Extra Large | 42 | 98-102mm | 86-114mm | Acceptable |
| | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces |
| | 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. mealy 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, splits, and cracks (that break the skin). | | | |
| TEMPERATURE INJURY | With dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage). | | | |
| | With pale, hard areas of skin (severe sunburn) | | | |
| MINOR DEFECTS | | | | |
| DISEASES | With superficial black/grey marks (eg sooty blotch, sooty mould, Melanose) affecting in aggregate >1 sq 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 slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface. | | | |
| PHYSIOLOGICAL DISORDERS | With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. | | | |
| | With enlarged navels > 20mm diameter. | | | |
| | With stem end corrugations >2mm wide, >half fruit length. | | | |
| SKIN MARKS / BLEMISHES | With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. | | | |
| | With light blemish affecting in aggregate >3 sq cm. of surface. | | | |
| TEMPERATURE INJURY | With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm. | | | |
| CONSIGNMENT CRITERIA | | | | |
| TOLERANCE PER CONSIGNMENT | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%. | | | |
| PACKAGING & LABELLING | Packaging 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 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 A 12 – A 14 MPC's and MRL's. | | | |
| Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths. | | | | |

PRODUCT : CITRUS
TYPE : Orange - Prepack
VARIETY : Navel
GRADE : One

| GENERAL APPEARANCE CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|---|---|----------|---------------------------|--|--|--|---|-------------|----------|----------|--------------------|----|----------|----------|------------|----|------|----------|------------|--------------|----|------|---------|------------|----|------|---------|------------|---------------|----|------|---------|------------|----|------|---------|------------|--------------|----|------|---------|---------------------------|-----|------|---------|---------------------------|--------------------|-----|------|---------|-----------------------|-----|------|---------|----------------------|
| 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 protruding out; rind <5mm thick; no foreign matter. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SENSORY | With firm, smooth skin. No foreign odours or tastes. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SHAPE | Round to slightly oval. Nil flat, square fruit no raised ridges or elongated necks. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SIZE | <p>As per Woolworths pre-ordered size requirements:</p> <table border="1"> <thead> <tr> <th colspan="5">Fruit MM Size Requirement by Pre-Ordered Order Multiple</th> </tr> <tr> <th></th> <th>Recognised Industry Count per 18kg equivalent</th> <th>Av Diameter</th> <th>Range MM</th> <th>Comments</th> </tr> </thead> <tbody> <tr> <td rowspan="2">Extra Large</td> <td>42</td> <td>98-102mm</td> <td>86-114mm</td> <td>Acceptable</td> </tr> <tr> <td>48</td> <td>93mm</td> <td>79-107mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Large</td> <td>56</td> <td>85mm</td> <td>72-97mm</td> <td>Ideal Size</td> </tr> <tr> <td>64</td> <td>81mm</td> <td>69-93mm</td> <td>Ideal Size</td> </tr> <tr> <td rowspan="2">Medium</td> <td>72</td> <td>77mm</td> <td>65-89mm</td> <td>Acceptable</td> </tr> <tr> <td>80</td> <td>73mm</td> <td>62-84mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Small</td> <td>88</td> <td>70mm</td> <td>60-80mm</td> <td>3kg P/P = 15 to 16 pieces</td> </tr> <tr> <td>100</td> <td>67mm</td> <td>57-77mm</td> <td>3kg P/P = 16 to 18 pieces</td> </tr> <tr> <td rowspan="2">Extra Small</td> <td>113</td> <td>63mm</td> <td>64-72mm</td> <td>3kg P/P = ~ 18 pieces</td> </tr> <tr> <td>125</td> <td>61mm</td> <td>52-70mm</td> <td>5kg Juicing Bag Only</td> </tr> </tbody> </table> | Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | | | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces | 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 |
| Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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 acid ratio > 9:1; juice content > 38%. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MAJOR DEFECTS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| INSECTS | With Insects (eg Mealy 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 shin (eg, Black spot, Septoria spot). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | With Black decay at the fruit core (Alternaria). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSICAL / PEST DAMAGE | With cuts, holes, splits or cracks that break the skin. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TEMPERATURE INJURY | With dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | With pale, hard areas of the skin (severe sunburn). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MINOR DEFECTS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSICAL / PEST DAMAGE | With brown/black specks (rust mite damage) affecting in aggregate > 2 sq cm. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | With up to 15 scale insects (red-brown spots (2mm in diameter)). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSIOLOGICAL DISORDER | With skin creasing (albedo breakdown) affecting > 1 sq cm of surface. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | With enlarged navels > 25mm in diameter. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | With stem end corrugations > 2mm wide, > half fruit length. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CONSIGNMENT CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TOLERANCE PER CONSIGNMENT | Total minor defects (within allowance limit) to be < 3 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. 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 FSA NZ Food Standards Code MPC's and MRL's. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

PRODUCT : CITRUS
TYPE : Orange
VARIETY : Navelina
GRADE : One

| GENERAL APPEARANCE CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--|---|----------|---------------------------|--|--|--|---|-------------|----------|----------|-------------|----|----------|----------|------------|----|------|----------|------------|-------|----|------|---------|------------|----|------|---------|------------|--------|----|------|---------|------------|----|------|---------|------------|-------|----|------|---------|---------------------------|-----|------|---------|---------------------------|-------------|-----|------|---------|-----------------------|-----|------|---------|----------------------|
| 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 skin, seedless or with few seeds, no foreign odours/tastes. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SHAPE | Slightly oval to pear-shaped. Nil flat, square fruit. No raised ridges or elongated necks. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SIZE | <p>As per Woolworths pre-ordered size requirements:</p> <table border="1"> <thead> <tr> <th colspan="5">Fruit MM Size Requirement by Pre-Ordered Order Multiple</th> </tr> <tr> <th></th> <th>Recognised Industry Count per 18kg equivalent</th> <th>Av Diameter</th> <th>Range MM</th> <th>Comments</th> </tr> </thead> <tbody> <tr> <td rowspan="2">Extra Large</td> <td>42</td> <td>98-102mm</td> <td>86-114mm</td> <td>Acceptable</td> </tr> <tr> <td>48</td> <td>93mm</td> <td>79-107mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Large</td> <td>56</td> <td>85mm</td> <td>72-97mm</td> <td>Ideal Size</td> </tr> <tr> <td>64</td> <td>81mm</td> <td>69-93mm</td> <td>Ideal Size</td> </tr> <tr> <td rowspan="2">Medium</td> <td>72</td> <td>77mm</td> <td>65-89mm</td> <td>Acceptable</td> </tr> <tr> <td>80</td> <td>73mm</td> <td>62-84mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Small</td> <td>88</td> <td>70mm</td> <td>60-80mm</td> <td>3kg P/P = 15 to 16 pieces</td> </tr> <tr> <td>100</td> <td>67mm</td> <td>57-77mm</td> <td>3kg P/P = 16 to 18 pieces</td> </tr> <tr> <td rowspan="2">Extra Small</td> <td>113</td> <td>63mm</td> <td>64-72mm</td> <td>3kg P/P = ~ 18 pieces</td> </tr> <tr> <td>125</td> <td>61mm</td> <td>52-70mm</td> <td>5kg Juicing Bag Only</td> </tr> </tbody> </table> | Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | | | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces | 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 |
| Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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. mealy bugs), especially in navel or button, or >10 scales (red/brown spots). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| DISEASES | <p>With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).</p> <p>With dark lesions on the fruit skin (eg. Black spot, Septoria spot).</p> <p>With black decay at the fruit core (Alternaria).</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSICAL / PEST DAMAGE | With cuts holes, splits, and cracks (that break the skin). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TEMPERATURE INJURY | <p>With dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage).</p> <p>With pale, hard areas of skin (severe sunburn)</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MINOR DEFECTS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| DISEASES | With superficial black/grey marks (eg sooty blotch, sooty mould, Melanose) affecting in aggregate >1 sq cm. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSICAL / PEST DAMAGE | <p>With brown/black specks (rust mite damage) affecting in aggregate > 1sq cm.</p> <p>With up to 10 scale insects (red-brown spots, 2mm diameter).</p> <p>With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSIOLOGICAL DISORDERS | <p>With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.</p> <p>With enlarged navels > 20mm diameter.</p> <p>With stem end corrugations >2mm wide, >half fruit length.</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SKIN MARKS / BLEMISHES | <p>With dark blemishes (eg stem end blemish) affecting in aggregate >2 sq cm. of surface.</p> <p>With light blemish affecting in aggregate >5 sq cm. of surface.</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TEMPERATURE INJURY | With bleached yellowish-orange areas (slight sunburn) affecting >3sq cm. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CONSIGNMENT CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TOLERANCE PER CONSIGNMENT | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PACKAGING & LABELLING | Packaging 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 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. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

PRODUCT : CITRUS
TYPE : Orange
VARIETY : Valencia
GRADE : One

| GENERAL APPEARANCE CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|----------|---------------------------|--|--|--|---|-------------|----------|----------|--------------------|----|----------|----------|------------|----|------|----------|------------|--------------|----|------|---------|------------|----|------|---------|------------|---------------|----|------|---------|------------|----|------|---------|------------|--------------|----|------|---------|---------------------------|-----|------|---------|---------------------------|--------------------|-----|------|---------|-----------------------|-----|------|---------|----------------------|
| 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; 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 skin, no foreign odours/tastes. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SHAPE | Round to slightly oval. Nil flat, squat fruit; no raised ridges or elongated necks. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SIZE | As per Woolworths pre-ordered size requirements: <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="5">Fruit MM Size Requirement by Pre-Ordered Order Multiple</th> </tr> <tr> <th></th> <th>Recognised Industry Count per 18kg equivalent</th> <th>Av Diameter</th> <th>Range MM</th> <th>Comments</th> </tr> </thead> <tbody> <tr> <td rowspan="2">Extra Large</td> <td>42</td> <td>98-102mm</td> <td>86-114mm</td> <td>Acceptable</td> </tr> <tr> <td>48</td> <td>93mm</td> <td>79-107mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Large</td> <td>56</td> <td>85mm</td> <td>72-97mm</td> <td>Ideal Size</td> </tr> <tr> <td>64</td> <td>81mm</td> <td>69-93mm</td> <td>Ideal Size</td> </tr> <tr> <td rowspan="2">Medium</td> <td>72</td> <td>77mm</td> <td>65-89mm</td> <td>Acceptable</td> </tr> <tr> <td>80</td> <td>73mm</td> <td>62-84mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Small</td> <td>88</td> <td>70mm</td> <td>60-80mm</td> <td>3kg P/P = 15 to 16 pieces</td> </tr> <tr> <td>100</td> <td>67mm</td> <td>57-77mm</td> <td>3kg P/P = 16 to 18 pieces</td> </tr> <tr> <td rowspan="2">Extra Small</td> <td>113</td> <td>63mm</td> <td>64-72mm</td> <td>3kg P/P = ~ 18 pieces</td> </tr> <tr> <td>125</td> <td>61mm</td> <td>52-70mm</td> <td>5kg Juicing Bag Only</td> </tr> </tbody> </table> | Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | | | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces | 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 |
| Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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. mealy 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, splits, and cracks (that break the skin). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TEMPERATURE INJURY | With dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MINOR DEFECTS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| DISEASES | With superficial black/grey marks (eg sooty blotch, sooty mould, Melanose) affecting in aggregate >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 slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSIOLOGICAL DISORDERS | With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. With enlarged navels > 20mm diameter. With stem end corrugations >2mm wide, >half fruit length. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SKIN MARKS / BLEMISHES | With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TEMPERATURE INJURY | With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CONSIGNMENT CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TOLERANCE PER CONSIGNMENT | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PACKAGING & LABELLING | Packaging 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 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 A 12 – A 14 MPC's and MRL's. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

PRODUCT : CITRUS
TYPE : Orange - Prepack
VARIETY : Valencia
GRADE : One

| GENERAL APPEARANCE CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--|---|----------|---------------------------|--|--|--|---|-------------|----------|----------|-------------|----|----------|----------|------------|----|------|----------|------------|-------|----|------|---------|------------|----|------|---------|------------|--------|----|------|---------|------------|----|------|---------|------------|-------|----|------|---------|---------------------------|-----|------|---------|---------------------------|-------------|-----|------|---------|-----------------------|-----|------|---------|----------------------|
| 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; waxed surface; missing buttons allowable provided healed dry attachment areas, rind < 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 | <p>As per Woolworths pre-ordered size requirements:</p> <table border="1"> <thead> <tr> <th colspan="5">Fruit MM Size Requirement by Pre-Ordered Order Multiple</th> </tr> <tr> <th></th> <th>Recognised Industry Count per 18kg equivalent</th> <th>Av Diameter</th> <th>Range MM</th> <th>Comments</th> </tr> </thead> <tbody> <tr> <td rowspan="2">Extra Large</td> <td>42</td> <td>98-102mm</td> <td>86-114mm</td> <td>Acceptable</td> </tr> <tr> <td>48</td> <td>93mm</td> <td>79-107mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Large</td> <td>56</td> <td>85mm</td> <td>72-97mm</td> <td>Ideal Size</td> </tr> <tr> <td>64</td> <td>81mm</td> <td>69-93mm</td> <td>Ideal Size</td> </tr> <tr> <td rowspan="2">Medium</td> <td>72</td> <td>77mm</td> <td>65-89mm</td> <td>Acceptable</td> </tr> <tr> <td>80</td> <td>73mm</td> <td>62-84mm</td> <td>Acceptable</td> </tr> <tr> <td rowspan="2">Small</td> <td>88</td> <td>70mm</td> <td>60-80mm</td> <td>3kg P/P = 15 to 16 pieces</td> </tr> <tr> <td>100</td> <td>67mm</td> <td>57-77mm</td> <td>3kg P/P = 16 to 18 pieces</td> </tr> <tr> <td rowspan="2">Extra Small</td> <td>113</td> <td>63mm</td> <td>64-72mm</td> <td>3kg P/P = ~ 18 pieces</td> </tr> <tr> <td>125</td> <td>61mm</td> <td>52-70mm</td> <td>5kg Juicing Bag Only</td> </tr> </tbody> </table> | Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | | | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces | 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 |
| Fruit MM Size Requirement by Pre-Ordered Order Multiple | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Recognised Industry Count per 18kg equivalent | Av Diameter | Range MM | Comments | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Extra Large | 42 | 98-102mm | 86-114mm | Acceptable | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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 | 70mm | 60-80mm | 3kg P/P = 15 to 16 pieces | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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. mealy 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). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | With black decay at the fruit core (Alternaria). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSICAL / PEST DAMAGE | With cuts holes, splits, and cracks (that break the skin). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TEMPERATURE INJURY | With dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | With pale, hard areas of skin (severe sunburn) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MINOR DEFECTS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| DISEASES | With superficial black/grey marks (eg sooty blotch, sooty mould, Melanose) affecting in aggregate >1sq cm. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSICAL / PEST DAMAGE | With brown/black specks (rust mite damage) affecting in aggregate > 2 sq cm. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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 DISORDERS | With skin creasing (albedo breakdown) affecting >1 sq. cm of surface. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | With stem end corrugations >2mm wide, >half fruit length. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TEMPERATURE INJURY | With bleached yellowish-orange areas (slight sunburn) affecting >4 sq cm. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CONSIGNMENT CRITERIA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TOLERANCE PER CONSIGNMENT | Total minor defects (within allowance limit) to be < 3 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 | 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 A 12 – A 14 MPC's and MRL's. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |