

ORANGES

Product Requirements			
Cleanliness	Free from dirt, dust or other foreign substances.		
Shape	Typical of variety.		
Washing, waxing	All graded oranges are to be washed and waxed.		
Maturity	>7.5 brix / acid ratio.		
Sizing	Recommended Size Branding: Extra Small (SS) - 60-65mm, Small (S) - 65-70mm, Medium (M) - 70-75mm, Large (L) - 75-80mm, Extra Large (XL) - 80-85mm, Jumbo (J) - 85mm+		
Tolerance	10% tolerance level for cosmetic defects. 2% tolerance level for progressive disorders.		
Grade Allowances	Tag 1	Tag 2	Tag 3
Colour - Navels	Full colour	Full colour	Allowed
Colour - Valencias	<10% surface greening on <25% of line	<20% surface greening on <50% of line	Allowed
Skin thickness	<8mm	Variable thickness accepted	Variable thickness accepted
Stems - Length	<3.0mm	<3.0mm	Allowed
Stems - buttons missing	<30%	<50%	
Defect Allowances	Tag 1	Tag 2	Tag 3
Blimish - Light	10% of surface area	20% of surface area	Allowed
Blemish - dark/oleocellosis	Nil	<0.5sq cm aggregate each fruit	Allowed
Bruises, cuts, punctures	Nil	2cm length	Allowed
Insect damage/stains	Nil	Allowed	Allowed
Rots, decay	Nil	Nil	Nil
Dry fruit	Nil	Nil	Allowed
Pitting	2 marks per fruit	7 marks per fruit	Allowed