

PRODUCE: **OKRA**
 TYPE: **Green**
 VARIETY: **Various**
 OTHER NAMES: **Lady's Fingers, Gumbo**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Mid green to light green skin; light green to cream coloured flesh and seeds.
VISUAL APPEARANCE	Full bodied pods with pronounced ridges; slightly downy skin (not hairy); small immature seeds inside pods; stems removed; free from foreign matter.
SENSORY	Crisp, firm pod that snaps easily when bent; no evidence of woodiness or stringiness; free from foreign odours and tastes.
SHAPE	Approximately conical, slightly octagonal due to presence of ridges; widest at calyx end, tapering evenly to a rounded point at blossom end; not bent, crooked, or twisted.
SIZE	Pod length (not including stem); small 50 - 65 mm; medium 65 - 80 mm; large 80 - 120 mm (+/- 10 % overlap on sizes maybe permitted) as per pre-ordered size requirements.
MATURITY	With soft, pale and immature seeds.

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With bacterial or fungal rots (eg Rhizoctonia rot, Sclerotinia rot, Anthracnose)
PHYSICAL / PEST DAMAGE	With holes, cuts or chewed areas that break the skin. With deep seated bruises or discoloured areas extending into the flesh. With dry, reddish brown lesions (rust) affecting in aggregate > 1 sq cm
PHYSIOLOGICAL DISORDER	With dark, developed seeds in the pod (overmature). With softened, flexible pods (dehydrated). With dark brown colouration along skin ridges (overstored).
TEMPERATURE INJURY	With surface pitting, discolouration of skin and flesh (chilling injury). With yellowed skin, tough or fibrous texture (heat damage).

MINOR DEFECTS

SKIN MARKS / BLEMISHES	With slight bruising or scuffing affecting > 1 sq cm surface area.
PHYSICAL / PEST DAMAGE	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area. With broken or damaged tips affecting > 5% of consignment. With small reddish brown lesions (rust) affecting in aggregate < 1 sq cm
PHYSIOLOGICAL DISORDERS	With attached stalks > 5 mm long

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 8 - 12 °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: **OKRA**
TYPE: **Red**
VARIETY: **Various**
OTHER: **Lady's Fingers, Gumbo**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Burgundy red to purple skin; red to cream coloured flesh and seeds.
VISUAL APPEARANCE	Full bodied pods with pronounced ridges; slightly downy skin (not hairy); small immature seeds inside pods; stems removed; free from foreign matter.
SENSORY	Crisp, firm pod that snaps easily when bent; no evidence of woodiness or stringiness; free from foreign odours and tastes.
SHAPE	Approximately conical, slightly octagonal due to presence of ridges; widest at calyx end, tapering evenly to a rounded point at blossom end; not bent, crooked, or twisted.
SIZE	Pod length (not including stem); small 50 - 65 mm; medium 65 - 80 mm; large 80 - 120 mm (+/- 10 % overlap on sizes maybe permitted) as per pre-ordered size requirements.
MATURITY	With soft, pale and immature seeds.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With bacterial or fungal rots (eg Rhizoctonia rot, Sclerotinia rot, Anthracnose)
PHYSICAL / PEST DAMAGE	With holes, cuts or chewed areas that break the skin.
	With deep seated bruises or discoloured areas extending into the flesh.
	With dry, reddish brown lesions (rust) affecting in aggregate > 1 sq cm
PHYSIOLOGICAL DISORDER	With dark, developed seeds in the pod (overmature).
	With softened, flexible pods (dehydrated).
	With dark brown colouration along skin ridges (overstored).
TEMPERATURE INJURY	With surface pitting, discolouration of skin and flesh (chilling injury).
	With yellowed skin, tough or fibrous texture (heat damage).
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	With slight bruising or scuffing affecting > 1 sq cm surface area.
PHYSICAL / PEST DAMAGE	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.
	With broken or damaged tips affecting > 5% of consignment.
	With small reddish brown lesions (rust) affecting in aggregate < 1 sq cm
PHYSIOLOGICAL DISORDERS	With attached stalks >5mm long
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 8 - 12 °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.	