

Aussie Apples

Guidelines, specifications and
product description language



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AUSSIE APPLES BRAND QUALITY GUIDELINES

Background

Under the threat of imports in 2011, the Aussie Apples brand was developed and rolled out across the country to clearly provide consumers with country of origin labelling and to engender loyalty toward Australian grown apples. The program had strong industry and consumer support and Aussie Apples stickers are used by the majority of Australian growers and pack houses today.

It is now time to ensure that the Aussie Apples brand is also a marker for quality. By only labelling fruit that meets Industry quality guidelines, consumers can be confident that the apple they buy will offer a great eating experience.

While these guidelines will ensure high quality fruit the consumers are seeking, some retailers may have higher specifications which must be adhered to. Together, the Aussie Apples quality guidelines and retailer-specific guidelines will ensure ongoing consumer confidence and loyalty towards Australian produce.

Outline

These guidelines have been prepared from a compilation of existing retailer specifications. They are not intended to replace individual retailer specifications, but to underpin the Aussie Apples brand.

The guidelines provided are minimum specifications for Australian grown apples utilising the Aussie Apples sticker for retail fresh consumption.

These are minimum specifications to ensure consistent quality and consumer confidence.

The specifications are to be read in conjunction with the Industry Product Description Language.

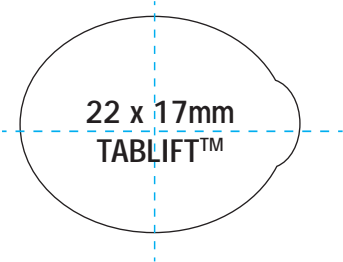
The Aussie Apples quality guidelines need to become ingrained in the Australian apple industry to continue to build consumer trust in the Aussie Apples brand and provide a platform of defence against imported fruit and other produce choices.

Taste and crunch are critical in ensuring repeat purchase of Australian apples. Whilst appearance is important, brix and pressure standards must be adhered to ensure the best eating experience for every consumer, every crunch, every time.

AUSSIE APPLE LABEL SPECIFICATIONS

The following specifications recognise a base industry expectation and level of labelling.

Standard Size



Aussie Apples Generic label

Apple variety:
Trade Gothic Condensed No.18
PMS 371C

A diagram of the Aussie Apples Generic label. It is an oval shape with a green base and a light blue and white striped top. In the center is a green tree with three red apples. The word "AUSSIE" is written in white on the green base. The top left of the oval says "ROYAL GALA" and the top right says "LENSWOOD". On the left side, there is a small circle with the number "4133" inside. On the right side, there is a small circle. Lines connect these elements to their respective specifications: "ROYAL GALA" to "Apple variety:", "LENSWOOD" to "Grower:", "4133" to "PLU code:", and the right-side circle to "Apple variety colour:".

Grower:
Trade Gothic Bold Condensed No.20
PMS 371C

PLU code:
Trade Gothic Condensed No.18
Reverses out white

Apple variety colour:
Green sticker for all apples

Aussie Apples Generic Label

A selection of what is currently available:



Aussie Apples Pink Lady Generic Label

A selection of what is currently available:



Cobranded Label

Cobranded labels must be approved by Horticulture Innovation Australia Limited prior to use. A selection of what is currently available:



Regional Labels

A selection of what is currently available:



BONZA

Colour	Green/cream background with 65% red blush																																							
Appearance	Waxed																																							
Eating Quality	Crisp, sweet, mild, juicy flavour																																							
Maturity	No dull or greasy skin																																							
Brix	Firmness minimum 5.6 kg (11 mm probe)																																							
Firmness	Minimum Brix 12.6																																							
Size	<p>STANDARD Large (12kg): Count 60, 65</p> <p>STANDARD Medium (12kg): Count 75/76, 70, 82/83</p> <p>BIN LINES: Count 50, 54, 60, 65/66, 70, 75/76, 83/82, 90</p> <p>No more than one count per bin.</p> <p>If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><td>Count</td><td>Min</td><td>Max</td></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>84</td><td>133</td><td>152</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table>	Count	Min	Max	90	130	145	84	133	152	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
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60	190	224																																						
53	218	250																																						
54	218	250																																						
Shape	Round to squat																																							

BONZA

Defects

Defects Minor

Minor defects are those that do not affect the shelf life of the product including:

- Russet if exhibited on the body of the fruit and is greater than 0.5cm² but less than a 5c coin
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if greater than 0.5cm² but less than a 5c coin
- Superficial bruising which is discoloured at the surface and superficial in depth and is greater than a 5c coin and less than a 10c coin
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if greater than 0.5cm² but less than a 5c coin may be accumulative
- Thrip damage if greater than 0.5cm² but less than a 5c coin may be accumulative

Defects Major

Major defects are those that affect the shelf life and retail performance of the product and include storage disorders and defects including:

- Failing pressure/firmness, brix levels or any maturity requirement.
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than a 10c coin.
- Skin marking greater than a 5c coin
- Unhealed hail damage or healed damage which is greater than a 5c coin
- Stems punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Water core is acceptable
- Pest and insect damage
- Bitter pit
- Scald
- Greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished
Waxed

Pulp Temperature

1 - 10°C Standard
1 - 10°C Early season

BRAEBURN

Colour	Green/yellow background with red stripe equal to or greater than 50%																																							
Appearance	Bright																																							
Eating Quality	Crisp, sweet, mild, juicy flavour																																							
Maturity	No dull or greasy skin																																							
Brix	Minimum Brix 14																																							
Firmness	Firmness minimum 6.5 kg (11 mm probe)																																							
Size	<p>STANDARD Large (12kg): Count 54, 60, 65</p> <p>STANDARD Medium (12kg): Count 75/76, 70</p> <p>BIN LINES: Count 50, 54, 60, 65/66, 70, 75/76, 83/82, 90</p> <p>No more than one count per bin.</p> <p>If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><td>Count</td><td>Min</td><td>Max</td></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>84</td><td>133</td><td>152</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table>	Count	Min	Max	90	130	145	84	133	152	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
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53	218	250																																						
54	218	250																																						
Shape	Conical																																							

BRAEBURN

Defects

Defects Minor

Minor defects are those that do not affect the shelf life of the product, including:

- Russet if exhibited on the body of the fruit and is greater than 0.5cm² but less than a 5c coin
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if greater than 0.5cm² but less than a 5c coin
- Superficial bruising which is discoloured at the surface and superficial in depth and is greater than a 5c coin and less than a 10c coin
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if greater than 0.5cm² but less than a 5c coin may be accumulative
- Thrip damage if greater than 0.5cm² but less than a 5c coin may be accumulative

Defects Major

Major defects are those that affect the shelf life and retail performance of the product and include storage disorders and defects including:

- Failing pressure/firmness, brix levels or any maturity requirement
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than a 10c coin
- Skin marking greater than a 5c coin
- Unhealed hail damage or healed damage which is greater than a 5c coin
- Stems punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Water core is acceptable
- Pest and insect damage
- Bitter pit
- Scald
- Greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished
Waxed

Pulp Temperature

1 - 10°C Standard
1 - 10°C Early season

CAMEO

Colour	Red fruit stripy background allowed >65% red, green/cream background																																				
Appearance	Bright																																				
Eating Quality	Sweet, mild with little acid. Juicy and crisp with tender flesh																																				
Maturity	Crisp firm flesh, no greasy or wrinkly skin																																				
Brix	Minimum Brix 12																																				
Firmness	Minimum firmness 6.5 kg (11 mm probe)																																				
Size	<p>STANDARD (12kg): 82/83, 75/76, 70, 60/65,60, 54</p> <p>COMBAT (12kg): 90, 50</p> <p>If the product presents poorly and is not uniform in size, the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><td>Count</td><td>Min</td><td>Max</td></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>195</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>240</td></tr><tr><td>54</td><td>218</td><td>240</td></tr></table>	Count	Min	Max	90	130	145	82	139	156	83	139	155	75	152	175	76	152	167	70	165	181	65	180	196	66	177	195	60	190	224	53	218	240	54	218	240
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65	180	196																																			
66	177	195																																			
60	190	224																																			
53	218	240																																			
54	218	240																																			
Shape	Round to round conical																																				

CAMEO

Defects

Defects Minor

Minor defects are those that do not affect the shelf life of the product including:

- Failing colour requirements
- Russet if exhibited on the body of the fruit and is greater than 0.5cm² but less than a 5c coin
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if greater than 0.5cm² but less than a 5c coin
- Superficial bruising which is discoloured at the surface and superficial in depth and is greater than a 5c coin and less than a 10c coin
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if greater than 0.5cm² but less than a 5c coin may be accumulative
- Thrip damage if greater than 0.5cm² but less than a 5c coin may be accumulative

Defects Major

Major defects are those that affect the shelf life and saleability of the product and include storage disorders and defects including:

- Failing pressure/firmness, brix levels or any maturity requirement
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than a 10c coin
- Skin marking greater than a 5c coin
- Unhealed hail damage or healed damage which is greater than a 5c coin
- Stem punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Pest and insect damage
- Bitter pit
- Scald
- Greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished
Waxed

Pulp Temperature

1 - 10°C Standard
1 - 10°C Early season

FUJI

Colour	<p>PREMIUM TRAY (6kg)- STANDARD (12kg) Green background with > 60% mild pink/maroon/red blush</p> <p>COMBAT(12kg) Green background with > 50% mild pink/maroon/red blush</p>																																							
Appearance	Speckled body russet is acceptable																																							
Eating Quality	Sweet honey like flavour, crisp texture																																							
Maturity	Bright, no dull or greasy skin																																							
Brix	Minimum Brix 13																																							
Firmness	Minimum firmness 5.6kg at 11mm probe																																							
Size	<p>PREMIUM TRAY(6kg): Count 25/28, 30, 32/33. Premium orders should not contain more than two counts per pallet.</p> <p>LARGE (12kg): Count 65/66, 60</p> <p>MEDIUM (12kg): Count 82/83, 75/76, 70</p> <p>Count size to be printed on carton/crate label.</p> <p>BIN LINES: Count 50, 54, 60, 65/66, 70, 75/76, 83/82, 90</p> <p>No more than one count per bin.</p> <p>Primary Size check: Count reference.</p> <p>Primary Weight check: Box net weight.</p> <p>If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><td>Count</td><td>Min</td><td>Max</td></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>84</td><td>133</td><td>152</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table> <p>A tolerance of +/- 3 grams will apply to 10% of the box for any of the previously mentioned weights</p> <p>*Premium sizing legend*</p> <p>Count 50 (12kg) = 25 (6kg)</p> <p>Count 54/53 (12kg) = 27 (6kg)</p> <p>Count 60 (12kg) = 30 (6kg)</p> <p>Count 65/66 (12kg) = 33/32 (6kg)*</p>	Count	Min	Max	90	130	145	84	133	152	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
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60	190	224																																						
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FUJI

Shape	Conical/squat
Defects	<p>PREMIUM TRAY 6kg: Minor defects: must not exceed three pieces of fruit Major defects: nil</p> <p>STANDARD (12kg) COMBAT (12kg) Minor defects: must not exceed 7 pieces of fruit Major defects: must not exceed 2 pieces of fruit</p> <p>BIN LINES: Minor defects: Must not exceed 10% Major defects: Must not exceed 2%</p> <p>Defects Minor Minor defects are those that do not affect the shelf life of the product, including:</p> <ul style="list-style-type: none"> • Russet if exhibited on the body of the fruit and is greater than 0.5cm² but less than 5c coin • Stalk cavity russet if it exceeds the shoulder of the fruit • Skin marks if greater than 0.5cm² but less than 5c coin • Superficial bruising which is discoloured at the surface and superficial in depth and is greater than 5c coin and less than 10c coin • Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown • Healed hail if greater than 0.5cm² but less than 5c coin, may be accumulative • Thrip damage if greater than 0.5cm² but less than 5c coin, may be accumulative <p>Defects Major Major defects are those that affect the shelf life and retail performance of the product of the product and include storage disorders and defects, including:</p> <ul style="list-style-type: none"> • Failing pressure/firmness, brix levels or any maturity requirement • Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than 10c coin • Skin marking greater than 5c coin • Unhealed hail damage or healed damage which is greater than 5c coin • Stems punctures which are unhealed or are healed and protrude deep into the flesh • All rots and moulds • All cuts and splits • Water core is acceptable • Pest and insect damage • Bitter pit • Scald • Greasy in texture
Presentation	A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU
Treatment	<p>Washed and polished</p> <p>Waxed</p>
Pulp Temperature	<p>1 - 12°C Standard</p> <p>1 - 12°C Early season</p>

GINGER GOLD

Colour	A green - yellow golden skin. Up to 20% pink blush is acceptable.																																							
Appearance	Bright																																							
Eating Quality	Sweet, juicy, crisp, mild flavour																																							
Maturity	Crisp flesh. No dull or greasy skin.																																							
Brix	Minimum Brix 11.0																																							
Firmness	Minimum 5.5 kg (11 mm plunger)																																							
Size	<p>STANDARD LARGE (12kg): Count 65/66, 60</p> <p>STANDARD MEDIUM (12kg): Count 90, 82/83, 75/76, 70</p> <p>If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><td>Count</td><td>Min</td><td>Max</td></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>84</td><td>133</td><td>152</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table> <p>A tolerance of +/- 3 grams will apply to 10% of the box for any of the previously mentioned weights</p> <p>*Premium sizing legend*</p> <p>Count 50 (12kg) = 25 (6kg)</p> <p>Count 54/53 (12kg) = 27 (6kg)</p> <p>Count 60 (12kg) = 30 (6kg)</p> <p>Count 65/66 (12kg) = 33/32 (6kg)*</p>	Count	Min	Max	90	130	145	84	133	152	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
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60	190	224																																						
53	218	250																																						
54	218	250																																						
Shape	Conical to round																																							

GINGER GOLD

Defects

Defects Minor

Minor defects are those that do not affect the shelf life of the product, including:

- Failing colour requirements
- Russet if exhibited on the body of the fruit and is greater than 0.5cm² but less than 1cm²
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if greater than 0.5cm² but less than 1cm²
- Superficial bruising which is discoloured at the surface and superficial in depth and is greater than 1cm² and less than 2cm² (WA only: 10 pieces per tray maximum superficial bruising)
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if greater than 0.5cm² but less than 1cm² may be accumulative
- Thrip damage if greater than .5cm² but less than 1cm² may be accumulative

Defects Major

Major defects are those that affect the shelf life and retail performance of the product of the product and include storage disorders and defects, including:

- Failing pressure/firmness, brix levels or any maturity requirement
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than 2cm²
- Skin marking greater than 1cm²
- Unhealed hail damage or healed damage which is greater than 1cm²
- Stems punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Pest and insect damage
- Bitter pit
- Scald
- Greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished
Waxed

Pulp Temperature

1 - 10°C Standard
1 - 10°C Early season

GOLDEN DELICIOUS

Colour	A green - yellow golden skin Up to 20% pink blush is acceptable																																							
Appearance	Bright																																							
Eating Quality	Sweet, juicy, crisp, mild flavour																																							
Maturity	Crisp flesh. No dull or greasy skin																																							
Brix	Minimum Brix 12.5																																							
Firmness	Minimum firmness 5.5kg at 11mm probe																																							
Size	<p>PREMIUM TRAY (6kg): Count 25/28, 30, 32/33. Premium orders should not contain more than two counts per pallet.</p> <p>STANDARD LARGE (12kg): Count 65/66, 60</p> <p>STANDARD MEDIUM (12kg): Count 82/83, 75/76, 70Count size to be printed on carton/crate label.</p> <p>Primary Size check: Count reference.</p> <p>Primary Weight check: Box net weight.</p> <p>If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><td>Count</td><td>Min</td><td>Max</td></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>84</td><td>133</td><td>152</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table> <p>A tolerance of +/- 3 grams will apply to 10% of the box for any of the previously mentioned weights</p> <p>*Premium sizing legend*</p> <p>Count 50 (12kg) = 25 (6kg)</p> <p>Count 54/53 (12kg) = 27 (6kg)</p> <p>Count 60 (12kg) = 30 (6kg)</p> <p>Count 65/66 (12kg) = 33/32 (6kg)*</p>	Count	Min	Max	90	130	145	84	133	152	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
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Shape	Conical to round																																							

GOLDEN DELICIOUS

Defects

PREMIUM TRAY 6kg:

Minor defects: must not exceed five pieces of fruit

Major defects: nil

STANDARD (12kg) COMBAT (12kg)

Minor defects: must not exceed 7 pieces of fruit

Major defects: must not exceed 2 pieces of fruit

Defects Minor

Minor defects are those that do not affect the shelf life of the product, including:

- Failing colour requirements
- Russet if exhibited on the body of the fruit and is greater than .5cm² but less than 5c coin
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if greater than .5cm² but less than 5c coin
- Superficial bruising which is discoloured at the surface and superficial in depth and is greater than 5c coin and less than 10c coin
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if greater than .5cm² but less than 5c coin, may be accumulative
- Thrip damage if greater than .5cm² but less than 5c coin, may be accumulative

Defects Major

Major defects are those that affect the shelf life and retail performance of the product of the product and include storage disorders and defects, including:

- Failing pressure/firmness, brix levels or any maturity requirement
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than 10c coin
- Skin marking greater than 5c coin
- Unhealed hail damage or healed damage which is greater than 5c coin
- Stems punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Pest and insect damage
- Bitter pit
- Scald
- Greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished

Waxed

Pulp Temperature

1 - 12°C Standard

1 - 12°C Early season

GRANNY SMITH

Colour	Green skin Product may exhibit a pink blush																																				
Appearance	Bright																																				
Eating Quality	Tart apple, crisp texture																																				
Brix	Minimum Brix 11																																				
Firmness	Minimum firmness at 6.5kg at 11mm probe																																				
Size	<p>PREMIUM TRAY(6kg): Count 25/28, 30, 32/33. Premium orders should not contain more than two counts per pallet.</p> <p>LARGE (12kg): Count 65/66, 60, MEDIUM (12kg): Count 75/76, 70, 82/83 Count size to be printed on carton/crate label.</p> <p>BIN LINES: Count 50, 54, 60, 65/66, 70, 75/76, 83/82, 90 No more than one count per bin. Primary Size check: Count reference. Primary Weight check: Box net weight. If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><th>Count</th><th>Min</th><th>Max</th></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table> <p>A tolerance of +/- 3 grams will apply to 10% of the box to any of the previously mentioned weights</p> <p>*Premium sizing legend*</p> <p>Count 50 (12kg) = 25 (6kg) Count 54/53 (12kg) = 27 (6kg) Count 60 (12kg) = 30 (6kg) Count 65/66 (12kg) = 33/32 (6kg)*</p>	Count	Min	Max	90	130	145	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
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Shape	Conical to round																																				

GRANNY SMITH

Defects

PREMIUM TRAY 6kg:

Minor defects: must not exceed three pieces of fruit

Major defects: nil

STANDARD (12kg)

Minor defects: must not exceed 7 pieces of fruit

Major defects: must not exceed 2 pieces of fruit

BIN LINES: Count 50, 54, 60, 65/66, 70, 75/76, 83/82, 90

No more than one count per bin.

Defects Minor

Minor defects are those that do not affect the shelf life of the product, including:

- Russet if exhibited on the body of the fruit and if less than 5c coin
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if less than 5c coin
- Superficial bruising that is discoloured at the surface and superficial in depth and is greater than 5c coin and less than 10c coin
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if less than 5c coin
- Thrip damage if less than 5c coin

Defects Major

Major defects are those that affect the shelf life and retail performance of the product of the product and include storage disorders and defects, including:

- Failing pressure/firmness, brix levels or any maturity requirement
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than 10c coin.
- Skin marking greater than 5c coin
- Unhealed hail damage or healed damage which is greater than 5c coin
- Stems punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Pest and insect damage
- Bitter pit
- Scald
- Product which is greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished

Waxed

Pulp Temperature

1 - 12°C Standard

GRAVENSTEIN

Colour	Red strips/block on green background																																							
Appearance	Bright																																							
Eating Quality	Sweet/sharp																																							
Maturity	Crisp flesh. No dull or greasy skin																																							
Brix	Minimum Brix 12.5																																							
Firmness	Firmness minimum 5.5 kg (11 mm plunger)																																							
Size	<p>PREMIUM TRAY (6kg): Count 25/28, 30, 32/33.</p> <p>Premium orders should not contain more than two counts per pallet.</p> <p>STANDARD LARGE (12kg): Count 65/66, 60</p> <p>STANDARD MEDIUM (12kg): Count 90, 82/83, 75/76, 70</p> <p>If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><td>Count</td><td>Min</td><td>Max</td></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>84</td><td>133</td><td>152</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table>	Count	Min	Max	90	130	145	84	133	152	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
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Shape	Conical to round																																							

GRAVENSTEIN

Defects

Defects Minor

Minor defects are those that do not affect the shelf life of the product, including:

- Failing colour requirements
- Russet if exhibited on the body of the fruit and is greater than 0.5cm² but less than a 5c coin
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if greater than 0.5cm² but less than a 5c coin
- Superficial bruising which is discoloured at the surface and superficial in depth and is greater than a 5c coin and less than a 10c coin
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if greater than 0.5cm² but less than a 5c coin may be accumulative
- Thrip damage if greater than 0.5cm² but less than a 5c coin may be accumulative

Defects Major

Major defects are those that affect the shelf life and retail performance of the product and include storage disorders and defects, including:

- Failing pressure/firmness, brix levels or any maturity requirement.
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than a 10c coin.
- Skin marking greater than a 5c coin
- Unhealed hail damage or healed damage which is greater than a 5c coin
- Stems punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Pest and insect damage
- Bitter pit
- Scald
- Greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished
Waxed

Pulp Temperature

1 - 10°C Standard
1 - 10°C Early season

JONAGOLD

Colour	50% block red with striped red foreground over golden cream background.																																							
Eating Quality	Sweet, tart, crisp																																							
Brix	Minimum Brix 14																																							
Firmness	Minimum Firmness 6kg at 1mm probe																																							
Size	<p>Primary Size check: Count reference.</p> <p>Primary Weight check: Box net weight.</p> <p>If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><td>Count</td><td>Min</td><td>Max</td></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>84</td><td>133</td><td>152</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table> <p>*Premium sizing legend*</p> <p>Count 50 (12kg) = 25 (6kg)</p> <p>Count 54/53 (12kg) = 27 (6kg)</p> <p>Count 60 (12kg) = 30 (6kg)</p> <p>Count 65/66 (12kg) = 33/32 (6kg)*</p>	Count	Min	Max	90	130	145	84	133	152	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
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Shape	Conical to Round																																							

JONAGOLD

Defects

PREMIUM TRAY 6kg:

Minor defects: must not exceed three pieces of fruit

Major defects: nil

STANDARD (12kg) COMBAT (12kg)

Minor defects: must not exceed 7 pieces of fruit

Major defects: must not exceed 2 pieces of fruit

BIN LINES:

Minor defects: must not exceed 10%

Major defects: must not exceed 2%

Defects Minor

Minor defects are those that do not affect the shelf life of the product, including:

- Russet if exhibited on the body of the fruit and if less than 5c coin
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if less than 5c coin
- Superficial bruising that is discoloured at the surface and superficial in depth and is greater than 5c coin and less than 10c coin
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if less than 5c coin
- Thrip damage if less than 5c coin

Defects Major

Major defects are those that affect the shelf life and retail performance of the product of the product including storage disorders and defects such as:

- Failing pressure/firmness, brix levels or any maturity requirement
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than 10c coin
- Skin marking greater than 5c coin
- Unhealed hail damage or healed damage which is greater than 5c coin
- Stems punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Pest and insect damage
- Bitter pit
- Scald
- Product which is greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished

Waxed

Pulp Temperature

1 - 12°C Standard

1 - 12°C Early season

JONATHAN

Colour	A green background with 60% red striped skin																																							
Appearance	Bright																																							
Eating Quality	Crispy, juicy, sweet																																							
Maturity	Minimum Brix 12																																							
Brix	Minimum firmness of 5.6kg at 11mm probe																																							
Firmness	Minimum 5.5 kg (11 mm plunger)																																							
Size	<p>PREMIUM (12kg): Count 65/66, 60</p> <p>STANDARD (12kg): Count 90, 82/83, 75/76, 70</p> <p>COMBAT (12kg): Count 54</p> <p>BIN LINES: Count 50, 54, 60, 65/66, 70, 75/76, 83/82, 90</p> <p>No more than one count per bin. Sizing must be discussed with buyer prior to delivery.</p> <p>Primary Size check: Count reference.</p> <p>Primary Weight check: Box net weight.</p> <p>If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><th>Count</th><th>Min</th><th>Max</th></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>84</td><td>133</td><td>152</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table> <p>A tolerance of +/- 3 grams will apply to 10% of the box for any of the previously mentioned weights</p> <p>*Premium sizing legend*</p> <p>Count 50 (12kg) = 25 (6kg)</p> <p>Count 54/53 (12kg) = 27 (6kg)</p> <p>Count 60 (12kg) = 30 (6kg)</p> <p>Count 65/66 (12kg) = 33/32 (6kg)*</p>	Count	Min	Max	90	130	145	84	133	152	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
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60	190	224																																						
53	218	250																																						
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Shape	Elongated																																							

JONATHAN

Defects

PREMIUM (12kg) STANDARD (12kg) COMBAT (12kg)

Minor defects: must not exceed 7 pieces of fruit

Major defects: must not exceed 2 pieces of fruit

BIN LINES:

Minor defects: must not exceed 10%

Major defects: must not exceed 2%

Defects Minor

Those that do not affect the shelf life of the product, including:

- Russet if exhibited on the body of the fruit and if less than a 5c coin
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if less than 5c coin
- Superficial bruising that is discoloured at the surface and superficial in depth and is greater than 5c coin and less than 10c coin
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if less than 5c coin
- Thrip damage if less than 5c coin

Defects Major

Major defects are those that affect the shelf life and retail performance of the product of the product and include storage disorders and defects including:

- Failing pressure/firmness, brix levels or any maturity requirement
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than 10c coin
- Skin marking greater than 5c coin
- Unhealed hail damage or healed damage which is greater than 5c coin
- Stems punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Pest and insect damage
- Bitter pit
- Scald
- Product which is greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished

Waxed

Pulp Temperature

1 - 12°C Standard

1 - 10°C Early season

PINK LADY®

Colour	<p>PREMIUM TRAY (6kg): A green/cream background with a minimum 75% Pink/light Red Blush STANDARD(12kg) A green/cream background with a minimum 45% Pink/light Red Blush</p>																																							
Appearance	Bright																																							
Eating Quality	Tart apple with a sweet balance. Crisp flesh.																																							
Maturity	Crisp flesh. not dull or greasy skin.																																							
Brix	Minimum Brix 14																																							
Firmness	Minimum firmness 6.3kg at 11mm probe																																							
Size	<p>PREMIUM TRAY(6kg): Count 25/28, 30, 32/33. Premium orders should not contain more than two counts per pallet. STANDARD LARGE (12kg): Count 65/66, 60 STANDARD MEDIUM (12kg): Count 82/83, 75/76, 70 Count size to be printed on carton/crate label. BIN LINES: Count 50, 54, 60, 65/66, 70, 75/76, 83/82, 90 Primary Size check: Count reference. Primary Weight check: Box net weight. If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><td>Count</td><td>Min</td><td>Max</td></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>84</td><td>133</td><td>152</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table> <p>A tolerance of +/- 3 grams will apply to 10% of the box for any of the previously mentioned weights</p> <p>*Premium sizing legend*</p> <p>Count 50 (12kg) = 25 (6kg) Count 54/53 (12kg) = 27 (6kg) Count 60 (12kg) = 30 (6kg) Count 65/66 (12kg) = 33/32 (6kg)*</p>	Count	Min	Max	90	130	145	84	133	152	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
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Shape	Conical																																							

PINK LADY®

Defects

PREMIUM TRAY 6kg:

Minor defects: must not exceed three pieces of fruit

Major defects: nil

STANDARD (12kg) COMBAT (12kg)

Minor defects: must not exceed 7 pieces of fruit

Major defects: must not exceed 2 pieces of fruit

BIN LINES:

Minor defects: must not exceed 10%

Major defects: must not exceed 2%

Defects Minor

Minor defects are those that do not affect the shelf life of the product, including:

- Russet if exhibited on the body of the fruit and if less than 5c coin
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if less than 5c coin
- Superficial bruising that is discoloured at the surface and superficial in depth and is greater than 5c coin and less than 10c coin
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if less than 5c coin
- Thrip damage if less than 5c coin

Defects Major

Major defects are those that affect the shelf life and retail performance of the product of the product and include storage disorders and defects, including:

- Failing pressure/firmness, brix levels or any maturity requirement
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than 10c coin
- Skin marking greater than 5c coin
- Unhealed hail damage or healed damage which is greater than 5c coin
- Stems punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Pest and insect damage
- Bitter pit
- Scald
- Product which is greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished

Waxed

Pulp Temperature

1 - 12°C Standard

1 - 12°C Early season

RED DELICIOUS

Colour	<p>PREMIUM TRAY (6kg) Greater than 90% red, stripy red background allowed</p> <p>STANDARD (12kg) COMBAT (12kg) Greater than 80% red, stripy background allowed</p>																											
Appearance	Bright																											
Eating Quality	Crisp, mild flavour																											
Maturity	Crisp firm flesh, no greasy or wrinkly skin																											
Brix	Minimum Brix 11.5																											
Firmness	Minimum Firmness at 6kg at 11mm probe																											
Size	<p>PREMIUM TRAY (6kg): Count 25/28, 30, 32/33. Premium orders should not contain more than two counts per pallet.</p> <p>STANDARD LARGE (12kg): Count 65/66, 60</p> <p>STANDARD MEDIUM (12kg): Count 75/76, 70, 82</p> <p>Count size to be printed on carton/crate label.</p> <p>BIN LINES: Count 50, 54, 60, 65/66, 70, 75/76</p> <p>No more than one count per bin.</p> <p>Primary Size check: Count reference.</p> <p>Primary Weight check: Box net weight.</p> <p>If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><th>Count</th><th>Min</th><th>Max</th></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table> <p>A tolerance of +/- 3 grams will apply to 10% of the box for any of the previously mentioned weights</p> <p>*Premium sizing legend*</p> <p>Count 50 (12kg) = 25 (6kg)</p> <p>Count 54/53 (12kg) = 27 (6kg)</p> <p>Count 60 (12kg) = 30 (6kg)</p> <p>Count 65/66 (12kg) = 33/32 (6kg)*</p>	Count	Min	Max	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
Count	Min	Max																										
75	152	175																										
76	152	167																										
70	165	181																										
65	180	196																										
66	177	196																										
60	190	224																										
53	218	250																										
54	218	250																										
Shape	Elongated																											

RED DELICIOUS

Defects

PREMIUM TRAY 6kg:

Minor defects: must not exceed three pieces of fruit

Major defects: nil

STANDARD (12kg) COMBAT (12kg)

Minor defects: must not exceed 7 pieces of fruit

Major defects: must not exceed 2 pieces of fruit

BIN LINES:

Minor defects: must not exceed 10%

Major defects: must not exceed 2%

Defects Minor

Minor defects are those that do not affect the shelf life of the product, including:

- Failing colour requirements
- Russet if exhibited on the body of the fruit and is greater than 0.5cm² but less than 5c coin
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if greater than 0.5cm² but less than 5c coin
- Superficial bruising which is discoloured at the surface and superficial in depth and is greater than 5c coin and less than 10c coin
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if greater than 0.5cm² but less than 5c coin, may be accumulative
- Thrip damage if greater than 0.5cm² but less than 5c coin, may be accumulative

Defects Major

Major defects are those that affect the shelf life and retail performance of the product of the product and include storage disorders and defects, including:

- Failing pressure/firmness, brix levels or any maturity requirement
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than 10c coin
- Skin marking greater than 5c coin
- Unhealed hail damage or healed damage which is greater than 5c coin
- Stems punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Pest and insect damage
- Bitter pit
- Scald
- Greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished

Waxed

Pulp Temperature

1 - 12°C Standard

1 - 12°C Early season

ROYAL GALA

Colour	A creamy/light green background with equal to or >60% red stripe																																				
Appearance	Bright																																				
Eating Quality	Sweet, juicy, crisp, aromatic flavour																																				
Maturity	Crisp, not dull and greasy																																				
Brix	Minimum Brix 11.8																																				
Firmness	Firmness greater or equal to 6.5kg (11 mm probe) No more than 10% of fruit less than 5.5kg (11 mm probe)																																				
Size	<p>Large (12kg): Count 65/66, 60 Medium (12kg): Count 82/83, 75/76, 70 Count size to be printed on carton/crate label. BIN LINES: Count 50, 54, 60, 65/66, 70, 75/76, 83/82 No more than one count per bin. Primary Size check: Count reference. Primary Weight check: Box net weight. If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><td>Count</td><td>Min</td><td>Max</td></tr><tr><td>84</td><td>133</td><td>152</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table>	Count	Min	Max	84	133	152	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
Count	Min	Max																																			
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60	190	224																																			
53	218	250																																			
54	218	250																																			
Shape	Conical																																				

ROYAL GALA

Defects	<p>Minor defects: must not exceed 10%</p> <p>Major defects: must not exceed 2%</p> <p>Defects Minor</p> <p>Minor defects are those that do not affect the shelf life of the product including:</p> <ul style="list-style-type: none"> • Russet if exhibited on the body of the fruit and if less than 5c coin • Stalk cavity russet if it exceeds the shoulder of the fruit • Skin marks if less than 5c coin • Superficial bruising that is discoloured at the surface and superficial in depth and is greater than 5c coin and less than 10c coin • Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown • Healed hail if less than a 5c coin • Thrip damage if less than a 5c coin <p>Defects Major</p> <p>Major defects are those that affect the shelf life and retail performance of the product and include storage disorders and defects such as:</p> <ul style="list-style-type: none"> • Failing pressure/firmness, brix levels or any maturity requirement • Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than a 10c coin • Skin marking greater than a 5c coin • Unhealed hail damage or healed damage which is greater than a 5c coin • Stems punctures which are unhealed or are healed and protrude deep into the flesh • All rots and moulds • All cuts and splits • Pest and insect damage • Bitter pit • Scald • Product which is greasy in texture
Presentation	A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU
Treatment	<p>Washed and polished</p> <p>Waxed</p>
Pulp Temperature	<p>1 - 10°C Standard</p> <p>1 - 10°C Early season</p>

SUNDOWNER

Colour	75% full red stripe or block on a lime green/yellow background. Prominent white lenticels are a characteristic of this variety.																																							
Appearance	Bright																																							
Eating Quality	Sweet, juicy, crisp																																							
Maturity	Flesh crisp. Skin not to be dull or greasy.																																							
Brix	Minimum Brix 13																																							
Firmness	Minimum firmness 6.5kg at 11mm probe																																							
Size	<p>PREMIUM (12kg): Count 65/66, 60 STANDARD (12kg): Count 82/83, 75/76, 70 BIN LINES: Count 50, 54, 60, 65/66, 70, 75/76, 83/82, 90 No more than one count per bin. Sizing must be discussed with buyer prior to delivery. Primary Size check: Count reference. Primary Weight check: Box net weight. If the product presents poorly and is not uniform in size the weight reference table should be used.</p> <p>Weight Reference Table</p> <table><tr><td>Count</td><td>Min</td><td>Max</td></tr><tr><td>90</td><td>130</td><td>145</td></tr><tr><td>84</td><td>133</td><td>152</td></tr><tr><td>83</td><td>139</td><td>155</td></tr><tr><td>82</td><td>139</td><td>156</td></tr><tr><td>75</td><td>152</td><td>175</td></tr><tr><td>76</td><td>152</td><td>167</td></tr><tr><td>70</td><td>165</td><td>181</td></tr><tr><td>65</td><td>180</td><td>196</td></tr><tr><td>66</td><td>177</td><td>196</td></tr><tr><td>60</td><td>190</td><td>224</td></tr><tr><td>53</td><td>218</td><td>250</td></tr><tr><td>54</td><td>218</td><td>250</td></tr></table> <p>A tolerance of +/- 3 gram will apply to 10% of the box for any of the previously mentioned weights *Premium sizing legend* Count 50 (12kg) = 25 (6kg) Count 54/53 (12kg) = 27 (6kg) Count 60 (12kg) = 30 (6kg) Count 65/66 (12kg) = 33/32 (6kg)*</p>	Count	Min	Max	90	130	145	84	133	152	83	139	155	82	139	156	75	152	175	76	152	167	70	165	181	65	180	196	66	177	196	60	190	224	53	218	250	54	218	250
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65	180	196																																						
66	177	196																																						
60	190	224																																						
53	218	250																																						
54	218	250																																						
Shape	Round																																							

SUNDOWNER

Defects

PREMIUM TRAY 6kg:

Minor defects: must not exceed three pieces of fruit

Major defects: nil

One in every three trays may exhibit a major defect

PREMIUM (12kg) STANDARD (12kg) COMBAT (12kg)

Minor defects: must not exceed 7 pieces of fruit

Major defects: must not exceed 2 pieces of fruit

BIN LINES:

Minor defects: must not exceed 10%

Major defects: must not exceed 2%

Defects Minor

Minor defects are those that do not affect the shelf life of the product, including:

- Russet if exhibited on the body of the fruit and if less than 5c coin
- Stalk cavity russet if it exceeds the shoulder of the fruit
- Skin marks if less than 5c coin
- Superficial bruising that is discoloured at the surface and superficial in depth and is greater than 5c coin and less than 10c coin
- Sunburn which is superficial in depth and discoloured at the surface i.e. yellow/brown
- Healed hail if less than 5c coin
- Thrip damage if less than 5c coin

Defects Major

Major defects are those that affect the shelf life and retail performance of the product of the product and include storage disorders and defects including:

- Failing pressure/firmness, brix levels or any maturity requirement
- Bruising, which is discoloured at the surface and protrudes into the flesh or bruising that is superficial (as previously defined) but greater than 10c coin.
- Skin marking greater than 5c coin
- Unhealed hail damage or healed damage which is greater than 5c coin
- Stems punctures which are unhealed or are healed and protrude deep into the flesh
- All rots and moulds
- All cuts and splits
- Pest and insect damage
- Bitter pit
- Scald
- Product which is greasy in texture

Presentation

A minimum of 85% fruit stickered with the Aussie Apple sticker with correct PLU

Treatment

Washed and polished

Waxed

Pulp Temperature

1 - 12°C Standard

1 - 12°C Early season

PRODUCT DESCRIPTION LANGUAGE - APPLES

WHAT IS A PRODUCT DESCRIPTION LANGUAGE?

A Product Description Language (PDL) is a set of photographs and definitions used to describe a product. It focuses on the key quality characteristics of a product and describes them in a way that is readily measured. In this way a PDL can be used by growers, packers, processors, wholesalers, exporters and retail customers to identify what quality attributes are important to them. It also gives the opportunity to specify and negotiate what style of blemish, colour, shape, sweetness or other parameter is available to supply or acceptable to purchase.

WHAT IS THIS REFERENCE GUIDE?

First, it is worth noting that the Export Control Orders Schedule for apples is no longer enforceable.

Second, quality systems of the type that many apple packers are implementing require a clear understanding of what the customer wants, and a clear knowledge of your ability to supply. To do this requires a language to describe the product so that the specifications are understood by all parties and are measurable, like equipment or spare parts catalogues for example.

This Reference Guide contains photographs and definitions that specifically relate to the quality of apples. It is designed for use by growers, packers, marketers and buyers of apples to negotiate or to report on the quality of apples. It is not intended to replace any existing grades or standards that are used by packers and marketers themselves. Rather, it is designed to enable existing grade specifications to be put into a language that will be adopted across the industry.

Apples packed under this system can be labelled under any grade standards that may be required such as Codex Alimentarius or Organisation for Economic Co-operation and Development (OECD) agreements so long as the fruit meets these standards.

HOW TO USE THIS LANGUAGE

The Reference Guide sets out and defines quality parameters applicable to apples such as shape, colour, blemish, etc. It then suggests some options within each parameter. The options are at three levels (A, B and C) and each level is termed a style. When buyers order, they negotiate the quality parameter types and styles and the percentages of each they require. When packing fruit, packers are given the quality parameters of the fruit and the percentage of each style which is required in the finished pack.

In simple terms this Product Description Language for Apples does the following:

1. Describes the quality parameters of apples.
2. Specifies styles of each quality parameter.
3. Provides some guidance and suggested documents for use of the language by packers, their suppliers and their customers.

Basic Quality Expectations

In this Reference Guide, apples are assumed to be packed for domestic and export fresh fruit markets. It is acknowledged that substantial quantities of apples are processed each season, and that styles of product not depicted in this guide may be necessary for this purpose. Irrespective of the destination of the product, there are some basic attributes which should be met.

1. **Intact:** apples should be free of major injury or spoilage.
2. **Sound:** apples should not be overripe, soft or wilted, they should be free of foreign odours and foreign tastes, and free of injury and blemish which is likely to affect keeping quality.
3. **Clean:** apples must be free of dirt, dust, unacceptable chemical residues and other foreign matter.
4. **Palatable:** apples must be of a variety and in a condition which is acceptable to consumers.

Apple Quality Parameters

There are two types of quality attributes of apples, namely those which are a function of the natural process of fruit growth ("general parameters") and those which are the result of undesirable interference ("defects").

The general parameters are:

- shape
- colour
- blush
- russet
- maturity (starch, sugars and pressure)

Defects included in this guide are:

- misshape
- skin marks
- sunburn
- hail damage
- bruising

MAKING IT WORK

Any language which helps define a product depends on the ability to measure or assess the fruit to see how it meets the specification. The idea is to minimise the use of words like "reasonably", "practically", "usually", "almost", "not many" and "few". These words have many interpretations. They lead to disputes between packers and their customers because both parties have different interpretations of what they mean. The use of photographs assists greatly with interpretation.

By measuring colour as the percentage of the skin surface coloured with red, or by measuring blemish by square centimetres for example, the room for error and subsequent dispute is minimised. However, the process of packing apples to a specification relies on having adequate procedures for sampling product and recording the results.

Some draft documents for customer specifications and checking packed apples are included following this section, as well as suggested procedures for using the documents. There are other documents currently in use by apple packers, and anyone wishing to set up their own product specification sheet and quality check sheet should not encounter any difficulty obtaining ideas from others.

Packers should be aware that there are other aspects to a customer's specification for apples. Issues that need to be taken into account include:

- Labelling
- Carton size, shape and materials
- Pallet dimensions
- Strapping
- Corner pieces
- Time and mode of delivery
- Temperature management



PROCEDURES FOR USING THE SYSTEM

There are two documents recommended for use with the system

- 1. PACKINGHOUSE ANALYSIS SHEET**
- 2. MARKET SPECIFICATIONS FORM**

The **PACKINGHOUSE ANALYSIS SHEET** is used in the packinghouse to monitor and analyse the fruit being packed for market. The **MARKET SPECIFICATIONS FORM** is used by sellers and buyers of apples to specify the product they wish to buy or sell.

PACKINGHOUSE ANALYSIS SHEET PROCEDURE

The Product Description Language requires objective assessment of the fruit for it to work effectively. It is ideal for those with a quality management system which ensures correct procedures are followed. The following are recommended sampling procedures.

STEP 1.

A representative sample of each line of fruit should be taken as soon as practical after fruit is delivered to the packinghouse. Take a sample of 100 fruit as this makes calculating percentages easy.

Examine each fruit individually for each quality parameter type and style. Remember, each fruit may have a number of defects and all should be counted. Record each fruit's attributes in the appropriate box by using dots or crosses. After each fruit has been assessed, count the numbers of each style, calculate the percentage and write this in the percentage box.

This information is provided to the grower or orchard manager to indicate a profile of the fruit supplied. It can also be used by the packhouse manager to decide whether to store fruit long term or short term or pack for export or domestic markets.

STEP 2.

Take a sample of 100 fruit from the line immediately after the sorting table. Take the sample at or soon after the start of packing for the session. Take further samples as required such as after a change of growers or orchard blocks or after an elapsed time such as 30 minutes.

Write down the percentage of the required styles in the appropriate box on the **PACKINGHOUSE ANALYSIS SHEET**. Examine each fruit and record results as described above. Calculate the percentages and compare what you have with what is required. Advise the sorters to modify their sorting if the analysis shows the fruit does not conform with the product specifications required.

STEP 3.

Take a sample carton after packing and go through the same procedure. Sample cartons at about one carton every two pallets, or according to requirements.

Examine the **PACKINGHOUSE ANALYSIS SHEETS** closely over time to build up a profile of the fruit. The trends in quality parameters can then be established for a packinghouse and linked to market requirements. It is expected that a packinghouse will develop a number of combinations of quality parameters and styles that will become their market benchmarks.

MARKET SPECIFICATIONS FORM PROCEDURE

For the buyer:

- Select each quality parameter required and specify the percentage required of each style (A, B, C). Write the percentage in the appropriate box. If it does not matter what style is required, tick the **ANY STYLE** box for that quality parameter type. If any quality parameter type is not required to be specified, cross it out.

For the packer:

- Use the information from the **PACKINGHOUSE ANALYSIS SHEETS** to write in the **MARKET SPECIFICATIONS FORM** what is available. The information can also be used to deliver feedback to grower suppliers.

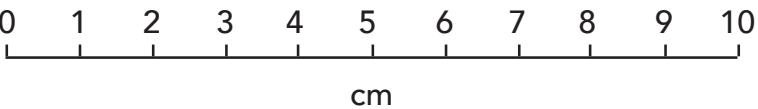
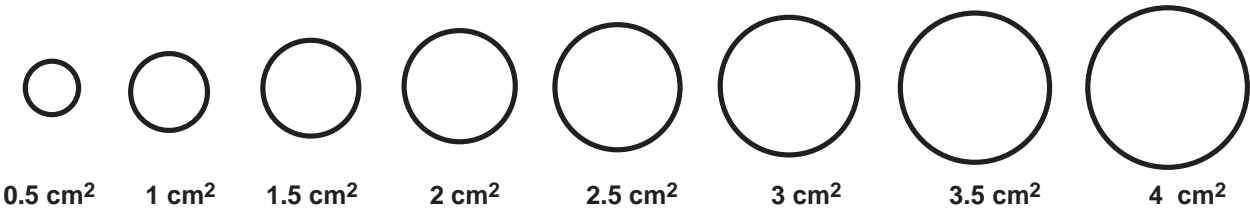
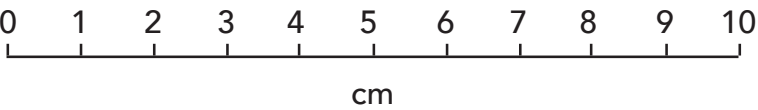
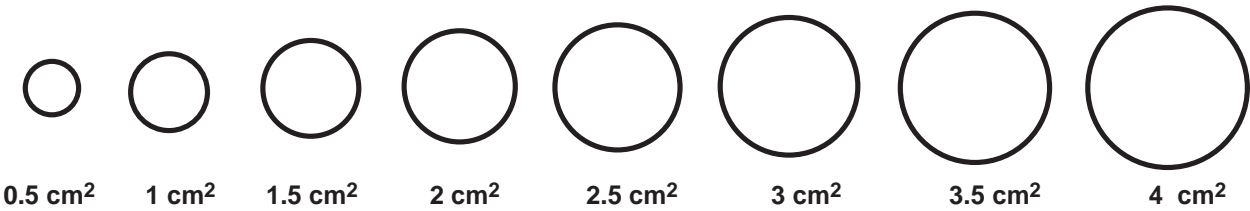
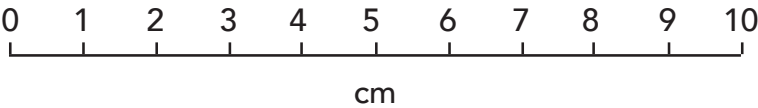
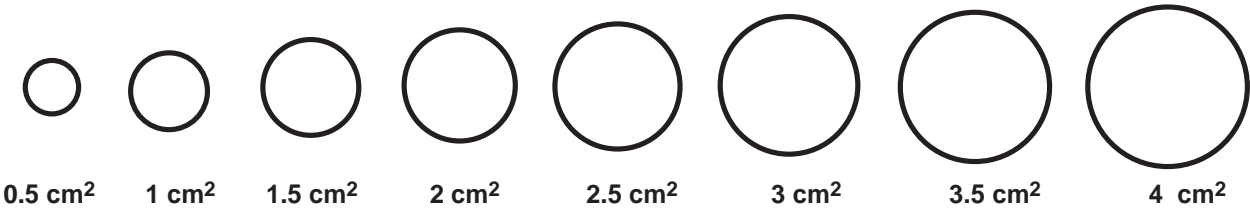
These are only suggested procedures. Packers, marketers and customers should evolve procedures which best suit their own needs, with documents to match.

MARKET SPECIFICATIONS FORM - APPLES

VARIETY:				
COUNT:				
ADDITIONAL REQUIREMENTS:				
QUALITY PARAMETERS	STYLE A Write tolerance percentage or tick for 100 %	STYLE B Write tolerance percentage or tick for 100 %	STYLE C Write tolerance percentage or tick for 100 %	ANY STYLE Tick if style does not matter
SHAPE				
MISSHAPE				
COLOUR (surface cover)				
COLOUR (intensity)				
SKIN MARKS				
RUSSET				
SUNBURN				
HAIL DAMAGE				
(total blemishes)				
BLUSH (GD & GS only)				
BRUISING				
STARCH PLATE				
PRESSURE				
SUGARS				

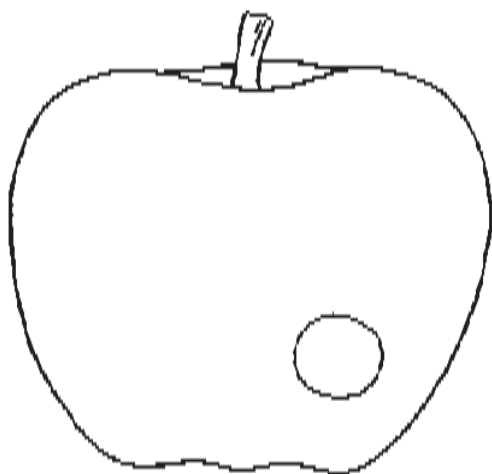
PACKINGHOUSE ANALYSIS SHEET - APPLES

DATE:	TIME:		IDENTIFICATION:		COUNT:	
QUALITY	STYLE A		STYLE B		STYLE C	
PARAMETRES	REQUIRED%	ACTUAL %	REQUIRED%	ACTUAL %	REQUIRED%	ACTUAL %
Shape						
		%				%
Colour						
		%				%
Blush						
		%				%
Russet						
		%				%
Maturity						
		%				%
Misshape						
		%				%
Skin Marks						
		%				%
Sunburn						
		%				%
Hail Damage						
		%				%
Bruising						
		%				%
Other						
		%				%
TOTAL/ SUMMARY						



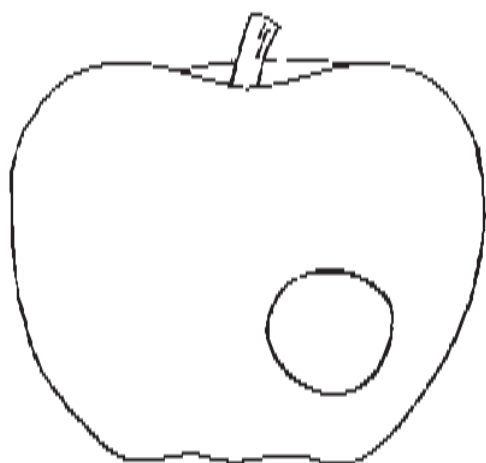
BRUISING

Bruising results from pressure on the apple to the point where it compresses the flesh. The result is a flat or sunken area on the skin, often darker than the true colour as a result of discoloured flesh beneath. Bruising mostly occurs at harvest but can occur at any stage if fruit is handled without care. At no stage should apples with broken stems be packed.



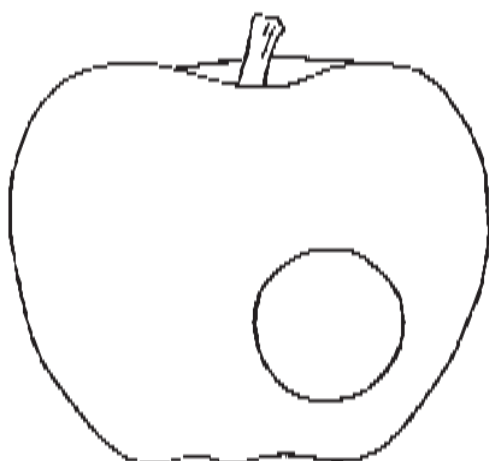
STYLE A

Less than 1 square cm.



STYLE B

Less than 2 square cm.



STYLE C

Less than 3 square cm.

FUJI SHAPE

Shape means the natural formation of the fruit. Shape for any variety may be more elongated or more flat as a consequence of climatic conditions.



STYLE A

Typical of elongated for the variety.



STYLE B

Typical of round or semi squat for the variety.



STYLE C

Typical of flat or squat for the variety.

FUJI MISSHAPE

Misshapen fruit is usually due to poor pollination. Another cause of misshapen fruit is when the apple is damaged early in the growing season by frost, hail, insects, etc. The damaged area does not grow at the same rate as the rest of the apple and the fruit becomes distorted in shape.



STYLE A

No misshapen apples permitted.



STYLE B

Slight degree of irregularity in shape is permitted.



STYLE C

Moderate degree of irregularity in shape is permitted.

FUJI COLOUR

Colour in this guide refers to the main foreground colour which characterises the variety, not the background colour. This page refers to the amount of the surface which is coloured according to the style.



STYLE A

Greater than 70 % red on Fuji.



STYLE B

Greater than 60% on Fuji.



STYLE C

Greater than 50 % on Fuji.

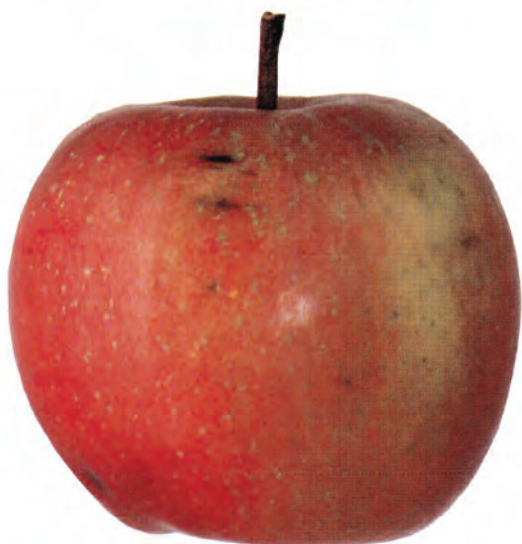
FUJI SKIN MARKS

Skin marks have numerous causes, including healed limb rub, cuts, punctures and pest damage, and mechanical damage which occurs during the harvesting and packing processes. Limb rub is the most common and is caused by the movement of apples in the wind and rubbing against spurs, twigs, bark, leaves, etc. The shape of the mark can be irregular and may appear on a number of places on the apple. No fruit which has unhealed injury shall be packed.



STYLE A

No skin marks permitted.



STYLE B

Less than 1 square cm in area,
no more than 2 cm in length.



STYLE C

Less than 2.0 square cm.

FUJI RUSSET

Russet is the healed scar tissue on the skin of apples which results from various forms of damage such as frost. Varieties differ in their susceptibility to russet, and some have russet which is a characteristic of the variety.



STYLE A

Less than 1 square cm is permitted.



STYLE B

Less than 2.0 square cm is permitted.

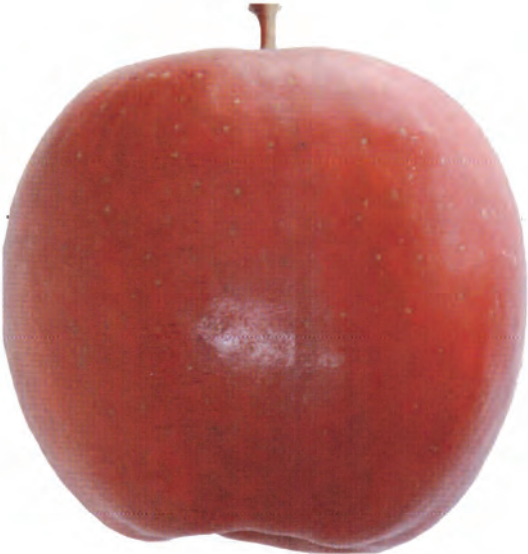


STYLE C

Less than 3.5 square cm is permitted.

FUJI SUNBURN

Excessive exposure to direct sunlight can damage apples. The level of damage depends on the duration, frequency and intensity of sunlight, and the susceptibility of the variety. Light sunburn leads only to slight skin discolouration. Severe sunburn also damages the flesh of the fruit directly beneath more severe skin discolouration.



STYLE A
No sunburn permitted.



STYLE B
Faint tonal change permitted.



STYLE C
Slight skin discolouration is permitted.

FUJI HAIL DAMAGE

Hail damage usually shows as healed damage on the skin of apples. The severity of the blemish is related to the size, shape and impact of the hail, and when in the growing season the damage occurred. Most damage shows as a scar level with the skin surface or as a raised wart, although severe damage early in the season can lead to misshapen fruit. Hail damage which has not completely healed should never be packed.



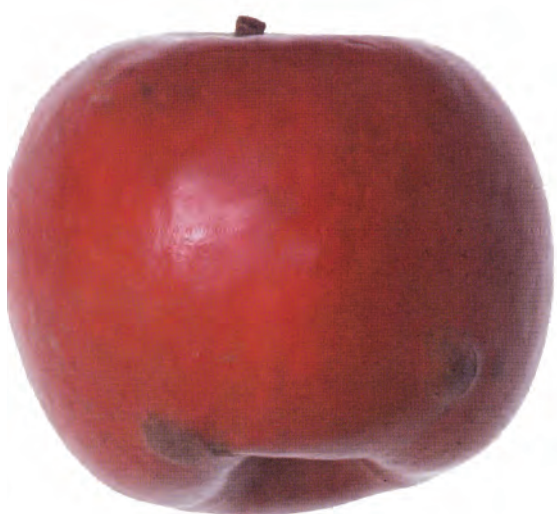
STYLE A

No hail marks are permitted.



STYLE B

Only healed hail marks less than 0.5 cm at maximum diameter, and no more than 1 square cm in aggregate on any one apple.



STYLE C

Healed marks no more than 2 square cm in total.

GRANNY SMITH SHAPE

Shape means the natural formation of the fruit. Shape for any variety may be more elongated or more flat as a consequence of climatic conditions.



STYLE A

Typical of elongated for the variety.



STYLE B

Typical of round or semi squat for the variety.



STYLE C

Typical of flat or squat for the variety.

GRANNY SMITH MISSHAPE

Misshapen fruit is usually due to poor pollination. Another cause of misshapen fruit is when the apple is damaged early in the growing season by frost, hail, insects, etc. The damaged area does not grow at the same rate as the rest of the apple and the fruit becomes distorted in shape.



STYLE A

No misshapen apples permitted



STYLE B

Slight degree of irregularity in shape is permitted.



STYLE C

Moderate degree of irregularity in shape is permitted.

GRANNY SMITH COLOUR

Colour in this guide refers to the main foreground colour which characterises the variety, not the background colour. This page refers to the amount of the surface which is coloured according to the style.



STYLE A

Green on Granny Smith.



STYLE B

Green yellow on Granny Smith.



STYLE C

Green yellow yellow on Granny Smith.

GRANNY SMITH SKIN MARKS

Skin marks have numerous causes, including healed limb rub, cuts, punctures and pest damage, and mechanical damage which occurs during the harvesting and packing processes. Limb rub is the most common and is caused by the movement of apples in the wind and rubbing against spurs, twigs, bark, leaves, etc. The shape of the mark can be irregular and may appear on a number of places on the apple. No fruit which has unhealed injury shall be packed.



STYLE A

No skin marks permitted.



STYLE B

Less than 1.0 square cm in area, no more than 1 cm in length.



STYLE C

Less than 1 square cm in area, no more than 2cm in length

GRANNY SMITH **RUSSET**

Russet is the healed scar tissue on the skin of apples which results from various forms of damage such as frost. Varieties differ in their susceptibility to russet, and some have russet which is a characteristic of the variety.



STYLE A

Less than 0.5 square cm is permitted.



STYLE B

Less than 1.5 square cm is permitted.



STYLE C

Less than 2.5 square cm is permitted.

GRANNY SMITH SUNBURN

Excessive exposure to direct sunlight can damage apples. The level of damage depends on the duration, frequency and intensity of sunlight, and the susceptibility of the variety. Light sunburn leads only to slight skin discolouration. Severe sunburn also damages the flesh of the fruit directly beneath more severe skin discolouration.



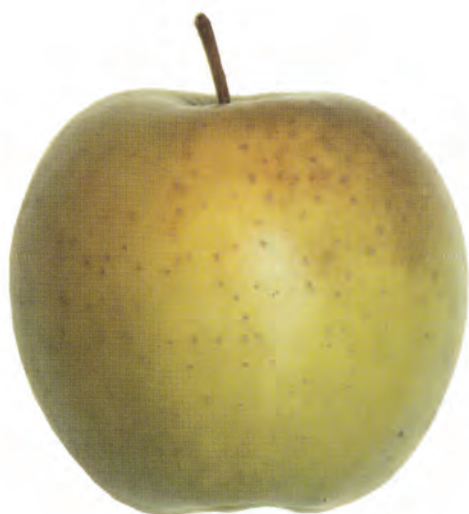
STYLE A

No sunburn permitted.



STYLE B

Faint tonal change permitted.



STYLE C

Slight skin discolouration is permitted.

GRANNY SMITH BLUSH

Blush is the reaction of apples to cooling night time temperatures close to harvest. It is the activation of the red pigment in the skin which colours up red skinned varieties but also adds a red or pink blush to the skin of Granny Smith and Golden Delicious. Blush does not affect the internal or eating quality of apples.



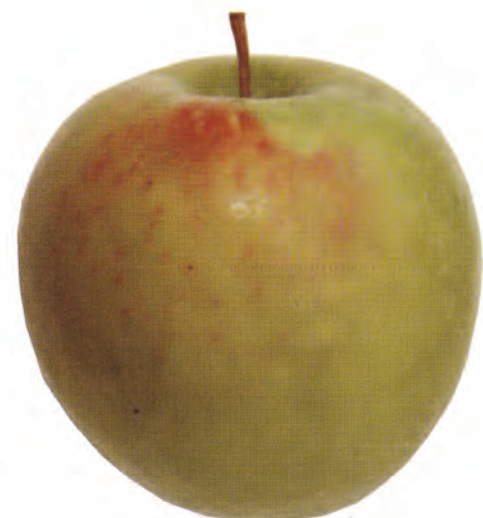
STYLE A

No blush permitted



STYLE B

Faint blush permitted

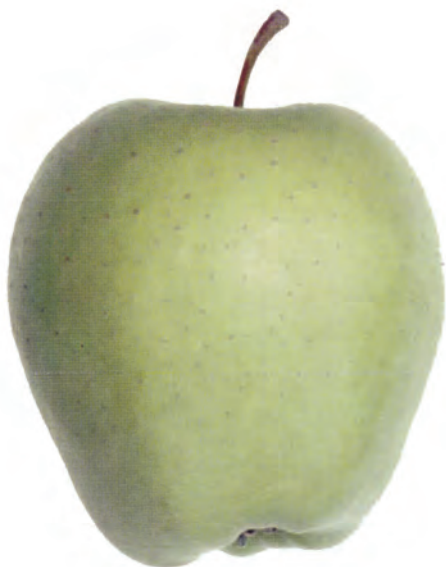


STYLE C

Moderate blush permitted

GOLDEN DELICIOUS SHAPE

Shape means the natural formation of the fruit. Shape for any variety may be more elongated or more flat as a consequence of climatic conditions.



STYLE A

Typical of elongated for the variety.



STYLE B

Typical of round or semi squat for the variety.

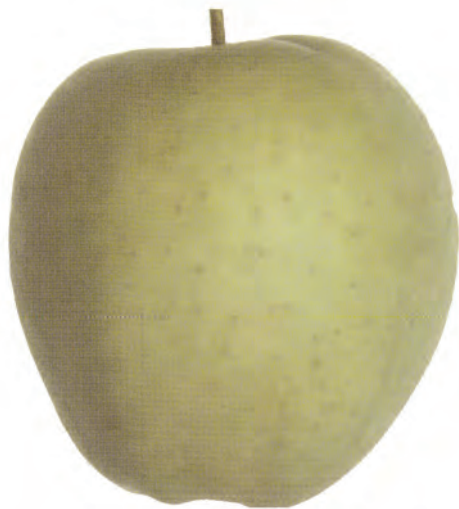


STYLE C

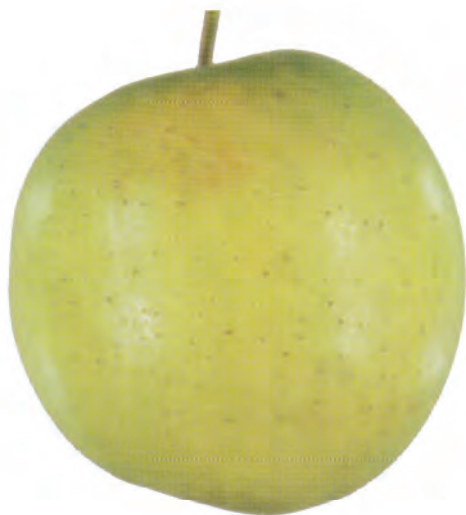
Typical of flat or squat for the variety.

GOLDEN DELICIOUS MISSHAPE

Misshapen fruit is usually due to poor pollination. Another cause of misshapen fruit is when the apple is damaged early in the growing season by frost, hail, insects, etc. The damaged area does not grow at the same rate as the rest of the apple and the fruit becomes distorted in shape.



STYLE A
No misshape apples permitted



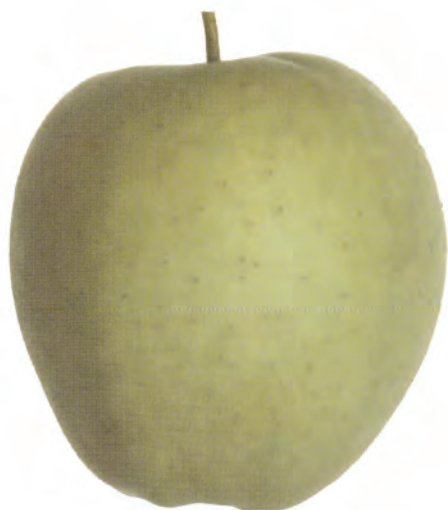
STYLE B
Slight degree of irregularity in shape is permitted.



STYLE C
Moderate degree of irregularity in shape is permitted.

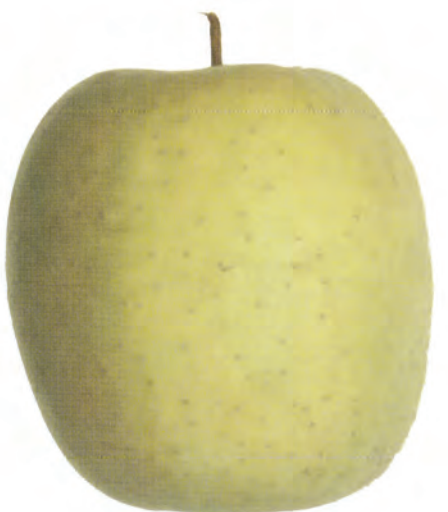
GOLDEN DELICIOUS COLOUR

Colour in this guide refers to the main foreground colour which characterises the variety, not the background colour. This page refers to the amount of the surface which is coloured according to the style.



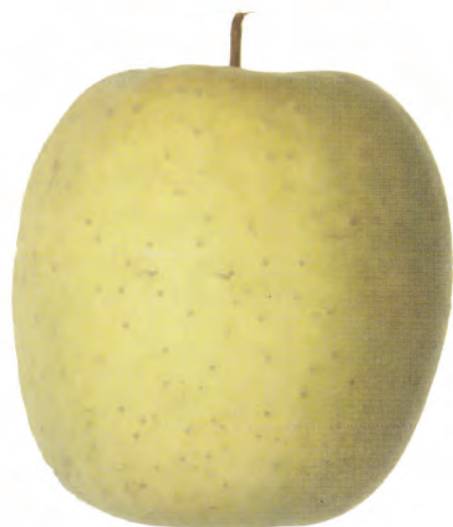
STYLE A

Green yellow for Golden Delicious.



STYLE B

Green yellow yellow for Golden Delicious.



STYLE C

Yellow for Golden Delicious.

GOLDEN DELICIOUS SKIN MARKS

Skin marks have numerous causes, including healed limb rub, cuts, punctures and pest damage, and mechanical damage which occurs during the harvesting and packing processes. Limb rub is the most common and is caused by the movement of apples in the wind and rubbing against spurs, twigs, bark, leaves, etc. The shape of the mark can be irregular and may appear on a number of places on the apple. No fruit which has unhealed injury shall be packed.



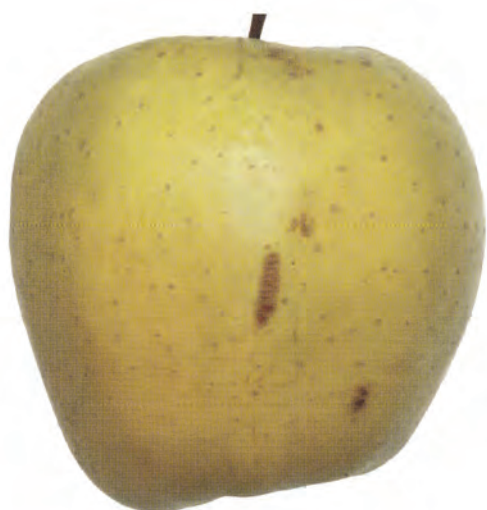
STYLE A

No skin marks permitted.



STYLE B

Less than 1.0 square cm in area,
no more than 1 cm in length.

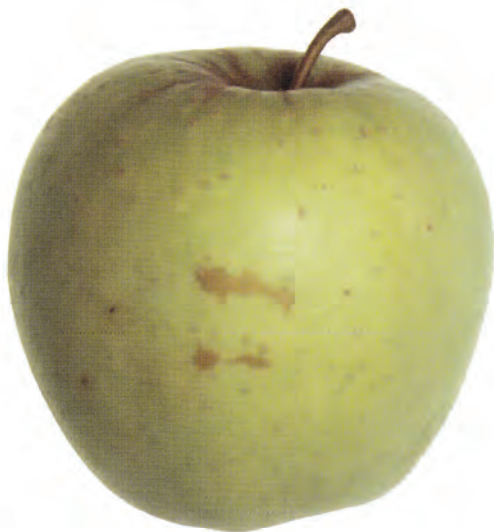


STYLE C

Less than 1 square cm in area,
no more than 2cm in length.

GOLDEN DELICIOUS **RUSSET**

Russet is the healed scar tissue on the skin of apples which results from various forms of damage such as frost. Varieties differ in their susceptibility to russet, and some have russet which is a characteristic of the variety.



STYLE A

For highly russet prone varieties such as Golden Delicious less than 1 square cm is permitted.



STYLE B

For highly russet prone varieties such as Golden Delicious less than 2.0 square cm is permitted.



STYLE C

For highly russet prone varieties such as Golden Delicious, less than 3.5 square cm is permitted.

GOLDEN DELICIOUS SUNBURN

Excessive exposure to direct sunlight can damage apples. The level of damage depends on the duration, frequency and intensity of sunlight, and the susceptibility of the variety. Light sunburn leads only to slight skin discolouration. Severe sunburn also damages the flesh of the fruit directly beneath more severe skin discolouration.



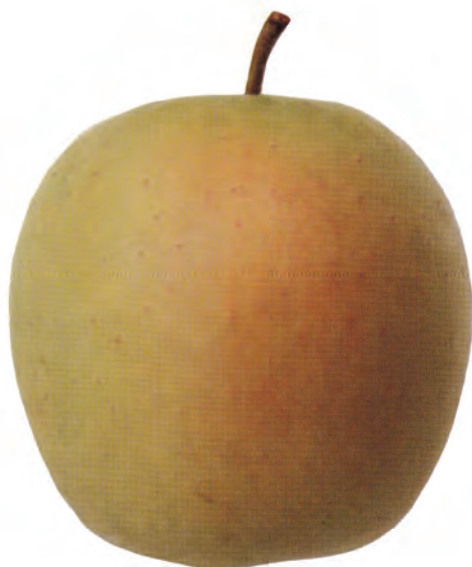
STYLE A

No sunburn permitted.



STYLE B

Faint tonal change permitted.

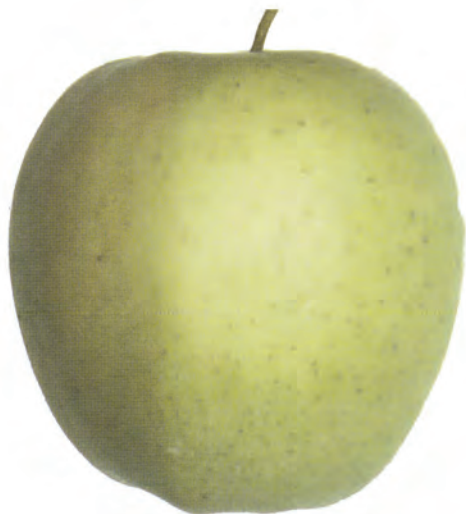


STYLE C

Slight skin discolouration is permitted.

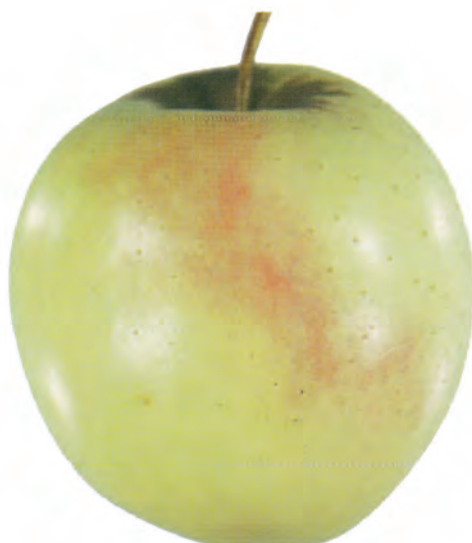
GOLDEN DELICIOUS BLUSH

Blush is the reaction of apples to cooling night time temperatures close to harvest. It is the activation of the red pigment in the skin which colours up red skinned varieties but also adds a red or pink blush to the skin of Granny Smith and Golden Delicious. Blush does not affect the internal or eating quality of apples.



STYLE A

No blush permitted.



STYLE B

Faint blush permitted.



STYLE C

Moderate blush permitted.

GOLDEN DELICIOUS HAIL DAMAGE

Hail damage usually shows as healed damage on the skin of apples. The severity of the blemish is related to the size, shape and impact of the hail, and when in the growing season the damage occurred. Most damage shows as a scar level with the skin surface or as a raised wart, although severe damage early in the season can lead to misshapen fruit. Hail damage which has not completely healed should never be packed.



STYLE A

No hail marks are permitted.



STYLE B

Healed hail marks less than 0.5 cm at maximum diameter, and no more than 1 square cm in aggregate on any one apple.



STYLE C

Healed hail a no more than 2 square cm in total.

JONATHAN SHAPE

Shape means the natural formation of the fruit. Shape for any variety may be more elongated or more flat as a consequence of climatic conditions.



STYLE A

Typical of elongated for the variety.



STYLE B

Typical of round or semi squat for the variety.



STYLE C

Typical of flat or squat for the variety.

JONATHAN MISSHAPE

Misshapen fruit is usually due to poor pollination. Another cause of misshapen fruit is when the apple is damaged early in the growing season by frost, hail, insects, etc. The damaged area does not grow at the same rate as the rest of the apple and the fruit becomes distorted in shape.



STYLE A

No misshapen apples permitted.



STYLE B

Slight degree of irregularity in shape is permitted.



STYLE C

Moderate degree of irregularity in shape is permitted.

JONATHAN COLOUR

Colour in this guide refers to the main foreground colour which characterises the variety, not the background colour. This page refers to the amount of the surface which is coloured according to the style.



STYLE A

Greater than 80 % red on Jonathan.



STYLE B

Greater than 60 % red on Jonathan.



STYLE C

Greater than 40 % red on Jonathan.

JONATHAN SKIN MARKS

Skin marks have numerous causes, including healed limb rub, cuts, punctures and pest damage, and mechanical damage which occurs during the harvesting and packing processes. Limb rub is the most common and is caused by the movement of apples in the wind and rubbing against spurs, twigs, bark, leaves, etc. The shape of the mark can be irregular and may appear on a number of places on the apple. No fruit which has unhealed injury shall be packed.



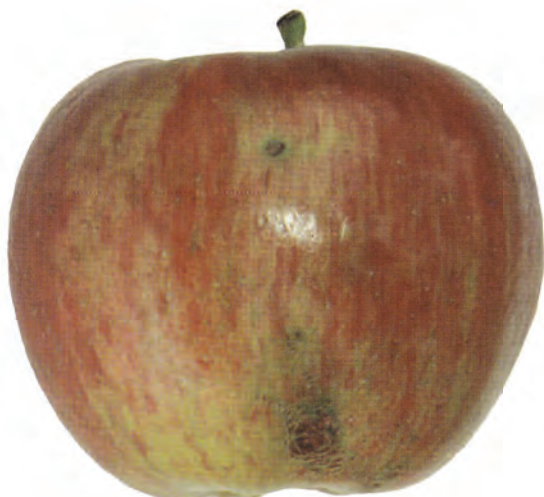
STYLE A

No skin marks permitted.



STYLE B

Less than 1.0 square cm in area,
no more than 1 cm in length.



STYLE C

Less than 1 square cm in area, no
more than 2 cm in length.

JONATHAN RUSSET

Russet is the healed scar tissue on the skin of apples which results from various forms of damage such as frost. Varieties differ in their susceptibility to russet, and some have russet which is a characteristic of the variety.



STYLE A

Less than 0.5 square cm is permitted.



STYLE B

Less than 1.5 square cm is permitted.



STYLE C

less than 2.5 square cm is permitted.

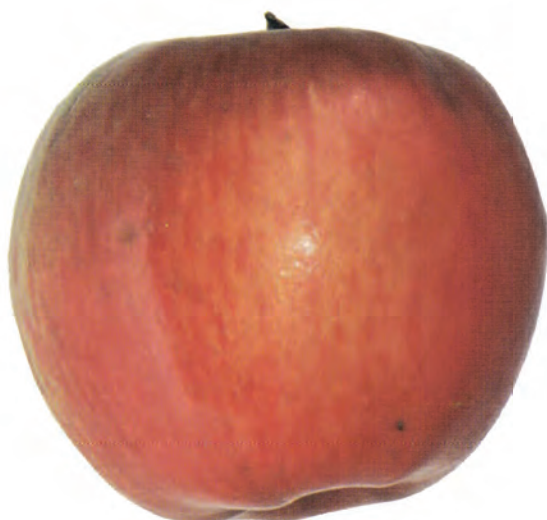
JONATHAN SUNBURN

Excessive exposure to direct sunlight can damage apples. The level of damage depends on the duration, frequency and intensity of sunlight, and the susceptibility of the variety. Light sunburn leads only to slight skin discolouration. Severe sunburn also damages the flesh of the fruit directly beneath more severe skin discolouration.



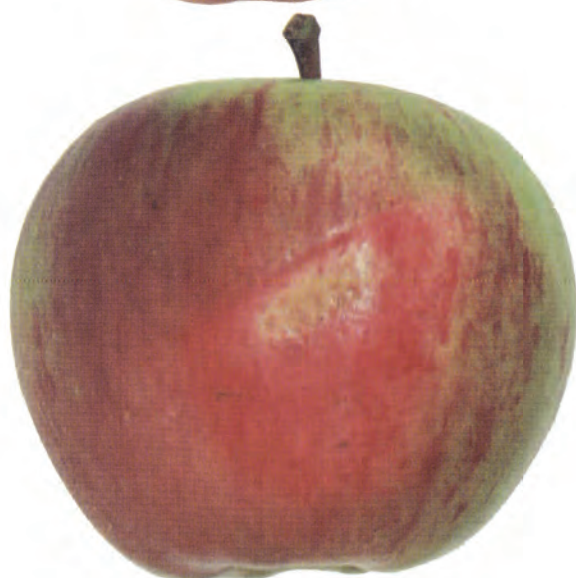
STYLE A

No sunburn permitted.



STYLE B

Faint tonal change permitted.



STYLE C

Slight skin discolouration is permitted.

JONATHAN HAIL DAMAGE

Hail damage usually shows as healed damage on the skin of apples. The severity of the blemish is related to the size, shape and impact of the hail, and when in the growing season the damage occurred. Most damage shows as a scar level with the skin surface or as a raised wart, although severe damage early in the season can lead to misshapen fruit. Hail damage which has not completely healed should never be packed.



STYLE A

No hail marks are permitted.



STYLE B

Healed hail marks less than 0.5 cm at maximum diameter, and no more than 1 square cm in aggregate on any one apple.



STYLE C

Healed marks no more than 2 square cm in total.

LADY WILLIAMS SHAPE

Shape means the natural formation of the fruit. Shape for any variety may be more elongated or more flat as a consequence of climatic conditions.



STYLE A
Typical of elongated for the variety.



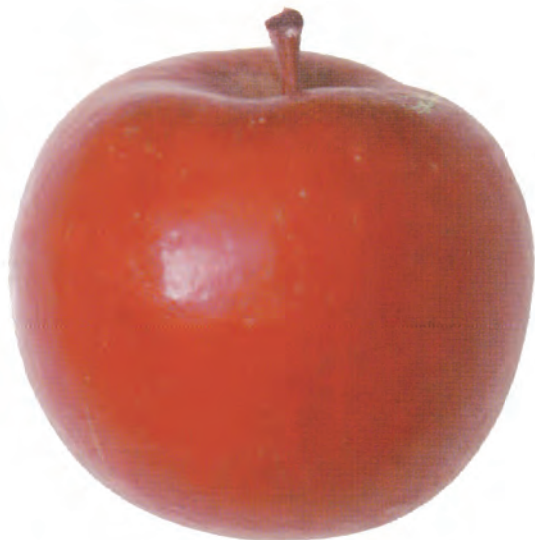
STYLE B
Typical of round or semi squat for the variety.



STYLE C
Typical of flat or squat for the variety.

LADY WILLIAMS MISSHAPE

Misshapen fruit is usually due to poor pollination. Another cause of misshapen fruit is when the apple is damaged early in the growing season by frost, hail, insects, etc. The damaged area does not grow at the same rate as the rest of the apple and the fruit becomes distorted in shape.



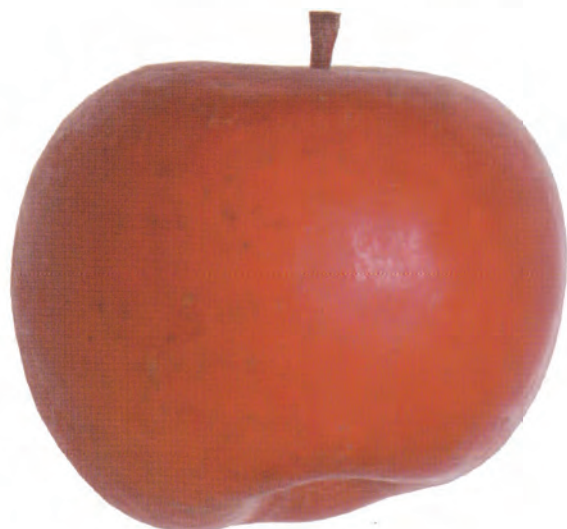
STYLE A

No misshapen apples permitted.



STYLE B

Slight degree of irregularity in shape is permitted.



STYLE C

Moderate degree of irregularity in shape is permitted.

LADY WILLIAMS COLOUR

Colour in this guide refers to the main foreground colour which characterises the variety, not the background colour. This page refers to the amount of the surface which is coloured according to the style.



STYLE A

Greater than 80 % red on Lady Williams



STYLE B

Greater than 65 % red on Lady Williams.



STYLE C

Greater than 50 % red on Lady Williams.

LADY WILLIAMS SKIN MARKS

Skin marks have numerous causes, including healed limb rub, cuts, punctures and pest damage, and mechanical damage which occurs during the harvesting and packing processes. Limb rub is the most common and is caused by the movement of apples in the wind and rubbing against spurs, twigs, bark, leaves, etc. The shape of the mark can be irregular and may appear on a number of places on the apple. No fruit which has unhealed injury shall be packed.



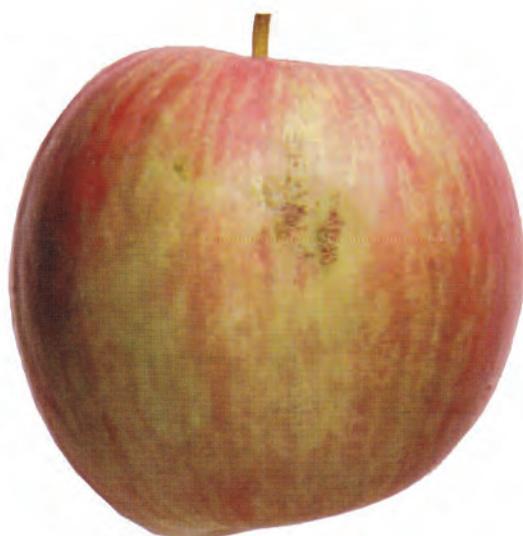
STYLE A

No skin marks permitted.



STYLE B

Less than 1.0 square cm in area, no more than 1 cm in length.



STYLE C

Less than 1 square cm in area, no more than 2 cm in length.

LADY WILLIAMS RUSSET

Russet is the healed scar tissue on the skin of apples which results from various forms of damage such as frost. Varieties differ in their susceptibility to russet, and some have russet which is a characteristic of the variety.



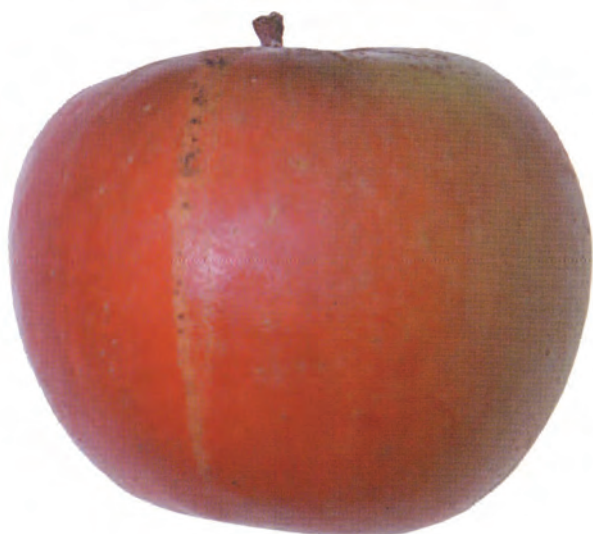
STYLE A

0.5 square cm is permitted.



STYLE B

Less than 1.5 square cm is permitted.



STYLE C

Less than 2.5 square cm is permitted.

LADY WILLIAMS SUNBURN

Excessive exposure to direct sunlight can damage apples. The level of damage depends on the duration, frequency and intensity of sunlight, and the susceptibility of the variety. Light sunburn leads only to slight skin discolouration. Severe sunburn also damages the flesh of the fruit directly beneath more severe skin discolouration.



STYLE A

No sunburn permitted.



STYLE B

Faint tonal change permitted.



STYLE C

Slight skin discolouration is permitted.

LADY WILLIAMS HAIL DAMAGE

Hail damage usually shows as healed damage on the skin of apples. The severity of the blemish is related to the size, shape and impact of the hail, and when in the growing season the damage occurred. Most damage shows as a scar level with the skin surface or as a raised wart, although severe damage early in the season can lead to misshapen fruit. Hail damage which has not completely healed should never be packed.



STYLE A

No hail marks are permitted.



STYLE B

Healed hail marks less than 0.5 cm at maximum diameter, and no more than 1 square cm in aggregate on any one apple.

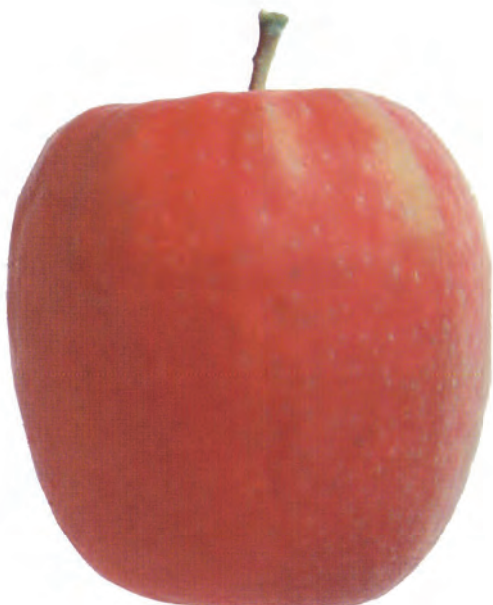


STYLE C

Healed marks no more than 2 square cm in total.

PINK LADY® SHAPE

Shape means the natural formation of the fruit. Shape for any variety may be more elongated or more flat as a consequence of climatic conditions.



STYLE A

Typical of elongated for the variety.



STYLE B

Typical of round or semi squat for the variety.



STYLE C

Typical of flat or squat for the variety.

PINK LADY® MISSHAPE

Misshapen fruit is usually due to poor pollination. Another cause of misshapen fruit is when the apple is damaged early in the growing season by frost, hail, insects, etc. The damaged area does not grow at the same rate as the rest of the apple and the fruit becomes distorted in shape.



STYLE A

No misshapen apple permitted.



STYLE B

Slight degree of irregularity in shape is permitted.



STYLE C

Moderate degree of irregularity in shape is permitted.

PINK LADY® COLOUR

Colour in this guide refers to the main foreground colour which characterises the variety, not the background colour. This page refers to the amount of the surface which is coloured according to the style.



STYLE A

Greater than 80 % pink on Pink Lady.



STYLE B

Greater than 60 % pink on Pink Lady.



STYLE C

Greater than 40 % pink on Pink Lady.

PINK LADY® SKIN MARKS

Skin marks have numerous causes, including healed limb rub, cuts, punctures and pest damage, and mechanical damage which occurs during the harvesting and packing processes. Limb rub is the most common and is caused by the movement of apples in the wind and rubbing against spurs, twigs, bark, leaves, etc. The shape of the mark can be irregular and may appear on a number of places on the apple. No fruit which has unhealed injury shall be packed.



STYLE A

No skin marks permitted.



STYLE B

Less than 1.0 square cm in area, no more than 1 cm in length.



STYLE C

Less than 1 square cm in area, no more than 2cm in length.

PINK LADY® RUSSET

Russet is the healed scar tissue on the skin of apples which results from various forms of damage such as frost. Varieties differ in their susceptibility to russet, and some have russet which is a characteristic of the variety.



STYLE A

0.5 square cm is permitted.



STYLE B

Less than 1.5 square cm is permitted.



STYLE C

Less than 2.5 square cm is permitted.

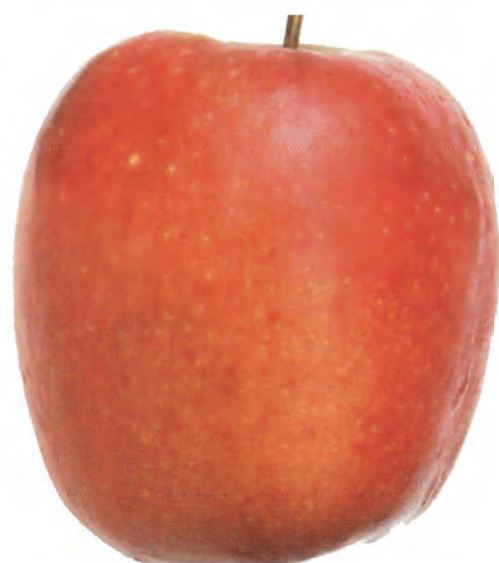
PINK LADY® SUNBURN

Excessive exposure to direct sunlight can damage apples. The level of damage depends on the duration, frequency and intensity of sunlight, and the susceptibility of the variety. Light sunburn leads only to slight skin discolouration. Severe sunburn also damages the flesh of the fruit directly beneath more severe skin discolouration.



STYLE A

No sunburn permitted.



STYLE B

Faint tonal change permitted.



STYLE C

Slight skin discolouration is permitted.

PINK LADY® HAIL DAMAGE

Hail damage usually shows as healed damage on the skin of apples. The severity of the blemish is related to the size, shape and impact of the hail, and when in the growing season the damage occurred. Most damage shows as a scar level with the skin surface or as a raised wart, although severe damage early in the season can lead to misshapen fruit. Hail damage which has not completely healed should never be packed.



STYLE A

No hail marks are permitted.



STYLE B

Healed hail marks less than 0.5 cm at maximum diameter, and no more than 1 square cm in aggregate on any one apple.



STYLE C

Healed marks no more than 2 square cm in total.

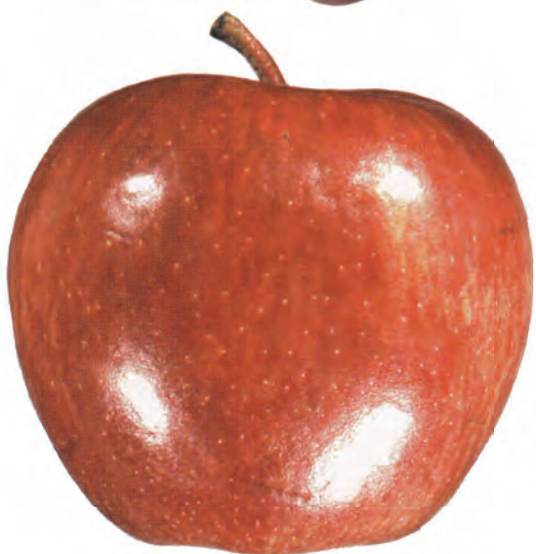
RED DELICIOUS SHAPE

Shape means the natural formation of the fruit. Shape for any variety may be more elongated or more flat as a consequence of climatic conditions.



STYLE A

Typical of elongated for the variety.



STYLE B

Typical of round or semi squat for the variety.



STYLE C

Typical of flat or squat for the variety.

RED DELICIOUS MISSHAPE

Misshapen fruit is usually due to poor pollination. Another cause of misshapen fruit is when the apple is damaged early in the growing season by frost, hail, insects, etc. The damaged area does not grow at the same rate as the rest of the apple and the fruit becomes distorted in shape.



STYLE A

No mishapen apples permitted.



STYLE B

Slight degree of irregularity in shape is permitted.



STYLE C

Moderate degree of irregularity in shape is permitted.

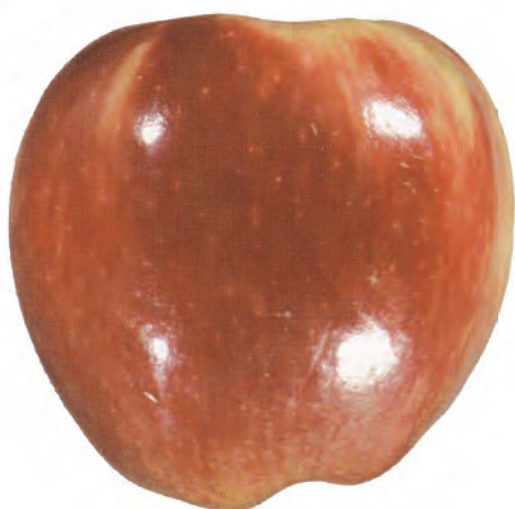
RED DELICIOUS COLOUR - BLOCK

Colour in this guide refers to the main foreground colour which characterises the variety, not the background colour. This page refers to the amount of the surface which is coloured according to the style.



STYLE A

Greater than 95 % on block red delicious varieties.



STYLE B

Greater than 85 % on block red delicious varieties.



STYLE C

Greater than 75 % on block red delicious varieties.

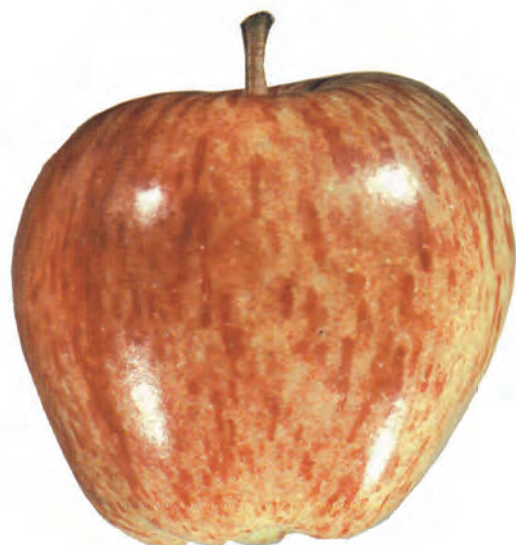
RED DELICIOUS COLOUR - STRIPE

Colour in this guide refers to the main foreground colour which characterises the variety, not the background colour. This page refers to the amount of the surface which is coloured according to the style.



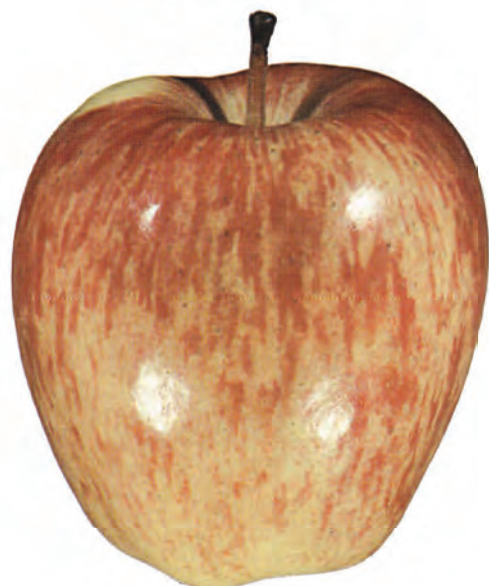
STYLE A

Greater than 80 % red on stripe
Red Delicious varieties.



STYLE B

Greater than 70 % red on striped
Red Delicious varieties.

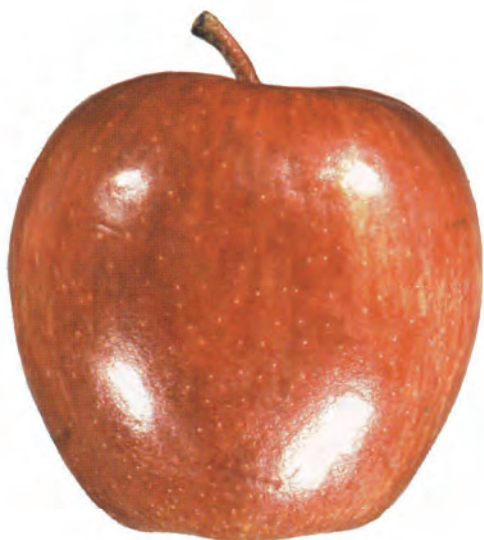


STYLE C

Greater than 60 % red on striped
Red Delicious varieties.

RED DELICIOUS SKIN MARKS

Skin marks have numerous causes, including healed limb rub, cuts, punctures and pest damage, and mechanical damage which occurs during the harvesting and packing processes. Limb rub is the most common and is caused by the movement of apples in the wind and rubbing against spurs, twigs, bark, leaves, etc. The shape of the mark can be irregular and may appear on a number of places on the apple. No fruit which has unhealed injury shall be packed.



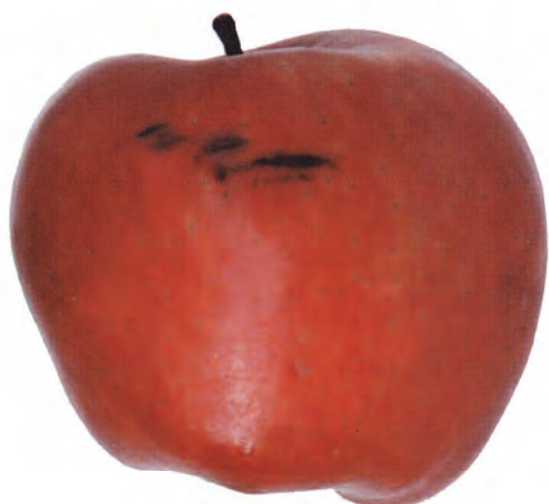
STYLE A

No skin marks permitted.



STYLE B

Less than 1.0 square cm in area,
no more than 1 cm in length.

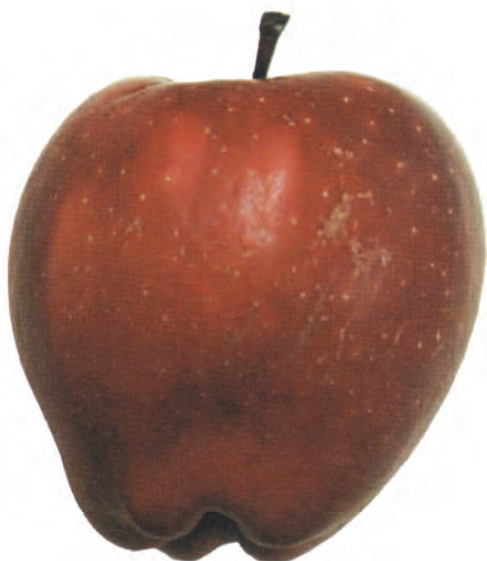


STYLE C

Less than 2cm in length.

RED DELICIOUS RUSSET

Russet is the healed scar tissue on the skin of apples which results from various forms of damage such as frost. Varieties differ in their susceptibility to russet, and some have russet which is a characteristic of the variety.



STYLE A

0.5 square cm is permitted.



STYLE B

Less than 1.5 square cm is permitted.



STYLE C

Less than 2.5 square cm is permitted.

RED DELICIOUS SUNBURN

Excessive exposure to direct sunlight can damage apples. The level of damage depends on the duration, frequency and intensity of sunlight, and the susceptibility of the variety. Light sunburn leads only to slight skin discolouration. Severe sunburn also damages the flesh of the fruit directly beneath more severe skin discolouration.



STYLE A
No sunburn permitted.



STYLE B
Faint tonal change permitted.



STYLE C
Slight skin discolouration is permitted.

RED DELICIOUS HAIL DAMAGE

Hail damage usually shows as healed damage on the skin of apples. The severity of the blemish is related to the size, shape and impact of the hail, and when in the growing season the damage occurred. Most damage shows as a scar level with the skin surface or as a raised wart, although severe damage early in the season can lead to misshapen fruit. Hail damage which has not completely healed should never be packed.



STYLE A

No hail marks are permitted.



STYLE B

Healed hail marks less than 0.5 cm at maximum diameter, and no more than 1 square cm in aggregate on any one apple.



STYLE C

Healed marks no more than 2 square cm in total.

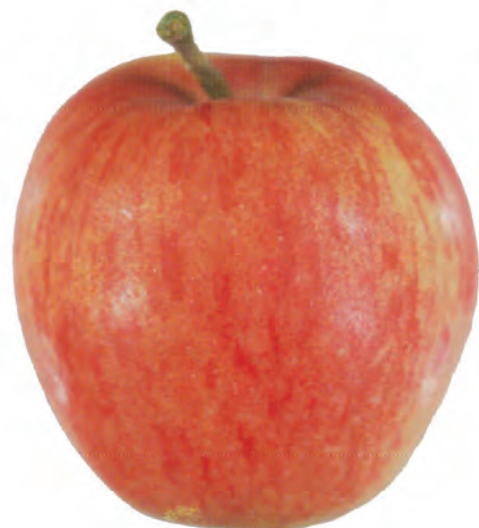
ROYAL GALA SHAPE

Shape means the natural formation of the fruit. Shape for any variety may be more elongated or more flat as a consequence of climatic conditions.



STYLE A

Typical of elongated for the variety.



STYLE B

Typical of round or semi squat for the variety.



STYLE C

Typical of flat or squat for the variety.

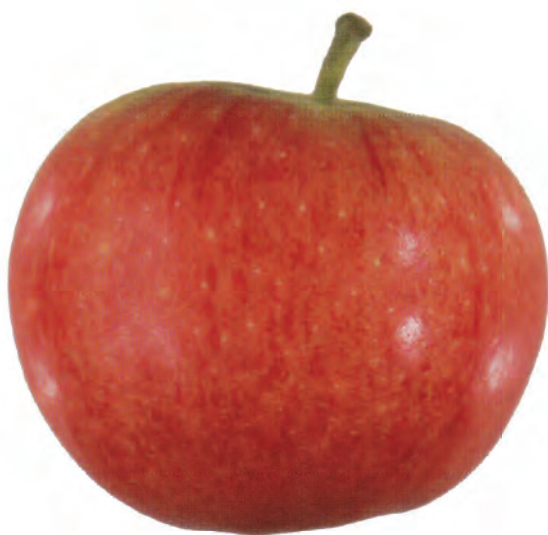
ROYAL GALA MISSHAPE

Misshapen fruit is usually due to poor pollination. Another cause of misshapen fruit is when the apple is damaged early in the growing season by frost, hail, insects, etc. The damaged area does not grow at the same rate as the rest of the apple and the fruit becomes distorted in shape.



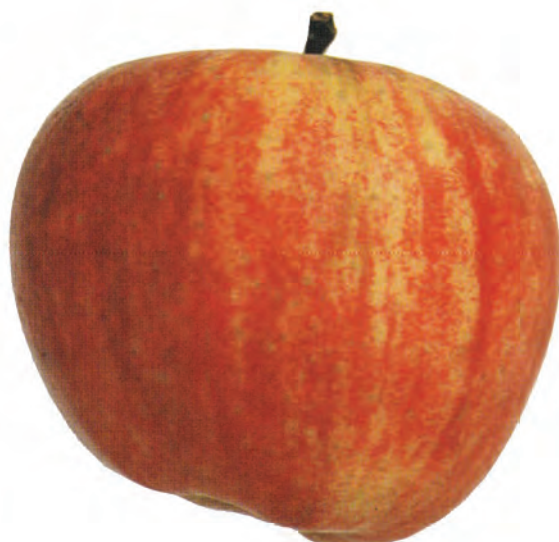
STYLE A

No misshapen fruit permitted.



STYLE B

Slight degree of irregularity in shape is permitted.



STYLE C

Moderate degree of irregularity in shape is permitted.

ROYAL GALA COLOUR

Colour in this guide refers to the main foreground colour which characterises the variety, not the background colour. This page refers to the amount of the surface which is coloured according to the style.



STYLE A

Greater than 80 % red on Royal Gala.



STYLE B

Greater than 60 % red on Royal Gala.

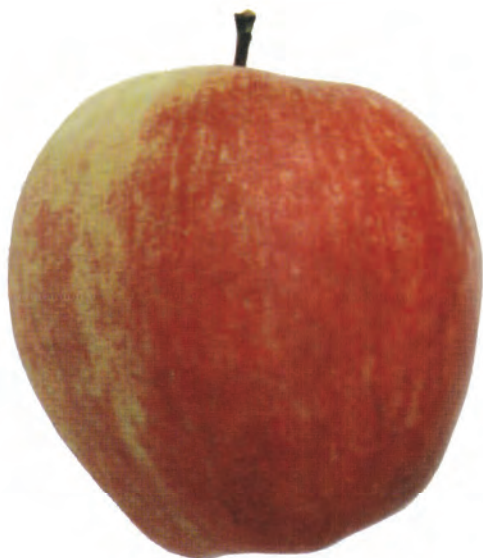


STYLE C

Greater than 40 % red on Royal Gala.

ROYAL GALA SKIN MARKS

Skin marks have numerous causes, including healed limb rub, cuts, punctures and pest damage, and mechanical damage which occurs during the harvesting and packing processes. Limb rub is the most common and is caused by the movement of apples in the wind and rubbing against spurs, twigs, bark, leaves, etc. The shape of the mark can be irregular and may appear on a number of places on the apple. No fruit which has unhealed injury shall be packed.



STYLE A

No skin marks permitted.



STYLE B

Less than 1.0 square cm in area, no more than 1 cm in length.



STYLE C

Less than 1 square cm in area, no more than 2 cm in length.

ROYAL GALA RUSSET

Russet is the healed scar tissue on the skin of apples which results from various forms of damage such as frost. Varieties differ in their susceptibility to russet, and some have russet which is a characteristic of the variety.



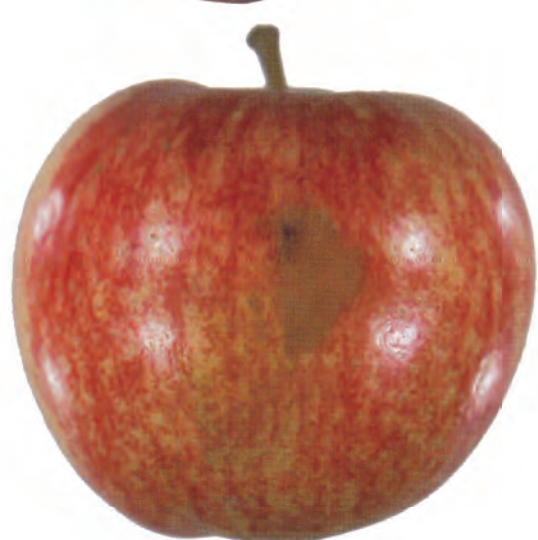
STYLE A

Less than 0.5 square cm is permitted.



STYLE B

Less than 1.5 square cm is permitted.



STYLE C

Less than 2.5 square cm is permitted.

ROYAL GALA SUNBURN

Excessive exposure to direct sunlight can damage apples. The level of damage depends on the duration, frequency and intensity of sunlight, and the susceptibility of the variety. Light sunburn leads only to slight skin discolouration. Severe sunburn also damages the flesh of the fruit directly beneath more severe skin discolouration.



STYLE A

No sunburn.



STYLE B

Faint tonal change permitted.



STYLE C

Slight skin discolouration is permitted.

ROYAL GALA HAIL DAMAGE

Hail damage usually shows as healed damage on the skin of apples. The severity of the blemish is related to the size, shape and impact of the hail, and when in the growing season the damage occurred. Most damage shows as a scar level with the skin surface or as a raised wart, although severe damage early in the season can lead to misshapen fruit. Hail damage which has not completely healed should never be packed.



STYLE A

No hail marks are permitted.



STYLE B

Healed hail marks less than 0.5 cm at maximum diameter, and no more than 1 square cm in aggregate on any one apple.



STYLE C

Healed marks no more than 2 square cm in total.

