

PRODUCE: **SQUASH**  
TYPE: **Aussie**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Patterned bright green and golden skin, may be blotchy or mottled; creamy white to pale green flesh.
<b>VISUAL APPEARANCE</b>	Glossy smooth skin with scalloped edge; clean trimmed stem and blossom ends; free from foreign matter.
<b>SENSORY</b>	Firm to slightly spongy flesh; fleshy core containing tiny, translucent soft seeds; mild, zucchini like flavour; free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Slightly flattened to rounded diamond in cross section; round, slightly scalloped edge.
<b>SIZE</b>	As per pre ordered size requirements; small 40 - 50 mm diameter; medium 50 - 60 mm diameter; large 60 - 70 mm diameter (10 % overlap between sizes maybe permitted).
<b>MATURITY</b>	Not <40 mm diameter (undermature); not hollow cored, softening or >70 mm diameter (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 >1mm deep (insect damage).
<b>PHYSIOLOGICAL DISORDER</b>	With brownish skin (ethylene damage / senescence).
	With growth cracks / splits or hollow centres.
<b>TEMPERATURE INJURY</b>	With pitted or discoloured skin and water soaked lesions in the flesh (chilling injury).
	With wrinkled, softened or pitted skin (dehydration).
<b>MINOR DEFECTS</b>	
<b>SKIN MARKS / BLEMISHES</b>	With healed scuffs, rub marks or hail damage affecting in aggregate >1sq cm.
	With bleached areas on the skin >1sq 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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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 FSA NZ Food Standards Code MRL's and ML's.
<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.
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: **SQUASH**  
TYPE: **Gem**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Dark green skin with fine yellow flecking; darker green along suture lines; creamy white to yellow flesh.
<b>VISUAL APPEARANCE</b>	Leathery to hard skin; clean trimmed stem and blossom ends; free from foreign matter.
<b>SENSORY</b>	Firm to slightly spongy flesh; fleshy core containing tiny, translucent soft seeds; mild, zucchini like flavour; free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Approximately spherical, slightly flattened at the base.
<b>SIZE</b>	65 - 75 mm diameter; As per pre ordered size requirements.
<b>MATURITY</b>	Not hollow cored 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 >1mm deep (insect damage).
<b>PHYSIOLOGICAL DISORDER</b>	With brownish skin (ethylene damage / senescence). With growth cracks / splits or hollow centres.
<b>TEMPERATURE INJURY</b>	With pitted or discoloured skin and water soaked lesions in the flesh (chilling injury). With wrinkled, softened or pitted skin (dehydration).
<b>MINOR DEFECTS</b>	
<b>SKIN MARKS / BLEMISHES</b>	With healed scuffs, rub marks or hail damage affecting in aggregate >1sq cm. With bleached areas on the skin >1sq 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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<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.
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: **SQUASH**  
TYPE: **Golden**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Bright yellow skin, may have green ring around blossom end depending on variety; creamy white to pale green flesh with white to creamy button on end.
<b>VISUAL APPEARANCE</b>	Glossy smooth skin with scalloped edge; clean trimmed stem and blossom ends; free from foreign matter.
<b>SENSORY</b>	Firm to slightly spongy flesh; fleshy core containing tiny, translucent soft seeds; mild, zucchini like flavour; free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Flattened to rounded diamond in cross section; round, slightly scalloped edge.
<b>SIZE</b>	As per pre ordered size requirements; small 40 - 50 mm diameter; medium 50 - 60 mm diameter; large 60 - 70 mm diameter. (10 % overlap between sizes maybe permitted).
<b>MATURITY</b>	Not <40 mm diameter (undermature); not hollow cored, softening or >70 mm diameter (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 >1mm deep (insect damage).
<b>PHYSIOLOGICAL DISORDER</b>	With brownish skin (ethylene damage / senescence). With growth cracks / splits or hollow centres.
<b>TEMPERATURE INJURY</b>	With pitted or discoloured skin and water soaked lesions in the flesh (chilling injury). With wrinkled, softened or pitted skin (dehydration).
<b>MINOR DEFECTS</b>	
<b>SKIN MARKS / BLEMISHES</b>	With healed scuffs, rub marks or hail damage affecting in aggregate >1sq cm. With bleached areas on the skin >1sq 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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<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.
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: **SQUASH**  
 TYPE: **Green**  
 VARIETY: **Various**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Light greyish green to mid green skin; creamy white to pale green flesh.
<b>VISUAL APPEARANCE</b>	Glossy smooth skin with scalloped edge; clean trimmed stem and blossom ends; free from foreign matter.
<b>SENSORY</b>	Firm to slightly spongy flesh; fleshy core containing tiny, translucent soft seeds; mild, zucchini like flavour; free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Flattened to rounded diamond in cross section; round, slightly scalloped edge.
<b>SIZE</b>	As per pre ordered size requirements; Small, 40 - 50 mm diameter; Medium 50 - 60 mm diameter; Large 60 - 70 mm diameter. (10 % overlap between sizes maybe permitted).
<b>MATURITY</b>	Not <40 mm diameter (undermature); not hollow cored, softening or >70 mm diameter (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 >1mm deep (insect damage).
<b>PHYSIOLOGICAL DISORDER</b>	With brownish skin (ethylene damage / senescence).
	With growth cracks / splits or hollow centres.
<b>TEMPERATURE INJURY</b>	With pitted or discoloured skin and water soaked lesions in the flesh (chilling injury).
	With wrinkled, softened or pitted skin (dehydration).
<b>MINOR DEFECTS</b>	
<b>SKIN MARKS / BLEMISHES</b>	With healed scuffs, rub marks or hail damage affecting in aggregate >1sq cm.
	With bleached areas on the skin >1sq 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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<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.
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.	