



PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Fu Qua	VARIETY	Various
CLASS	One	NOTES	Bitter Melon, Balsam Pear, Alligator Pear

GENERAL APPEARANCE CRITERIA	
Colour	Light green skin with white to pale yellow flesh; tan or red coloured seeds.
Visual Appearance	Resembles a long bumpy cucumber; evenly coloured, glossy, highly pebbled skin with smooth lengthwise ridges; oval seeds; fibrous seed filled core; Free from foreign matter.
Sensory	Sour to bitter flavour depending on ripeness; firm flesh with crisp texture; free from foreign or 'off' smells and tastes.
Shape	Long oval to oblong, slightly pointed at the blossom end, non bulbous.
Size	150 - 220 mm long; in pre ordered size only as per requirements.
Maturity	Not undersized (immature); skin not yellow or orange and flesh not orange to red (overmature).
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.
Temperature Injury	With pitted or discoloured skin, water soaked lesions in flesh (chilling injury). With wrinkled, softened or shrivelled skin, or spongy flesh.
MINOR DEFECTS	
Physical/Pest Damage	With superficial insect damage affecting > 1 sq cm. With scratches or rub marks affecting in aggregate > 1 sq cm.
Skin Marks/Blemishes	With dark areas of skin affecting in aggregate > 1 sq cm.
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.