



Tangelo	
Class Two	Physical Product Specifications
18kg Min Weight	
Variety	Tangelo/Minneola
Colour	Deep Orange
Appearance	Bright
Eating Quality	Acidic and Bitter, Juicy
Maturity	Greater than or equal to 33%
Brix	Greater than or equal to 8.0
Brix / Acid Ratio	Standard large diameter: 77 –83mm
Size	Standard medium diameter: 68 –76mm
	10% tolerance on +/- 2mm
Shape	Oval / 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 greater than 1cm ² but less than 4cm ²
	Deep skin blemish greater than 1cm ² but less than 4cm ² .
	sunken in depth greater than 1mm
	Dark skin blemish greater than 1cm ² but less than 2cm ²
	Scale blemish remains of more than 10 scale
	Stem end blemish -Halo
	Albedo breakdown if more than 1/2 of the surface of the fruit is affected
	Oleocellosis greater than 1cm but less than 3cm ²
	Sunburn less than 1/2 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 4cm ² and sunken in depth
	Dark skin blemish greater than 4cm ²
	Albedo Breakdown if more than 3/4 of the surface of the fruit is affected
	Oleocellosis greater than 3cm ²
	Sunburn more than 1/2 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