



Valencia Orange	
Class Two	Physical Product Specifications
18kg Min Weight	
Colour	Light Orange to Dark Orange. 20% tolerance for greening.
Appearance	Rind thickness less than or equal to 5mm
Eating Quality	Juicy not dry, sweet with a high acid content. More suitable for juicing
Maturity	Juice content greater than or equal to 33%
Brix	Brix greater than or equal to 7.0
Brix / Acid Ratio	Soluble solids to acid ratio: > 7.5:1
Size	Large diameter: 83 - 90mm
	Medium diameter: 74 - 82mm
	10% tolerance of +/- 2mm
Shape	Round
Defects	Minor Defects: must not exceed 10% of the pack.
	Major Defects must not exceed 2% of the pack
	<b>Minor Defects</b>
	Minor defects do not affect shelf life. These include:
	Light skin blemish greater than 1cm <sup>2</sup> but less than 3cm <sup>2</sup>
	Deep skin blemish -greater than 1cm <sup>2</sup> but less than 3cm <sup>2</sup> .
	sunken in depth greater than 1mm
	Dark skin blemish greater than 1cm <sup>2</sup> but less than 3cm <sup>2</sup>
	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 <sup>2</sup>
	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 <sup>2</sup> but less than 3cm <sup>2</sup>
	<b>Major Defects</b>
	Major defects do affect shelf life. These include:
	Deep skin blemish greater than 3cm <sup>2</sup> and sunken in depth
	Dark skin blemish greater than 3cm <sup>2</sup>
	Albedo Breakdown if more than 1/2 of the surface of the fruit is affected
	Oleocellosis greater than 3cm <sup>2</sup>
	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