



Pomelo	
Class Two	Physical Product Specifications
18kg Min Weight	
Variety	Pink and Red
Colour	Pale Greenish yellow to Golden skin, pink to dark pink flesh.
Appearance	Bright. Smooth waxed skin
Eating Quality	Bitter, acidic, fairly dry. Fruit segments easily away from skin and pith.
Maturity	Juice content greater than 35%
Brix	Greater than or equal to 9.0
Brix/Acid Ratio	Greater than Soluble solids / Acid Ratio 8.5 : 1
Size	Greater than 100mm
	10% tolerance of +/- 2mm from the specified diameters
Shape	Round to slightly Oval
Defects	Minor Defects: must not exceed 10% of the pack.
	Major Defects must not exceed 2% of the pack
	<b>Defects –Minor</b>
	Minor defects do not affect shelf life. These include:
	Light skin blemish greater than 4cm <sup>2</sup> but less than 6cm <sup>2</sup>
	Deep skin blemish greater than 1cm <sup>2</sup> but less than 4cm <sup>2</sup>
	sunken in depth greater than 1mm
	Dark skin blemish greater than 1cm <sup>2</sup> but less than 4cm <sup>2</sup>
	Scale blemish remains of more than 15 scale
	Stem end blemish -Halo
	Albedo breakdown if more than 1/2 of surface area
	Oleocellosis greater than 1cm but less than 3cm <sup>2</sup>
	Sunburn less than 1/2 of the fruit is affected
	Misshapen
	Undersize which exceeds tolerance
	Colour
	Texture untypical coarse rind
	Sooty Mould greater than 2cm <sup>2</sup> but less than 4cm <sup>2</sup>
	<b>Defects –Major</b>
	Major defects do affect shelf life. These include:
	Deep skin blemish if greater than 4cm <sup>2</sup> and sunken in depth
	Dark skin blemish if greater than 4cm <sup>2</sup>
	Albedo Breakdown if more than 3/4 of the surface of the fruit
	Oleocellosis if greater than 3cm <sup>2</sup>
	Sunburn if more than 1/2 of the fruit is affected
	Unhealed Splits and cuts
	Chilling Damage external
	Internal dryness
	Shrivel/Dehydration
	Failing maturity parameters previously defined.
	Holes where flesh is damaged
	Deep/Heavy rind damage
Presentation	No foreign objects or soil
Outer Packaging	Cardboard carton
Pulp Temperature	1 - 12c