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| PRODUCE: | ASIAN VEGETABLES (Other) |
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| TYPE | Dong Qua | VARIETY | Various |
| CLASS | One | NOTES | Winter Melon, Dong Qua, Wax Gourd |

| GENERAL APPEARANCE CRITERIA | |
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| Colour | Medium green skin flecked with white; white, waxy layer over skin; creamy white flesh. |
| Visual Appearance | Smooth, brightly coloured skin; firm, slightly spongy flesh with cavities forming in the fruit centre; 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 | Oblong to oval. |
| Size | 250 - 400 mm in length, >170 mm diameter at the widest point. |
| Maturity | Mature melon with waxy layer on skin. |
| 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 soft 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. |