

PRODUCT : CITRUS
 TYPE : Mandarin
 VARIETY : Clementine
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform deep orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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 smooth glossy skin, loose but not puffy, no foreign odours/tastes.
SHAPE	Round to slightly oval.
SIZE	As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
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 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 : Mandarin
 VARIETY : Dancy
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform bright orange to orange-red; nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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 smooth skin, slightly lumpy, no foreign odours/tastes.
SHAPE	Round to flattened oval, often slightly pear shaped; may be swollen around navel.
SIZE	As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
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.
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PRODUCT : CITRUS
 TYPE : Mandarin
 VARIETY : Darling
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform dark orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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 smooth skin, not coarse, no foreign odours/tastes.
SHAPE	Round to slightly pear shaped.
SIZE	As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
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.
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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.
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PRODUCT : CITRUS
 TYPE : Mandarin
 VARIETY : Fairchild
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform pale to full orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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 smooth, delicate skin; no foreign odours/tastes.
SHAPE	Round to slightly squat.
SIZE	As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
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 MPC's and MRL's.
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PRODUCT : CITRUS
 TYPE : Mandarin
 VARIETY : Fremont
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Rich dark orange. Nil with > 2 sq cm of light green tinge; limit of 5% of fruit affected.</i>
VISUAL APPEARANCE	<i>With bright bloom; slightly dimpled, waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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.</i>
SENSORY	<i>With coarse skin, no foreign odours/tastes</i>
SHAPE	<i>Typically squat to almost round; flattened apex; slightly irregular shape.</i>
SIZE	<i>As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.</i>
MATURITY	<i>Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.</i>
MAJOR DEFECTS	
INSECTS	<i>With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).</i>
DISEASES	<i>With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).</i>
	<i>With dark lesions on the fruit skin (eg. Black spot, Septoria spot).</i>
	<i>With black decay at the fruit core (Alternaria).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).</i>
TEMPERATURE INJURY	<i>With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).</i>
	<i>With pale, hard areas of skin (severe sunburn)</i>
MINOR DEFECTS	
DISEASES	<i>With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.</i>
PHYSICAL / PEST DAMAGE	<i>With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.</i>
	<i>With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).</i>
	<i>With up to 15 scale insects (red-brown spots, 2 mm diameter).</i>
	<i>With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.</i>
PHYSIOLOGICAL DISORDERS	<i>With skin badly puffed and separated from flesh segments.</i>
	<i>With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.</i>
SKIN MARKS / BLEMISHES	<i>With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.</i>
	<i>With light blemish affecting in aggregate >3 sq cm. of surface.</i>
TEMPERATURE INJURY	<i>With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>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.</i>
RECEIVAL CONDITIONS	<i>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.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
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 : Mandarin
 VARIETY : Goldsmith
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform deep orange skin and flesh. Nil with >2sq cm of light green tinge. Limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; thin, shiny, even skin with slight puffing around button; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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	Full flavour, sweet and juicy; may be slightly seedy Free from foreign or 'off' smells or tastes.
SHAPE	Typically squat to almost round.
SIZE	As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Mature without evidence of puffiness or loss of flavour. Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
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.
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PRODUCT : CITRUS
 TYPE : Mandarin
 VARIETY : Hickson
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform deep orange skin and flesh. Nil with >2sq cm of light green tinge. Limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; thin, shiny, slightly loose, waxed skin; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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	Full flavour and juicy. Free from foreign or 'off' smells or tastes.
SHAPE	Typically squat; slightly bumpy, irregular shape.
SIZE	Medium to large fruit. As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Mature without evidence of puffiness or loss of flavour. Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
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%.
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PRODUCT : CITRUS
 TYPE : Mandarin
 VARIETY : Imperial
 GRADE : One

GENERAL APPEARANCE CRITERIA			
COLOUR	Uniform pale to full orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.		
VISUAL APPEARANCE	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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 smooth skin, not coarse, no foreign odours/tastes.		
SHAPE	Squat to slightly round		
SIZE	As per Woolworths pre-ordered size requirements and minimum net carton weight.		
	Size	Range MM	Count per 9kg Carton
	Small (Prepack Only)	53-61mm	-
	Medium	63-68mm	80-88
	Large	69-72mm	64-72
X/Large	73-79mm	48-56	
MATURITY	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.		
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 through the orange outer layer and white pith layer through to the juice sacks).		
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).		
	With pale, hard areas of skin (severe sunburn).		
MINOR DEFECTS			
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1sq cm.		
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1sq cm.		
	with cuts that break the orange outer layer of the skin (scratches) clipper damage > 0.5 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 badly puffed and separated from flesh segments. Stress damage > 1 sq cm.		
SKIN MARKS / BLEMISHES	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm of surface. With Red rind damage > 1 sq cm.		
	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 Receiveal. (10 to 28°c acceptable for first 4 weeks of the season).		
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 : Mandarin
 VARIETY : Kara
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform light orange to orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; lumpy and slightly puffy at stem scar; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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 smooth, delicate skin; no foreign odours/tastes.
SHAPE	Round to slightly flattened oval.
SIZE	As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn).
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
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 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 : Mandarin
 VARIETY : Murcott
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform pale to full orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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 smooth skin, not coarse, no foreign odours/tastes
SHAPE	Squat to slightly round
SIZE	As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Total soluble solids >8° Brix; with T.S.S to acids ratio >8:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn).
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
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 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 : Mandarin
 VARIETY : Murcott – Low Seeded
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform pale to full orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. 0 to 12 seeds per piece of fruit (Standard Murcott variety has an average of 25 seeds per piece of 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 smooth skin, not coarse, no foreign odours/tastes
SHAPE	Squat to slightly round
SIZE	As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Total soluble solids >8° Brix; with T.S.S to acids ratio >8:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn).
	With > 15 seeds per piece of fruit.
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
	With > 12 seeds per piece of fruit.
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 >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 : Mandarin
 VARIETY : Royal
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform bright to dark orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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 smooth skin; no deep grooves; no foreign odours/tastes
SHAPE	Round to slightly flattened oval.
SIZE	As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn).
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
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 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 : Mandarin
 VARIETY : Sunburst
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Deep orange skin and flesh. Pale green seeds. Nil with >2sq cm of light green tinge, limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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	Sweet and juicy. With smooth skin, not coarse. No foreign or 'off' smells or flavours.
SHAPE	Typically round.
SIZE	Fruit diameter 60 – 85 mm. As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Mature, without evidence of puffiness or loss of flavour. Total soluble solids > 8° Brix; with T.S.S to acids ratio > 8:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn).
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
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 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 : Mandarin
 VARIETY : Tangerine
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform deep orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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 smooth to pebbly skin, not rough or coarse, no foreign odours/tastes.
SHAPE	Round to slightly squat
SIZE	As per Woolworths pre-ordered size requirements, minimum net carton weight 18 kg.
MATURITY	Total soluble solids >8° Brix; with T.S.S to acids ratio >8:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
TEMPERATURE INJURY	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn).
MINOR DEFECTS	
DISEASES	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
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 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 : Mandarin
 VARIETY : Taylor Lee
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform deep orange skin and flesh. Nil with >2sq cm of light green tinge. Limit of 5% of fruit affected.
VISUAL APPEARANCE	With bright bloom; thin, shiny, slightly loose, waxed skin; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; 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	Full flavour and juicy. Free from foreign or 'off' smells or tastes.
SHAPE	Squat to slightly round.
SIZE	Medium to large fruit. As per Woolworths pre-ordered size requirements, minimum net carton weight 15 kg.
MATURITY	Mature without evidence of puffiness or loss of flavour. Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
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 through the orange outer layer and white pith layer through to the juice sacks).
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 markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
PHYSICAL / PEST DAMAGE	With brown/black specks (rust mite damage) affecting in aggregate > 3 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (Oleocellosis) affecting >1 sq cm. of surface.
PHYSIOLOGICAL DISORDERS	With skin badly puffed and separated from flesh segments.
	With skin creasing (albedo breakdown) affecting >1 sq. cm of surface.
SKIN MARKS / BLEMISHES	With dark blemishes (eg stem end blemish) affecting in aggregate >1 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 < 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.	