

PRODUCT : BANANA  
 TYPE : Ripened : 1 kg Pre Pack  
 VARIETY : Cavendish Hybrid  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Bananas at stage 3.5 – 4 (Inner Whorl), uniform colour within pack.
VISUAL APPEARANCE	With normal-bright bloom. Free from foreign matter ie no residues of talc based powder insecticides (white)
SENSORY	Firm, not soft; starchy flesh; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	<u>Finger length</u> : 160 – 220 mm (measurement is over curvature, pulp to pulp, across the back of the Banana).
MATURITY	<u>Finger maturity thickness</u> : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 – 40 mm
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas >2 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration (maturity bronzing) affecting >4 sq cm (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. <b><u>Retail unit to identify Batch code</u></b> . <b><u>'Lot number' or 'Pallet code' on in order to provide traceability.</u></b>
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

PRODUCT : BANANA  
 TYPE : Ripened : 750g Pre Pack  
 VARIETY : Cavendish Hybrid  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bananas at stage 3.5 – 4, uniform colour within pack.</i>
VISUAL APPEARANCE	<i>With normal-bright bloom. Free from foreign matter ie no residues of talc based powder insecticides (white) Free from foreign matter ie no residues of talc based powder insecticides (white)</i>
SENSORY	<i>Firm, not soft; starchy flesh; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.</i>
SIZE / WEIGHT	<i>Finger length: 150 – 180 mm (measurement is over curvature, pulp to pulp, across the back of the Banana).</i>
MATURITY	<i>Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 – 40 mm</i>
MAJOR DEFECTS	
INSECTS / PARASITE ETC.	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots e.g. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting)</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
	<i>With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm (per pack).</i>
	<i>With reddish-brown patches (Banana rust) affecting areas &gt;2 sq cm (per pack).</i>
	<i>With dark sap stains affecting &gt;4 sq cm (per pack).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm (per pack).</i>
PHYSIOLOGICAL DISORDER	<i>With reddish-brown discolouration (maturity bronzing) affecting &gt;4 sq cm (per pack).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. <b>Retail unit to identify Batch code, Lot number or Pallet code on in order to provide traceability.</b></i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for receival.</i>
SHELF LIFE CRITERIA	<i>'Best Before' date not to exceed 20 days from date of packing (27 days in TAS) while providing not less than 5 days clear shelf life prior to expiry date on receival into Woolworths DC.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues. Fruit to be washed and free from talc based powder insecticide residues.</i>
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

PRODUCT : BANANA  
 TYPE : Backward Green 13kg  
 VARIETY : Cavendish Hybrid  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Hard Green; uniform colour within cartons.
VISUAL APPEARANCE	With normal-bright bloom. Free from foreign matter ie no residues of talc based powder insecticides (white)
SENSORY	Firm, hard; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	<u>Finger length</u> : measurement is over curvature, pulp to pulp, across the back of the Banana Size: As pre-ordered per Woolworths requirements Large: 200 – 220 mm; X Large: 220 – 260 mm; none > 260mm. Clusters - 3 to 9 fingers (ideal 5 to 9 fingers).
MATURITY	<u>Finger maturity thickness</u> : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 – 40 mm.
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With Fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot, black sooty mould.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas > 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas > 2 sq cm (per cluster). With dark sap stains affecting > 4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration > 4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (< 1 mm deep), abrasion or rub damage (tan/brown/black) affecting > 4 sq cm (per cluster).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on inner or outer carton, product not to exceed 8 days (ideal 7 days) (9 days in Western Australia & Tasmania) from Date of Packing upon receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 15 – 19°C (Ideal 15.5°C) for Receival. For supply to WA only; Pulp Temperature Temperature 13 – 19°C (Ideal 14°C)
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

PRODUCT : BANANA  
 TYPE : **Backward Green 15kg**  
 VARIETY : **Cavendish Hybrid**  
 GRADE : **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Hard green, uniform colour within pack.</i>
VISUAL APPEARANCE	<i>With normal-bright bloom.</i>
SENSORY	<i>Firm, not soft; starchy flesh; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Can have odd shapes (overarched, straight, and twisted).</i>
SIZE	<i>Finger length: 200-260mm (200-220 one layer allowed only), (measurement is over curvature, pulp to pulp, across the back of the Banana).</i>
MATURITY	<i>Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30-40 mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots e.g. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
TEMPERATURE INJURY	<i>With severe dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas &gt; 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas &gt; 2 sq cm (per cluster). With dark sap stains affecting &gt; 4 sq cm (per cluster).</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discolouration (maturity bronzing) affecting &gt;4 sq cm (per cluster).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on inner or outer carton, product not to exceed 8 days (ideal 7 days) (9 days in Western Australia &amp; Tasmania) from Date of Packing upon receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 15 – 19°C (Ideal 15.5°C) for Receival. For supply to WA only; Pulp Temperature Temperature 13 – 19°C (Ideal 14°C)</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.</i>
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

**PRODUCT :** BANANA  
**TYPE :** Carnarvon  
**VARIETY :** Cavendish Hybrid  
**GRADE :** Ripened

GENERAL APPEARANCE CRITERIA	
<b>COLOUR</b>	<i>With receival colour (inner whorl) stage 3.5 Summer (01 November-31 March), stage 4.0 Winter (01 April-31 October): uniform colour within cartons.</i>
<b>VISUAL APPEARANCE</b>	<i>Dull bloom permitted for Winter supplied fruit; no mixed-ripe cartons (with hard/green coloured fruit in same pack). Free from foreign matter ie no residues of talc based powder insecticides (white)</i>
<b>SENSORY</b>	<i>Firm, not soft; nil foreign smells or tastes.</i>
<b>SHAPE</b>	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.</i>
<b>SIZE</b>	<i><u>Finger length</u> : measurement is over curvature, pulp to pulp, across the back of the Banana Small: 160mm to 220mm; Large 220-260; none &gt; 260mm. Fruit can be received in Hands – Ideal in Clusters - 3 to 7 fingers (ideal 5 to 9 fingers).</i>
<b>MATURITY</b>	<i><u>Finger maturity thickness</u>: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth: 28 – 40 mm</i>
MAJOR DEFECTS	
<b>INSECTS</b>	<i>With obvious live insects or other pests.</i>
<b>DISEASES</b>	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
<b>PHYSICAL / PEST DAMAGE</b>	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
<b>SKIN MARKS / BLEMISHES</b>	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
<b>TEMPERATURE INJURY</b>	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
<b>PHYSICAL / PEST DAMAGE</b>	<i>With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas &gt;4 sq cm (per cluster). With dark sap stains affecting &gt;4 sq cm (per cluster).</i>
<b>PHYSIOLOGICAL DISORDERS</b>	<i>With reddish-brown discolouration &gt;8 sq cm (maturity bronzing) (per cluster).</i>
<b>SKIN MARKS / BLEMISHES</b>	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;8 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
<b>TOLERANCE PER CONSIGNMENT</b>	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
<b>PACKAGING &amp; LABELLING</b>	<i>Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 14 days from Date of Packing upon receipt. Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 16 days from date of packing while providing Minimum 6 days (for WA State) to a Maximum 12 days clear shelf life prior to expiry date on receival into Woolworths DC.</i>
<b>RECEIVAL CONDITIONS</b>	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 – 15°C (Ideal 14°C) for Receival.</i>
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.</i>
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	



**PRODUCT :** BANANA  
**TYPE :** Coffs Harbour  
**VARIETY :** Cavendish Hybrid  
**GRADE :** Ripened

GENERAL APPEARANCE CRITERIA	
<b>COLOUR</b>	<i>With receival colour (inner whorl) stage 3.5 Summer (01 November-31 March), stage 4.0 Winter (01 April-31 October); uniform colour within cartons.</i>
<b>VISUAL APPEARANCE</b>	<i>Dull bloom permitted for Winter supplied fruit; no mixed-ripe cartons (with hard/green coloured fruit in same pack). Free from foreign matter ie no residues of talc based powder insecticides (white)</i>
<b>SENSORY</b>	<i>Firm, not soft; nil foreign smells or tastes.</i>
<b>SHAPE</b>	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.</i>
<b>SIZE</b>	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana minimum 200mm. Clusters - 3 to 7 fingers (ideal 5 to 9 fingers).</i>
<b>MATURITY</b>	<i>Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth; 32 – 42 mm</i>
MAJOR DEFECTS	
<b>INSECTS</b>	<i>With obvious live insects or other pests.</i>
<b>DISEASES</b>	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
<b>PHYSICAL / PEST DAMAGE</b>	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
<b>SKIN MARKS / BLEMISHES</b>	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
<b>TEMPERATURE INJURY</b>	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
<b>PHYSICAL / PEST DAMAGE</b>	<i>With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas &gt;2 sq cm (per cluster). With dark sap stains affecting &gt;4 sq cm (per cluster).</i>
<b>PHYSIOLOGICAL DISORDERS</b>	<i>With reddish-brown discolouration &gt;4 sq cm (maturity bronzing) (per cluster).</i>
<b>SKIN MARKS / BLEMISHES</b>	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
<b>TOLERANCE PER CONSIGNMENT</b>	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
<b>PACKAGING &amp; LABELLING</b>	<i>Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) from Date of Packing upon receipt. Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 10 days from date of packing while providing not less than 6 days clear shelf life prior to expiry date.</i>
<b>RECEIVAL CONDITIONS</b>	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 – 15°C (ideal 14°C) for Receival.</i>
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.</i>
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

**PRODUCT :** BANANA  
**TYPE :** Banana Eat Later 13kg  
**VARIETY :** Cavendish Hybrid  
**GRADE :** One

GENERAL APPEARANCE CRITERIA	
<b>COLOUR</b>	<i>With inner whorl at colour stage 3 (with no greater than 10% variance below/above per consignment, with no greater than 10% variance within each carton).</i>
<b>VISUAL APPEARANCE</b>	<i>With normal-bright bloom. Free from foreign matter ie no residues of talc based powder insecticides (white)</i>
<b>SENSORY</b>	<i>Firm, not soft; nil foreign smells or tastes.</i>
<b>SHAPE</b>	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.</i>
<b>SIZE</b>	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana Size: As pre-ordered per Woolworths requirements Large: 200 – 220 mm; X Large: 220 – 260 mm; none &gt; 260mm. Clusters - 3 to 9 fingers (ideal 5 to 9 fingers).</i>
<b>MATURITY</b>	<i><u>Finger maturity thickness</u>: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 – 40 mm.</i>
MAJOR DEFECTS	
<b>INSECTS</b>	<i>With obvious live insects or other pests.</i>
<b>DISEASES</b>	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
<b>PHYSICAL / PEST DAMAGE</b>	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
<b>SKIN MARKS / BLEMISHES</b>	<i>With excessive scattered brown spots/flecks (senescent spotting)</i>
<b>TEMPERATURE INJURY</b>	<i>With dull, greyish, or blackened peel, or brown under-peel discoloration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
<b>PHYSICAL / PEST DAMAGE</b>	<i>With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas &gt; 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas &gt; 2 sq cm (per cluster). With dark sap stains affecting &gt; 4 sq cm (per cluster).</i>
<b>PHYSIOLOGICAL DISORDERS</b>	<i>With reddish-brown discoloration &gt; 4 sq cm (maturity bronzing) (per cluster).</i>
<b>SKIN MARKS / BLEMISHES</b>	<i>With superficial bruises (&lt; 1 mm deep), abrasion or rub damage (tan/brown/black) affecting &gt; 4 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
<b>TOLERANCE PER CONSIGNMENT</b>	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%</i>
<b>PACKAGING &amp; LABELLING</b>	<i>Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) (19 days in Western Australia &amp; Tasmania) from Date of Packing upon receipt. Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 20 days from date of packing while providing not less than 5 days clear shelf life prior to expiry date on receipt into Woolworths DC.</i>
<b>RECEIVAL CONDITIONS</b>	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 – 15°C (14°C Ideal) for Receival.</i>
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.</i>
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

**PRODUCT :** BANANA  
**TYPE :** Eat-Later 15kg  
**VARIETY :** Cavendish Hybrid  
**GRADE :** One

GENERAL APPEARANCE CRITERIA	
<b>COLOUR</b>	Bananas at stage 3 (with no greater than 10% variance below/above per consignment, with no greater than 10% variance within each carton).
<b>VISUAL APPEARANCE</b>	With normal-bright bloom.
<b>SENSORY</b>	Firm, not soft; starchy flesh; nil foreign smells or tastes.
<b>SHAPE</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Can have odd shapes (overarched, straight, and twisted).
<b>SIZE</b>	Finger length: 200-260mm (200-220 one layer allowed only), (measurement is over curvature, pulp to pulp, across the back of the Banana).
<b>MATURITY</b>	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30-40 mm
MAJOR DEFECTS	
<b>INSECTS</b>	With obvious live insects or other pests.
<b>DISEASES</b>	With fungal diseases or soft rots e.g. Anthracnose, black end rot, crown rot.
<b>PHYSICAL / PEST DAMAGE</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>SKIN MARKS / BLEMISHES</b>	With excessive scattered brown spots/flecks (senescent spotting).
<b>TEMPERATURE INJURY</b>	With severe dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
<b>PHYSICAL / PEST DAMAGE</b>	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas > 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas > 2 sq cm (per cluster). With dark sap stains affecting > 4 sq cm (per cluster).
<b>PHYSIOLOGICAL DISORDERS</b>	With reddish-brown discolouration (maturity bronzing) affecting >4 sq cm (per cluster).
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
CONSIGNMENT CRITERIA	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%
<b>PACKAGING &amp; LABELLING</b>	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) (19 days in Western Australia & Tasmania) from Date of Packing upon receipt. Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 20 days from date of packing while providing not less than 5 days clear shelf life prior to expiry date on receipt into Woolworths DC.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 – 15°C (14°C Ideal) for Receival.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	



**PRODUCT :** BANANA  
**TYPE :** Ripened 1kg  
**VARIETY :** Cavendish Hybrid  
**GRADE :** Odd Bunch

GENERAL APPEARANCE CRITERIA	
<b>COLOUR</b>	<i>With receival colour (inner whorl) stage 4.0 Summer (01 November-31 March), stage 4.5 Winter (01 April-31 October): uniform colour within pack.</i>
<b>VISUAL APPEARANCE</b>	<i>With normal-bright bloom. Free from foreign matter ie no residues of talc based powder insecticides (white)</i>
<b>SENSORY</b>	<i>Firm, not soft; nil foreign smells or tastes.</i>
<b>SHAPE</b>	<i>Slightly arched, with blunted butt end and intact.</i>
<b>SIZE</b>	<i><u>Finger length</u> : measurement is over curvature, pulp to pulp, across the back of the Banana Clusters - to 9 fingers (ideal 5 to 9 fingers) 120-300mm (includes Winter and Summer Program)</i>
<b>MATURITY</b>	<i><u>Finger maturity thickness</u>: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 – 40 mm.</i>
MAJOR DEFECTS	
<b>INSECTS</b>	<i>With obvious live insects or other pests.</i>
<b>DISEASES</b>	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
<b>PHYSICAL / PEST DAMAGE</b>	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
<b>SKIN MARKS / BLEMISHES</b>	<i>With superficial bruises (does not penetrate the skin), abrasion or rub damage (tan/brown/black) affecting &gt;25% surface (per single fruit)</i>
<b>TEMPERATURE INJURY</b>	<i>With dull, greyish, or blackened peel, or brown under-peel discoloration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
<b>PHYSICAL / PEST DAMAGE</b>	<i>With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas &gt; 15% total surface area (per retail unit) With reddish-brown blemishes (Banana rust) affecting areas &gt; 15% total surface area (per retail unit) With dark sap stains affecting &gt; 10% total surface area (per retail unit)</i>
<b>PHYSIOLOGICAL DISORDERS</b>	<i>With reddish-brown discoloration &gt; 15% total surface area (maturity bronzing) (per retail unit)</i>
<b>SKIN MARKS / BLEMISHES</b>	<i>With superficial bruises (does not penetrate the skin), abrasion or rub damage (tan/brown/black) affecting &gt;25% total surface area (per single fruit)</i>
CONSIGNMENT CRITERIA	
<b>TOLERANCE PER CONSIGNMENT</b>	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
<b>PACKAGING &amp; LABELLING</b>	<i>Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) (19 days in Western Australia &amp; Tasmania) from Date of Packing upon receipt. <b>Retail unit to have traceability such as Best Before, Batch Number or Lot Code on label.</b></i>
<b>RECEIVAL CONDITIONS</b>	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 – 15°C (14°C Ideal) for Receival.</i>
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.</i>
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

PRODUCT : BANANA  
 TYPE : Ripened 13kg  
 VARIETY : Cavendish Hybrid  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	With receival colour (inner whorl) stage 4.0 Summer (01 November-31 March), stage 4.5 Winter (01 April-31 October): uniform colour within cartons.
VISUAL APPEARANCE	With normal-bright bloom. Free from foreign matter ie no residues of talc based powder insecticides (white)
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	<u>Finger length</u> : measurement is over curvature, pulp to pulp, across the back of the Banana Size: As pre-ordered per Woolworths requirements Large: 200 – 220 mm; X Large: 220 – 260 mm; none > 260mm. Clusters - 3 to 9 fingers (ideal 5 to 9 fingers).
MATURITY	<u>Finger maturity thickness</u> : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 – 40 mm.
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting)
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas > 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas > 2 sq cm (per cluster). With dark sap stains affecting > 4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration > 4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (< 1 mm deep), abrasion or rub damage (tan/brown/black) affecting > 4 sq cm (per cluster).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) (19 days in Western Australia & Tasmania) from Date of Packing upon receipt. Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 20 days from date of packing while providing not less than 5 days clear shelf life prior to expiry date on receival into Woolworths DC.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 – 15°C (14°C Ideal) for Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

**PRODUCT :** BANANA  
**TYPE :** Ripened 15kg  
**VARIETY :** Cavendish Hybrid  
**GRADE :** One

GENERAL APPEARANCE CRITERIA	
<b>COLOUR</b>	Bananas at stage 3.5 – 4 (Inner Whorl), uniform colour within pack.
<b>VISUAL APPEARANCE</b>	With normal-bright bloom.
<b>SENSORY</b>	Firm, not soft; starchy flesh; nil foreign smells or tastes.
<b>SHAPE</b>	Slightly arched, with blunted butt end and intact, undamaged necks. Can have odd shapes (overarched, straight, and twisted).
<b>SIZE</b>	Finger length: 200-260mm (One layer large fruit 200-220 allowed only) - measurement is over curvature, pulp to pulp, across the back of the Banana.
<b>MATURITY</b>	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30-40 mm
MAJOR DEFECTS	
<b>INSECTS</b>	With obvious live insects or other pests.
<b>DISEASES</b>	With fungal diseases or soft rots e.g. Anthracnose, black end rot, crown rot.
<b>PHYSICAL / PEST DAMAGE</b>	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
<b>SKIN MARKS / BLEMISHES</b>	With excessive scattered brown spots/flecks (senescent spotting).
<b>TEMPERATURE INJURY</b>	With severe dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
<b>PHYSICAL / PEST DAMAGE</b>	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas > 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas > 2 sq cm (per cluster). With dark sap stains affecting > 4 sq cm (per cluster).
<b>PHYSIOLOGICAL DISORDERS</b>	With reddish-brown discolouration (maturity bronzing) affecting >4 sq cm (per cluster).
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
CONSIGNMENT CRITERIA	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) (19 days in Western Australia & Tasmania) from Date of Packing upon receipt. Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 20 days from date of packing while providing not less than 5 days clear shelf life prior to expiry date on receipt into Woolworths DC.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 – 15°C (14°C Ideal) for Receival.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

PRODUCT : BANANA  
 TYPE : Ripened 13kg  
 VARIETY : Premium Cavendish  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	With receival colour (inner whorl) stage 4.0 Summer (01 November-31 March), stage 5.0 Winter (01 April-31 October); uniform colour within cartons.
VISUAL APPEARANCE	With normal-bright bloom. Flowers removed. Free from foreign matter ie no residues of talc based powder insecticides (white)
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana Size: As pre-ordered per Woolworths requirements Large: 200 – 220 mm; X Large: 220 – 260 mm; none > 260mm. Clusters - 3 to 9 fingers (ideal 5 to 9 fingers).
MATURITY	<u>Finger maturity thickness</u> : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 – 40 mm.
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
PHYPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury).
TEM	With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas > 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas > 2 sq cm (per cluster). With dark sap stains affecting > 4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration > 4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (< 1 mm deep), abrasion or rub damage (tan/brown/black) affecting > 4 sq cm (per cluster).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 5% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 5%
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) (19 days in Western Australia & Tasmania) from Date of Packing upon receipt. Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 20 days from date of packing while providing not less than 5 days clear shelf life prior to expiry date on receival into Woolworths DC.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C for Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

PRODUCT : BANANA  
 TYPE : Premium Ripened 15kg  
 VARIETY : Cavendish Hybrid  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With receival colour (inner whorl) stage 4.0 Summer (01 November-31 March), stage 5.0 Winter (01 April-31 October); uniform colour within cartons.</i>
VISUAL APPEARANCE	<i>With normal-bright bloom.</i>
SENSORY	<i>Firm, not soft; starchy flesh; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Can have odd shapes (overarched, straight, and twisted).</i>
SIZE	<i>Finger length: 200-260mm (200-220 one layer allowed only), (measurement is over curvature, pulp to pulp, across the back of the Banana). Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hands -&gt;7 fingers.</i>
MATURITY	<i>Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30-40 mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots e.g. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
TEMPERATURE INJURY	<i>With severe dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas &gt; 2 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas &gt; 2 sq cm (per cluster). With dark sap stains affecting &gt; 4 sq cm (per cluster).</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discolouration (maturity bronzing) affecting &gt;4 sq cm (per cluster).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm (per cluster).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 5% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 5%</i>
PACKAGING & LABELLING	<i>Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) (19 days in Western Australia &amp; Tasmania) from Date of Packing upon receipt. Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 20 days from date of packing while providing not less than 5 days clear shelf life prior to expiry date on receival into Woolworths DC.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C for Receival.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.</i>
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	



PRODUCT : BANANA  
 TYPE : N/A  
 VARIETY : Gold Finger  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	With receival colour (inner whorl) stage 4.0
VISUAL APPEARANCE	With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack). Free from foreign matter ie no residues of talc based powder insecticides (white)
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	<u>Finger length</u> : measurement is over curvature, pulp to pulp, across the back of the Banana 150 – 170 mm <u>Hands/clusters</u> : Clusters - 3 to 9 fingers (ideal 5 to 9 fingers); Hand - > 7 fingers.
MATURITY	<u>Finger maturity thickness</u> : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 36 – 48 mm
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm (per cluster). With reddish-brown patches (Banana rust) affecting areas >2 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration >4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) from Date of Packing upon receipt. Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 10 days from date of packing while providing not less than 6 days clear shelf life prior to expiry date.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension', unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

PRODUCT : BANANA  
 TYPE : Ripened  
 VARIETY : Lady Finger  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	With receival colour (inner whorl) stage 4.0
VISUAL APPEARANCE	With normal-bright bloom; no mixed-ripe cartons (nil hard green/coloured fruit in same pack). Generic Industry Fruit Sticker showing PLU and product variety, 3-4 stickers to cover every cluster. Free from foreign matter ie no residues of talc based powder insecticides (white)
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	<u>Finger length</u> : measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 140 – 200mm; Large : 120 – 140mm <u>Hands/Clusters</u> : Clusters – 3 to 9 fingers (ideal 5 to 9 fingers); Hands - >7 fingers.
MATURITY	<u>Finger maturity thickness</u> : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth X Large : 32 – 40mm; Large : 30 – 36mm
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp.
	With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury).
	With dark, water-soaked areas (freezing injury).
	With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas >4 sq cm (per cluster) with an aggregate of 3 sq cm.
	With reddish-brown blemishes (Banana rust) affecting areas >4 sq cm (per cluster)
	With dark sap stains affecting > 6 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration > 6 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) from Date of Packing upon receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

PRODUCT : BANANA  
 TYPE : N/A  
 VARIETY : Plantain  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	With green skin; uniform colour within cartons
VISUAL APPEARANCE	With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack). Free from foreign matter ie no residues of talc based powder insecticides (white)
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	<u>Finger length</u> : measurement is over curvature, pulp to pulp, across the back of the Banana XL : 200 mm minimum; L : 175 mm minimum <u>Hands/clusters</u> : In size ranges, per Woolworths requirements. Clusters - 3 to 7 fingers; Hand - > 7 fingers.
MATURITY	<u>Finger maturity thickness</u> : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth XL : 32 – 42 mm; L : 30 – 32 mm
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting).
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas >2 sq cm With reddish-brown patches (Banana rust) affecting areas >2 sq cm With dark sap stains affecting >4 sq cm.
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration >4 sq cm (maturity bronzing).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) from Date of Packing upon receipt. Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 10 days from date of packing while providing not less than 6 days clear shelf life prior to expiry date.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (ideal 14°C) for Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code A 12 – A 14 MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

**PRODUCT :** BANANA  
**TYPE :** Ripened – for WA 750g PP  
**VARIETY :** Cavendish Hybrid  
**GRADE :** One

GENERAL APPEARANCE CRITERIA	
<b>COLOUR</b>	<i>Bananas at stage 3 – 3.5, uniform colour within pack.</i>
<b>VISUAL APPEARANCE</b>	<i>With normal-bright bloom.</i>
<b>SENSORY</b>	<i>Firm, not soft; starchy flesh; nil foreign smells or tastes.</i>
<b>SHAPE</b>	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.</i>
<b>SIZE</b>	<i>Finger length: 150 – 210 mm (measurement is over curvature, pulp to pulp, across the back of the Banana).</i>
<b>MATURITY</b>	<i>Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 30 – 40 mm</i>
MAJOR DEFECTS	
<b>INSECTS</b>	<i>With obvious live insects or other pests.</i>
<b>DISEASES</b>	<i>With fungal diseases or soft rots e.g. Anthracnose, black end rot, crown rot.</i>
<b>PHYSICAL / PEST DAMAGE</b>	<i>With splits, holes, deep bruises or cuts through the peel into the pulp.</i>
	<i>With severed / broken necks.</i>
<b>SKIN MARKS / BLEMISHES</b>	<i>With excessive scattered brown spots/flecks (senescent spotting)</i>
<b>TEMPERATURE INJURY</b>	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
	<i>With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
<b>PHYSICAL / PEST DAMAGE</b>	<i>With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm (per pack).</i>
	<i>With reddish-brown patches (Banana rust) affecting areas &gt;2 sq cm (per pack).</i>
	<i>With dark sap stains affecting &gt;4 sq cm (per pack).</i>
<b>PHYSIOLOGICAL DISORDERS</b>	<i>With reddish-brown discolouration (maturity bronzing) affecting &gt;4 sq cm (per pack).</i>
<b>SKIN MARKS / BLEMISHES</b>	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm (per pack).</i>
CONSIGNMENT CRITERIA	
<b>TOLERANCE PER CONSIGNMENT</b>	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
<b>PACKAGING &amp; LABELLING</b>	<i>Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Retail Unit to identify Batch Code, Lot Number or Pallet Code in order to provide traceability.</i>
<b>RECEIVAL CONDITIONS</b>	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for receival.</i>
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.</i>
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

PRODUCT : BANANA  
 TYPE : N/A  
 VARIETY : Red Dacca  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With purple red coloured skin; uniform colour within cartons</i>
VISUAL APPEARANCE	<i>With normal-bright bloom; no mixed-ripe cartons (with hard green/coloured fruit in same pack). Free from foreign matter ie no residues of talc based powder insecticides (white)</i>
SENSORY	<i>Firm, not soft; nil foreign smells or tastes.</i>
SHAPE	<i>Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.</i>
SIZE	<i>Finger length : measurement is over curvature, pulp to pulp, across the back of the Banana            XL : 200 mm minimum; L : 175 mm minimum            Hands/clusters: In size ranges, per Woolworths requirements.            Clusters - 3 to 7 fingers; Hand - &gt; 7 fingers.</i>
MATURITY	<i>Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth            XL : 32 – 42 mm L : 30 – 32 mm</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests.</i>
DISEASES	<i>With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.</i>
PHYSICAL / PEST DAMAGE	<i>With splits, holes, deep bruises or cuts through the peel into the pulp.            With severed / broken necks.</i>
SKIN MARKS / BLEMISHES	<i>With excessive scattered brown spots/flecks (senescent spotting).</i>
TEMPERATURE INJURY	<i>With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury).            With dark, water-soaked areas (freezing injury).            With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas &gt;2 sq cm            With reddish-brown patches (Banana rust) affecting areas &gt;2 sq cm            With dark sap stains affecting &gt;4 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With reddish-brown discolouration &gt;4 sq cm (maturity bronzing).</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (&lt;1mm deep), abrasion or rub damage (tan/brown/black) affecting &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) from Date of Packing upon receipt. Pre Packed Product to identify 'Best Before' date on retail unit and outer pack. 'Best Before' date not to exceed 10 days from date of packing while providing not less than 6 days clear shelf life prior to expiry date.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (ideal 14°C) for Receival.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code A 12 – A 14 MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.</i>
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	



PRODUCT : BANANA  
 TYPE : Backward Green  
 VARIETY : Red Tip  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	Hard Green; uniform colour within cartons
VISUAL APPEARANCE	With normal bright bloom
	Coated with biodegradable red food grade wax on flower end. Free from foreign matter ie no residues of talc based powder insecticides (white)
SENSORY	Firm, hard; nil foreign smells or tastes
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'.
SIZE	<u>Finger length</u> : measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 210 – 260mm <u>Hands/Clusters</u> : Clusters – 3 to 9 fingers (ideal 5 to 9 fingers); Hands - >7 fingers.
MATURITY	<u>Finger maturity thickness</u> : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth X Large : 32 – 40mm; Large : 30 – 36mm
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp.
	With severed / broken necks.
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury).
	With dark, water-soaked areas (freezing injury).
	With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas >4 sq cm (per cluster).
	With reddish-brown blemishes (Banana rust) affecting areas >4 sq cm (per cluster).
	With dark sap stains affecting >4 sq cm (per cluster).
PHYSIOLOGICAL DISORDER	With reddish-brown discolouration >4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be <2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2% of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 8 days (ideal 7 days) (9 days in Western Australia & Tasmania) from Date of Packing upon receipt.  Carton labelling to identify the ripe item number whilst the pallet label is to identify the green item number.  No more than one grower per consignment will be accepted.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 15-19°C for Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Nil nematicides, insecticides or miticides (or substitute products) applied to soils.  Fruit to be washed and free from talc based powder insecticide residues.
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	

PRODUCT : BANANA  
 TYPE : Ripened  
 VARIETY : Red Tip  
 GRADE : One

GENERAL APPEARANCE CRITERIA	
COLOUR	With receival colour (inner whorl) stage 4.0
VISUAL APPEARANCE	With normal-bright bloom; no mixed-ripe cartons (nil hard green/coloured fruit in same pack). Free from foreign matter ie no residues of talc based powder insecticides (white)
SENSORY	Firm, not soft; nil foreign smells or tastes.
SHAPE	Slightly arched, with blunted butt end and intact, undamaged necks. Nil with double pulps or 'sausage shapes'. With red food grade wax on flower end.
SIZE	<u>Finger length</u> : measurement is over curvature, pulp to pulp, across the back of the Banana X Large : 210 – 260mm <u>Hands/Clusters</u> : Clusters – 3 to 9 fingers (ideal 5 to 9 fingers); Hands - >7 fingers.
MATURITY	<u>Finger maturity thickness</u> : measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth X Large : 32 – 40mm; Large : 30 – 36mm
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With fungal diseases or soft rots eg. Anthracnose, black end rot, crown rot.
PHYSICAL / PEST DAMAGE	With splits, holes, deep bruises or cuts through the peel into the pulp. With severed / broken necks.
SKIN MARKS / BLEMISHES	With excessive scattered brown spots/flecks (senescent spotting) affect
TEMPERATURE INJURY	With dull, greyish, or blackened peel, or brown under-peel discolouration (chilling injury). With dark, water-soaked areas (freezing injury). With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas >4 sq cm (per cluster). With reddish-brown blemishes (Banana rust) affecting areas >4 sq cm (per cluster). With dark sap stains affecting >4 sq cm (per cluster).
PHYSIOLOGICAL DISORDERS	With reddish-brown discolouration >4 sq cm (maturity bronzing) (per cluster).
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep), abrasion or rub damage (tan/brown/black) affecting >4 sq cm (per cluster).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging as per Woolworths requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton, product not to exceed 15 days (ideal 14 days) from Date of Packing upon receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 15°C (Ideal 14°C) for Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.
<b>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing by Woolworths.</b>	