

Crystal Salad

PRODUCE:

TYPE

CUCUMBER

Apple

CLASS	One	NOTES	
GENERAL APPEARANCE CRIT	EDIA		
GENERAL APPEARANCE CRI		reachich striping, whitich flach with groap	m white coode. Nil with propounced
Colour	yellow colour (over mature)	reenish striping; whitish flesh with crear	n-white seeds. Nil with prohounced
Visual Appearance	With bright bloom; cut, not pulled fro foreign matter.	m the plant; stalks not >10mm; no prom	inent dark or raised lenticels; no
Sensory	Uniformly firm; smooth skin, crisp tex	ture, juicy flesh, mild flavour; no 'off' odd	ours or tastes
Shape	Round oval with thick diameter. Nil bo	ottle-necked or thin, elongated cucumbe	ers
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. bact With yellow spots or skin blistering (m	erial spot, Alternaria, Fusarium, Rhizopu nosaic viruses).	s soft rot).
Physical/Pest Damage	With cuts, splits, holes, cracks or wour With obvious bruises or soft damaged With chewed / scarred areas >2mm de	d areas.	
Temperature Injury	With pitted or discoloured skin, water With bleached, dry areas (sunburn).	soaked lesions in flesh (chilling injury).	
Physiological Disorder	With yellowed skin (ethylene damage With growth cracks, splits or hollow of With wrinkled, softened or shrivelled		dration).
MINOR DEFECTS			
Physical/Pest Damage	With shallow (<2mm) pest damage, eg	g. chewed, scarred areas affecting >0.5 s	sq cm.
Skin Marks/Blemishes		arks affecting in aggregate >0.5 sq cm. affecting in aggregate >2 sq cm of surfac	ce area.
CONSIGNMENT CRITERIA			
Tolerance Per Consignment	-	limit) to be < 2 defects per item. Total n . Total major defects must not exceed 2	
Packaging & Labelling	current legislative requirements. Labe	ood grade materials or sanitised returnal elling to identify grower's name/brand (g size and/or minimum net weight. Produc ner.	olus growers name/code if via a
Shelf Life	Produce must provide not less than 14	4 days clear shelf life from date of receiv	al.
Receival Conditions	-	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	
Chemical & Containment Residues		ust be registered and approved for use idues, Contaminants and Heavy Metals f	
Food Safety Requirements	Produce is to be grown and packed un party audit. A copy of current certification	nder a HACCP based food safety progra ation to be forwarded to receiver.	m that is subject to an annual third-

VARIETY



CUCUMBER

ТҮРЕ	Apple	VARIETY	South Australian Large
CLASS	One	NOTES	
GENERAL APPEARANCE CRIT	ERIA		
Colour	Pale greenish white skin with light gre	enish speckling; light greenish flesh with	n white seeds.
Visual Appearance		nal ridges; prominent white protuberanc overwrapped with food CLASS protectiv	· · ·
Sensory	Firm, smooth skin; crisp juicy flesh wit	h mild flavour; no 'off' odours or tastes	
Shape	Elongated oval to cylindrical thickene	d around the middle; nil bottle-necked o	r thin, elongated Cucumbers
Size	As pre-ordered per requirements.		
Maturity	Firm bodied; no yellow colouration (or	vermature)	
MAJOR DEFECTS			
Insects	With evidence of live insects.		
Diseases	With fungal or bacterial rots (eg. bact With yellow spots or skin blistering (m	erial spot, Alternaria, Fusarium, Rhizopus nosaic viruses).	s soft rot).
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, eq	g. chewed, scarred areas affecting >0.5 s	q 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		limit) to be < 2 defects per item. Total n . Total major defects must not exceed 2	
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 Countryof Origin (eg. Produce of Australia) on outer container.		
Shelf Life	Produce must provide not less than 14	4 days clear shelf life from date of receiv	al.
Receival Conditions	-	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	
Chemical & Containment Residues		ust be registered and approved for use i idues, Contaminants and Heavy Metals t	•
Food Safety Requirements	Produce is to be grown and packed un party audit. A copy of current certifica	nder a HACCP based food safety program ation to be forwarded to receiver.	m that is subject to an annual third-



CUCUMBER

ТҮРЕ	Continental	VARIETY	Various
CLASS	One	NOTES	
GENERAL APPEARANCE	ECRITERIA		
Colour	Uniform dark green skin; wh mottling.	Uniform dark green skin; whitish to pale green flesh; small white seeds; Nil with yellow colour or with green-yellow mottling.	
Visual Appearance		Completely overwrapped with food CLASS protective shrink wrap; remaining stem < 4mm; no foreign matter. Stickered with produce/name, grower/supplier details	
Sensory	3 , , ,	Uniformly firm; smooth, thin skin; slightly ridged skin with rough texture along ridges; crisp, juicy flesh with mild flavour; no 'off' odours or tastes	
Shape		Long and slender; straight with rounded blossom end; slightly narrowed taper at stem end; relatively even thickness along main length. Nil with banana shaped, bottle necked, or constricted cucumbers.	

thickness along main length. Nil with banana shaped, bottle necked, or constricted cucumbers.
Small 260-300mm (length), medium 300-340mm (length), large 340-380mm (length). Box minimum net weight 4 - 5 kg.
Firm bodied, not excessively large.
With evidence of live insects.
With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin blistering (mosaic viruses).
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).
With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury). With bleached, dry areas (sunburn).
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).
With shallow (<2mm deep) pest damage, eg. chewed, scarred areas affecting >0.5 sq cm.
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.
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%
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CUCUMBER

ТҮРЕ	Green Field	VARIETY	Various
CLASS	One	NOTES	
GENERAL APPEARANCE CRIT	ERIA		
Colour	Uniform mid green to dark green skin; whitish to pale green flesh; with small white seeds. Minimal yellowing on underneath permitted provided < 20 % surface area affected.		
Visual Appearance	With bright bloom, cut, not pulled fro	m the plant, stalks not > 10mm; no foreig	gn matter.
Sensory	With uniformly firm; relatively smooth	n skin, crisp, juicy flesh with mild flavour;	no 'off' odours or tastes
Shape		h rounded ends; not more than slightly t beaked, bottle necked or constricted cu	
Size	Weight 350 - 550g per cucumber; 50	- 60mm diameter; 180 - 230mm length.	
Maturity	Firm bodied; not softening or yellowir	ng.	
MAJOR DEFECTS			
Insects	With evidence of live insects.		
Diseases	With fungal or bacterial rots (eg. bact With yellow spots or skin blistering (m	erial spot, Alternaria, Fusarium, Rhizopus nosaic viruses).	s soft rot).
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 deep) pest dama	ge, 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 Countryof Origin (eg. Produce of Australia) on outer container.		
Shelf Life	Produce must provide not less than 14	4 days clear shelf life from date of receiv	al.
Receival Conditions	as pre-ordered. Refrigerated van with	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	proved. 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.		



Various

PRODUCE:

TYPE

CUCUMBER

Green Glasshouse

CLASS	One	NOTES	
GENERAL APPEARANCE CRIT	ERIA		
Colour	Uniform mid green to dark green skir yellowish green colouration.	n; whitish to pale green flesh; with small w	white seeds. Nil with pale green to
Visual Appearance	With bright bloom, cut, not pulled fro	om the plant, stalks not > 10mm; no forei	gn matter.
Sensory	With uniformly firm; relatively smoot	h skin, crisp, juicy flesh with mild flavour	; no 'off' odours or tastes
Shape		th rounded ends; not more than slightly , beaked, bottle necked or constricted c	. , ,
Size	Weight 350 - 550g per cucumber; 50	- 60mm diameter; 180 - 230mm length.	
Maturity	Firm bodied; not softening or yellowi	ng.	
MAJOR DEFECTS			
Insects	With evidence of live insects.		
Diseases	With fungal or bacterial rots (eg. bac With yellow spots or skin blistering (r	terial spot, Alternaria, Fusarium, Rhizopu nosaic viruses).	s soft rot).
Physical/Pest Damage	With cuts, splits, holes, cracks or wou With obvious bruises or soft damage With chewed / scarred areas >2mm d	d areas.	
Temperature Injury	With pitted or discoloured skin, wate With bleached, dry areas (sunburn).	rsoaked lesions in flesh (chilling injury).	
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, e	g. chewed, scarred areas affecting >0.5	sq cm.
Skin Marks/Blemishes		arks affecting in aggregate >0.5 sq cm. affecting in aggregate >2 sq cm of surfa	ce area.
CONSIGNMENT CRITERIA			
Tolerance Per Consignment		e limit) to be < 2 defects per item. Total r t. Total major defects must not exceed 2	
Packaging & Labelling	current legislative requirements. Lab	ood grade materials or sanitised returna elling to identify grower's name/brand (size and/or minimum net weight. Produ ner.	olus growers name/code if via a
Shelf Life	Produce must provide not less than 1	4 days clear shelf life from date of receiv	val.
Receival Conditions	-	ents (if required) for Interstate Consignn n air bag suspension, unless otherwise ar	
Chemical & Containment Residues		nust be registered and approved for use sidues, Contaminants and Heavy Metals	-
Food Safety Requirements	Produce is to be grown and packed u party audit. A copy of current certific	nder a HACCP based food safety progra ation to be forwarded to receiver.	m that is subject to an annual third-

VARIETY



CUCUMBER

ТҮРЕ	Lebanese	VARIETY	Various
CLASS	Composite	NOTES	
GENERAL APPEARANCE CRIT	ERIA		
Colour	Uniform mid dark green; whitish to pa	le green flesh; small white seeds. Nil witl	n pale green colouration > 6sq cm.
Visual Appearance	With bright bloom, cut not pulled from	n the plant, stalks not > 25mm; no foreig	ın matter.
Sensory	With uniformly firm; smooth, slightly no 'off' odours or tastes.	ridged skin, not wrinkled, crisp, juicey fle	sh with pleasant texture, mild flavour,
Shape		h rounded ends; not more than slightly t eaked, bottle necked or constricted cuc	• •
Size	÷ · · ·	nts, eg. Small 120 - 140mm (Victorian Sto). Cucumber diameter ranging between	
Maturity	Firm bodied, not softening or yellowe	d.	
MAJOR DEFECTS			
Insects	With obvious live insects.		
Diseases	With fungal or bacterial rots (eg. bacto With yellow spots or skin blistering (m	erial spot, Alternaria, Fusarium, Rhizopus Iosaic viruses).	s soft rot).
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, water soaked 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.		
MINOR DEFECTS			
Physical/Pest Damage	With shallow (<2mm) pest damage, eg	g chewed scarred areas affecting > 1 sq c	m.
Skin Marks/Blemishes	With dark coloured rub or weather marks affecting in aggregate > 1 sq cm. With silver or light beige scuff marks affecting in aggregate > 2 sq cm of surface area.		
CONSIGNMENT CRITERIA			
Tolerance Per Consignment		limit) to be < 2 defects per item Total m . Total major defects must not exceed 2	
Packaging & Labelling	current legislative requirements. Labe	ood grade materials or sanitised returnak Illing to identify grower's name/brand (g size and/or minimum net weight. Produc aer.	olus growers name/code if via a
Shelf Life	Produce must provide not less than 14	a days clear shelf life from date of receiv	al.
Receival Conditions	-	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	-
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 ur party audit. A copy of current certifica	nder a HACCP based food safety program ation to be forwarded to receiver.	n that is subject to an annual third-



CUCUMBER

ТҮРЕ	Lebanese	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA
Colour	Uniform mid dark green skin; whitish to pale green flesh; small white seeds. Nil with pale green colouration > 6 sq cm.
Visual Appearance	With bright bloom, cut, not pulled from the plant, stalks not > 50 mm; no foreign matter.
Sensory	With uniformly firm; smooth, slightly ridged skin, not wrinkled, crisp, juicy flesh with pleasant texture, mild flavour; no 'off' odours or tastes
Shape	Approximately straight cylindrical with rounded ends; not more than slightly tapered; relatively even thickness along length. Nil banana shaped, beaked, bottle necked or constricted cucumbers.
Size	Length as pre-ordered per requirements, eg. Small < 140 mm, medium 140-180 mm, large > 180 mm. Cucumber diameter 25 - 35 mm, weight 80 - 130 g.
Maturity	Firm bodied, not softening or yellowed.
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 >2 mm 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 Countryof Origin (eg. Produce of Australia) on outer container.
Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receival.
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 9 -14 °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.



CUCUMBER

ТҮРЕ	Long White	VARIETY	Various
CLASS	One	NOTES	
GENERAL APPEARANCE CRIT	ERIA		
Colour	Uniform creamy white skin; whitish fle	esh; with creamy white seeds.	
Visual Appearance	With bright bloom, cut, not pulled fro	m the plant, stalks not > 10 mm; no forei	ign matter.
Sensory	With uniformly firm; relatively smooth	n skin, crisp, juicy flesh with mild flavour;	no 'off' odours or tastes
Shape		h rounded ends; not more than slightly beaked, bottle necked or constricted cu	
Size	Length as pre-ordered per requireme	nts; small <160 mm, medium 160 - 200 r	nm, large >160 mm.
Maturity	Firm bodied; not softening or yellowir	ng.	
MAJOR DEFECTS			
Insects	With evidence of live insects.		
Diseases	With fungal or bacterial rots (eg. bact With yellow spots or skin blistering (m	erial spot, Alternaria, Fusarium, Rhizopu: nosaic viruses).	s soft rot).
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 >2 mm 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 (<2 mm) 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		limit) to be < 2 defects per item. Total n . Total major defects must not exceed 2	
Packaging & Labelling	current legislative requirements. Labe	ood grade materials or sanitised returnal elling to identify grower's name/brand (g size and/or minimum net weight. Produc ner.	olus growers name/code if via a
Shelf Life	Produce must provide not less than 14	4 days clear shelf life from date of receiv	al.
Receival Conditions	-	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	
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 up party audit. A copy of current certification	nder a HACCP based food safety program ation to be forwarded to receiver.	m that is subject to an annual third-



CUCUMBER

ТҮРЕ	Mini (Cukes)	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Uniform mid dark green skin; whitish to pale green flesh; small white/cream seeds. Nil with pale green colouration > 3sq cm.
Visual Appearance	With bright bloom, cut, not pulled from the plant, stalks not > 5 mm; no foreign matter.
Sensory	With uniformly firm; smooth, slightly ridged skin, not wrinkled, crisp, juicy flesh with pleasant texture, mild/sweet flavour; no 'off' odours or tastes
Shape	Approximately straight cylindrical with rounded ends; not more than slightly tapered; relatively even thickness along length. Nil banana shaped, beaked, bottle necked, bulging or constricted cucumbers.
Size	65 - 90mm long; diameter 15 - 30mm. Uniform size within punnet. Minimum net weight 250g.
Maturity	Firm bodied, not softening or yellowed.
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 >1mm 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 pest damage <1mm, affecting areas >0.5sq cm. (eg. chewed, scarred areas).
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 >1sq 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 Countryof Origin (eg. Produce of Australia) on outer container.
Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receival.
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 9 -14 °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.