

**4. Definition of Produce**—This grade applies to citrus fruits being fresh fruit grown from varieties of lemons, clementines (Monreals), satsumas, tangerine, other Mandonnes and their hybrids, oranges and grapefruit (Pomelos to be supplied fresh to the consumer.

**5. Definition of Terms**—Unless the context otherwise requires terms used in this notice shall have the same meaning as in New Zealand Grown Fruit and Vegetables Regulations 1975\*. Certain of these definitions as applicable to fruit are set out in the First Schedule to this notice.

**6. Quality Requirements—**

- (a) The fruit must be—
  - (i) Intact—whole fruit
  - (ii) Sound
  - (iii) Clean
  - (iv) Well formed—typical of variety
  - (v) Free from abnormal external moisture
  - (vi) Free from foreign smell or taste
  - (vii) Hand picked (clipped).
  - (viii) Mature
  - (ix) Free from damage and external deterioration caused by frost, hail mark and/or oil spot.
  - (x) Degreening/naturally coloured
- (b) The citrus must have been carefully picked and of a similar degree of maturity in the same lines of produce. They must have matured sufficiently to complete the ripening process and in the opinion of an inspector, the stage of maturity must be suitable to withstand handling storage and transport to meet the market requirements of the place of destination.
- (c) The citrus must be of good quality and have characteristics typical of the variety and be free of defects which may—
  - (i) Impair the general appearance and keeping quality of the fruit or
  - (ii) What are likely to make the fruit unattractive to the purchaser but skin defects which are not liable to impair the general appearance and keeping qualities are permitted on each fruit within the limits specified in the Second Schedule of this notice.
- (d) The citrus are to be free from pests, diseases and contamination with toxic materials and visible spray deposits.

**7. (a) Juice Content—**

Lemons (minimum) .....	25 percent
Tangelo/Clementine (minimum) .....	35 percent
Other Mandarines (minimum) .....	35 percent
Navel (minimum) .....	35 percent
Others (minimum) .....	35 percent
Grape/Gold Fruit (minimum) .....	35 percent

**(b) Colouring**

Lemons Grape or Goldfruit—Fruit of a slightly green colour is allowed if it holds the minimum juice content.  
 Tangelo—must be normal for variety on at least one-third of fruit surface  
 Other Mandarines—must be normal for varieties on a least two-thirds of fruit surface  
 Oranges—must be normal for variety on at least four-fifths of fruit surface.

**8. Sizing—**

(a) This is determined by the maximum diameter of the equatorial section.  
 Fruit of less than or greater than the dimensions set in the following scale of sizes are excluded.

**1. Oranges—**

Size	Diameters in mm
1	87—100
2	84—96
3	81—92
4	77—88
5	73—84
6	70—80
7	67—76
8	64—73
9	62—70
10	60—68
11	58—66
12	56—63
13	53—60

**2. Lemons—**

1	72—83
2	68—78
3	63—72
4	58—67
5	53—62
6	48—57
7	45—52

**3. Grapefruit (Pomelos) (Goldfruit)—**

1	100—139
2	100—119
3	93—110
4	88—102
5	84—97
6	81—93
7	77—89
8	73—85
9	70—80

**4. Clementines, Tangelos, Satsumas, Tangerines Wilkings and other Mandarines and their hybrids (Seminole)—**

1	63 and above
2	58—69
3	54—64
4	50—60
*5	46—56
*6	42—52
7	42—48
8	39—46
9	37—44
10	35—42

5. For Satsumas, Tangerines, Wilkings, other Mandarines and their hybrids of more than 63 mm in diameter, the classification is as follows, with prefix as outlined\*—

Size	
*No. I—X	63.74
No. I—XX	67.78
No. I—XXX	78 and above

**(b) Uniformity of Sizing—**

Uniform sizing is required for fruit arranged in regular layers. The differences between the smallest and largest fruit in the same package must not exceed the following maximum

**1. Oranges—**

Sizes	
1—2	11 mm
3—6	9 mm
7—13	7 mm

**2. Clementines, Monreals, Satsumas, other Mandarines and their hybrids—**

Sizes	
1—4	9 mm
5—6	8 mm
7—10	7 mm

**3. Lemons—all sizes 7 mm**

**9. Quality Tolerance—**

- (a) Class 1: (For all citrus named in this *Gazette* notice), tolerance of 10 percent by number or weight of citrus not satisfying the requirements of class 1 but satisfying the requirements of class 2. Within the 10 percent allowed, not more than 5 percent of the fruit may have slight superficial unhealed but dry cuts.
- (b) Tolerance for absence of buttons for all types of citrus. Not more than 20 percent by number of fruit having lost their button.  
 It is specified that this must be assessed at a later stage than picking, i.e., after packing.

**10. Packing and Presentation—**

- (a) The contents of each package must be uniform and contain only citrus
  - (i) of the same variety
  - (ii) of the same quality and size
  - (iii) of the same degree of ripeness and development
- (b) The citrus fruit may be arranged in regular layers in accordance with the size scale.
- (c) The citrus fruit shall not be deceptively packed and stacked, and must be packed in clean new containers suitable for transport and handling so that they will not be damaged in transit.