

PRODUCE: **MARROW**  
 TYPE: **Baby**  
 VARIETY: **Various**  
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Pale greenish cream to white skin; creamy white flesh.
VISUAL APPEARANCE	Leathery, thin smooth skin; firm flesh; medium sized central seed cavity containing fibrous pulp and a mass of flattened oval seeds; cleanly trimmed stem; free from foreign matter.
SENSORY	Firm to slightly spongy flesh with mild squash type flavour; free from foreign and 'off' smells or tastes.
SHAPE	Cylindrical to oval.
SIZE	Length 100-200 mm; as per pre ordered size requirements.
MATURITY	Not green coloured (immature) or softening (overmature).
MAJOR DEFECTS	
INSECTS	With obvious live insects.
DISEASES	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow mottling or distorted shape (mosaic virus infection).
PHYSICAL/PEST DAMAGE	With cuts, splits, holes, or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas >2mm deep (insect damage).
PHYSIOLOGICAL DISORDERS	With brownish skin (ethylene damage / senescence). With growth cracks / splits or hollow centres.
TEMPERATURE INJURY	With pitted or discoloured skin and watersoaked lesions in the flesh (chilling injury). With wrinkled, softened or pitted skin (dehydration).
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	With minor bruises (< 1 mm deep), slightly darker than skin colour, affecting >2 sq cm.
SKIN MARKS / BLEMISHES	With healed scuffs, rub marks or hail damage affecting in aggregate >2 sq cm. With bleached areas on the skin >2 sq cm (sunburn).
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%
PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 7 - 10°C.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
FOOD SAFETY REQUIREMENTS	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.	

PRODUCE: **MARROW**  
 TYPE: **Vegetable Spaghetti**  
 VARIETY: **Various**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Cream to golden yellow skin; cream to light yellow flesh.
<b>VISUAL APPEARANCE</b>	Leathery to hard, thin smooth skin; firm flesh; medium sized central seed cavity containing fibrous pulp and a mass of flattened oval seeds; cleanly trimmed stem; free from foreign matter.
<b>SENSORY</b>	Flesh divides cleanly into strands similar to spaghetti, especially once cooked; mild, zucchini like flavour; free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Approximately oval.
<b>SIZE</b>	Length >200mm; as per pre ordered size requirements.
<b>MATURITY</b>	Not greenish coloured (immature) or softening (overmature).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects.
<b>DISEASES</b>	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow mottling or distorted shape (mosaic virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, splits, holes, or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas >2mm deep (insect damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish skin (ethylene damage / senescence). With growth cracks / splits or hollow centres.
<b>TEMPERATURE INJURY</b>	With pitted or discoloured skin and watersoaked lesions in the flesh (chilling injury). With wrinkled, softened or pitted skin (dehydration).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With minor bruises (< 1 mm deep), slightly darker than skin colour, affecting >2 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scuffs, rub marks or hail damage affecting in aggregate >2 sq cm. With bleached areas on the skin >2 sq cm (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%
<b>PACKAGING &amp; LABELLING</b>	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 7 - 10°C.
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<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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PRODUCE: **MARROW**  
TYPE: **White**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Pale greenish cream to white skin; cream to white flesh.
<b>VISUAL APPEARANCE</b>	Leathery to hard, thin smooth skin; firm flesh; medium sized central seed cavity containing fibrous pulp and a mass of flattened oval seeds; cleanly trimmed stem; free from foreign matter.
<b>SENSORY</b>	Firm to slightly spongy flesh with mild squash type flavour; free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Approximately oval.
<b>SIZE</b>	Length >200mm; as per pre ordered size requirements.
<b>MATURITY</b>	Not green coloured (immature) or softening (overmature).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects.
<b>DISEASES</b>	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow mottling or distorted shape (mosaic virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, splits, holes, or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas >2mm deep (insect damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish skin (ethylene damage / senescence). With growth cracks / splits or hollow centres.
<b>TEMPERATURE INJURY</b>	With pitted or discoloured skin and watersoaked lesions in the flesh (chilling injury). With wrinkled, softened or pitted skin (dehydration).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With minor bruises (< 1 mm deep), slightly darker than skin colour, affecting >2 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With healed scuffs, rub marks or hail damage affecting in aggregate >2 sq cm. With bleached areas on the skin >2 sq cm (sunburn).
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