



Honey Murcott

Class One	Physical Product Specifications
18kg Min Weight	
Colour	Orange/pale orange
Appearance	Bright bloom, smooth waxed skin (not Coarse)
Eating Quality	Sweet, Acidic, Juicy
Maturity	Juice content: greater than or equal to 33%
Brix	Greater than or equal to 11
Brix / Acid Ratio	Soluble solids to acid ratio: >10:1
Size	Large: 77 - 87mm
	Medium: 64 - 76mm
	10% tolerance of the fruit to measure +/- 2mm
Shape	Squat to round
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 (if greater than .05cm ² but less than 2cm ²)
	Deep skin blemish -greater than .05cm ² but less than 2cm ² .
	sunken in depth greater than 1mm
	Dark skin blemish (if greater than .05cm ² but less than 1cm 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 .05cm but less than 1.5cm 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 .05cm ² but less than 1.5cm ²
	Major Defects
	Major defects do affect shelf life. These include:
	Deep skin blemish greater than 2cm ² and sunken in depth
	Dark skin blemish greater than 2cm ²
	Albedo Breakdown if more than 1/2 of the surface of the fruit is affected
	Oleocellosis greater than 1.5cm ²
	Sunburn more than ¼ 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