

**PRODUCE:****CUCUMBER**

TYPE	Apple	VARIETY	Crystal Salad
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Uniform cream-white skin with feint greenish striping; whitish flesh with cream-white seeds. Nil with pronounced yellow colour (over mature)
Visual Appearance	With bright bloom; cut, not pulled from the plant; stalks not >10mm; no prominent dark or raised lenticels; no foreign matter.
Sensory	Uniformly firm; smooth skin, crisp texture, juicy flesh, mild flavour; no 'off' odours or tastes
Shape	Round oval with thick diameter. Nil bottle-necked or thin, elongated cucumbers
Size	Weight 400 - 500 g per cucumber. As pre-ordered per requirements.
Maturity	Firm bodied.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin blistering (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 >2mm deep (insect damage).
Temperature Injury	With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury). With bleached, dry areas (sunburn).
Physiological Disorder	With yellowed skin (ethylene damage / senescence). With growth cracks, splits or hollow centres. With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).

MINOR DEFECTS

Physical/Pest Damage	With shallow (<2mm) pest damage, eg. chewed, scarred areas affecting >0.5 sq cm.
Skin Marks/Blemishes	With dark coloured rub or weather marks affecting in aggregate >0.5 sq cm. With silver or light beige scuff marks affecting in aggregate >2 sq cm of 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.