



PRODUCE:	CUCUMBER
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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.



PRODUCE:	CUCUMBER
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TYPE	Apple	VARIETY	South Australian Large
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Pale greenish white skin with light greenish speckling; light greenish flesh with white seeds.
Visual Appearance	With bright bloom; defined longitudinal ridges; prominent white protuberance at blossom end; no foreign matter; Shrink wrapped produce completely overwrapped with food CLASS protective shrink wrap.
Sensory	Firm, smooth skin; crisp juicy flesh with mild flavour; no 'off' odours or tastes
Shape	Elongated oval to cylindrical thickened around the middle; nil bottle-necked or thin, elongated Cucumbers
Size	As pre-ordered per requirements.
Maturity	Firm bodied; no yellow colouration (overmature)
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.



PRODUCE:	CUCUMBER
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TYPE	Continental	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	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	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.
Size	Small 260-300mm (length), medium 300-340mm (length), large 340-380mm (length). Box minimum net weight 4 - 5 kg.
Maturity	Firm bodied, not excessively large.

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 deep) 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.



PRODUCE:	CUCUMBER
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TYPE	Green Field	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
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 from the plant, stalks not > 10mm; no foreign matter.
Sensory	With uniformly firm; relatively smooth skin, crisp, juicy flesh with 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 with banana shaped, beaked, bottle necked or constricted cucumbers.
Size	Weight 350 - 550g per cucumber; 50 - 60mm diameter; 180 - 230mm length.
Maturity	Firm bodied; not softening or yellowing.
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 deep) 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.



PRODUCE:	CUCUMBER
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TYPE	Green Glasshouse	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform mid green to dark green skin; whitish to pale green flesh; with small white seeds. Nil with pale green to yellowish green colouration.
Visual Appearance	With bright bloom, cut, not pulled from the plant, stalks not > 10mm; no foreign matter.
Sensory	With uniformly firm; relatively smooth skin, crisp, juicy flesh with 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 with banana shaped, beaked, bottle necked or constricted cucumbers.
Size	Weight 350 - 550g per cucumber; 50 - 60mm diameter; 180 - 230mm length.
Maturity	Firm bodied; not softening or yellowing.
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.



PRODUCE:	CUCUMBER
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TYPE	Lebanese	VARIETY	Various
CLASS	Composite	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Uniform mid dark green; whitish to pale green flesh; small white seeds. Nil with pale green colouration > 6sq cm.
Visual Appearance	With bright bloom, cut not pulled from the plant, stalks not > 25mm; 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 with banana shape, beaked, bottle necked or constricted cucumbers.
Size	Length as pre-ordered per requirements, eg. Small 120 - 140mm (Victorian Stock), medium 140 - 180mm, large > 200 - 220mm New South Wales Stock). Cucumber diameter ranging between 25 -45mm, weight 80 - 130g
Maturity	Firm bodied, not softening or yellowed.
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 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, 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 chewed scarred areas affecting > 1 sq cm.
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	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 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.



PRODUCE:	CUCUMBER
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TYPE	Lebanese	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

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 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 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.



PRODUCE:	CUCUMBER
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TYPE	Long White	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Uniform creamy white skin; whitish flesh; with creamy white seeds.
Visual Appearance	With bright bloom, cut, not pulled from the plant, stalks not > 10 mm; no foreign matter.
Sensory	With uniformly firm; relatively smooth skin, crisp, juicy flesh with 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 with banana shaped, beaked, bottle necked or constricted cucumbers.
Size	Length as pre-ordered per requirements; small <160 mm, medium 160 - 200 mm, large >160 mm.
Maturity	Firm bodied; not softening or yellowing.

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 (<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	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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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.



PRODUCE:	CUCUMBER
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TYPE	Mini (Cukes)	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

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 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 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.