

## APPLES

Product Requirements			
Cleanliness	Free from dirt, dust, insect stains or other foreign substances.		
Shape	Typical of variety. Slight variation permitted.		
Sizing	<10% variation by weight in any container.		
Maturity	Early harvested fruit must meet the Minimum Export Starch Pattern Index (SPI), Pressure test and Background colour.		
Tolerance	10% tolerance level for cosmetic defects. 2% tolerance level for progressive disorders.		
Grade Allowances	Tag 1	Tag 2	Tag 3
Colour	Minimum percentages	Minimum percentages	Minimum percentages
Cox's Orange	20	20	
Regala/Regal	40	40	
Pacific Rose	40	40	
Braeburn	40	40	
Splendour	50	50	
Pink Lady	50	50	
Fuji	50	50	
Royal Gala	60	60	
Southern Snap	60	60	
Red Delicious	70	70	
Southern Rose	70	70	
Defect Allowances	Tag 1	Tag 2	Tag 3
Blemish/bruising	<2.0 sq cm	<3.0 sq cm	Allowed
Cuts, punctures	Small, dry, healed	Dry, healed	Allowed
Cracks	<1.0 cm long	<2.0 cm long	Allowed
Rots	Nil	Nil	Minor 0.25 sq cm
Blackspot	Nil	Minor	Allowed
Sunburn	Nil	Light bleaching	Allowed
Spots/hail marks	3 indentations	Surface damage	Allowed
Russet (rough)	Nil	<2.0 sq cm	Allowed
Russet (smooth)	Of surface area	Of surface area	Of surface area
Golden/Granny Smith	<5%	<10%	<30%
All other varieties	<20%	Allowed	Allowed