



PRODUCE:	ASIAN VEGETABLES (Other)
-----------------	-------------------------------------

TYPE	Chi Qua	VARIETY	Various
CLASS	One	NOTES	Hairy Melon, Fuzzy Gourd, Moa Gua

GENERAL APPEARANCE CRITERIA

Colour	Medium green skin with white specks, white hairs and creamy white flesh.
Visual Appearance	Smooth, brightly coloured skin covered with downy hair; short stem trimmed to <20 mm long; free from foreign matter.
Sensory	Mild flavour similar to zucchini; free from unpleasant acidic flavours or aromas; free from foreign or off flavours or odours.
Shape	Elongated oval with slight taper towards stem end.
Size	200 - 300mm in length, 60 - 100 mm diameter at the widest point.
Maturity	Young melons with hair intact.

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin deformations (mosaic viruses).
Physical/Pest Damage	With cuts, splits, holes, cracks or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas >1 mm deep (insect damage).
Physiological Disorder	With yellowed skin (ethylene damage / senescence). With growth cracks / splits or "pinching" at the blossom end. With spongy flesh or wrinkled skin (dehydrated)
Temperature Injury	With pitted / discoloured skin or internal breakdown (chilling injury). With soft, water soaked areas of flesh (freezing damage).

MINOR DEFECTS

Physical/Pest Damage	With superficial insect damage affecting > 2 sq cm. With shallow scratches or rub marks affecting in aggregate > 2 sq cm.
Skin Marks/Blemishes	With dark areas of skin or blotchy markings affecting in aggregate > 4 sq cm. With groundmark >25% of visible surface area.

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 - 12 °C
Chemical & Containment 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.