



Navel Orange	
Class Two	Physical Product Specifications
18kg Min Weight	
Colour	Orange skin. 5% tolerance for greening
Appearance	Rind thickness less than or equal to 7mm
Eating Quality	Sweet with acidic balance, should be juicy not dry.
Maturity	Juice content greater than or equal to 33%
Brix	Brix greater than or equal to 10.0
Brix / Acid Ratio	Soluble solids to acid ratio: > 10:1
Size	Large diameter: 80 - 90mm
	Medium diameter: 73 - 84mm
	10% tolerance of +/- 2mm
Shape	Round to slightly oval.
Defects	Minor Defects: must not exceed 10% of the pack.
	Major Defects must not exceed 2% of the pack
	Minor Defects
	Minor defects do not affect shelf life. These include:
	Light skin blemish greater than 1cm ² but less than 3cm ²
	Deep skin blemish -greater than 1cm ² but less than 3cm ² .
	sunken in depth greater than 1mm
	Dark skin blemish greater than 1cm ² but less than 3cm ²
	Scale blemish remains of more than 5 scale
	Stem end blemish -Halo
	Albedo breakdown if more than ¼ of the surface of the fruit is affected
	Oleocellosis greater than 1cm but less than 3cm ²
	Sunburn less than ¼ of the fruit is affected
	Undersize (which exceeds tolerance previously defined)
	Colour
	Texture untypical coarse rind
	Sooty Mould greater than 1cm ² but less than 3cm ²
	Major Defects
	Major defects do affect shelf life. These include:
	Deep skin blemish greater than 3cm ² and sunken in depth
	Dark skin blemish greater than 3cm ²
	Albedo Breakdown if more than 1/2 of the surface of the fruit is affected
	Oleocellosis greater than 3cm ²
	Sunburn more than 1/4 of the fruit is affected
	Unhealed Splits and cuts
	Chilling Damage (external)
	Internal dryness
	Shrivel/Dehydration
	Holes (where flesh is damaged)
	Deep/Heavy rind damage
Presentation	No foreign objects or soil
Outer Packaging	Cardboard carton
Pulp Temperature	1 - 12c