



<b>PRODUCE:</b>	<b>CUCUMBER</b>
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<b>TYPE</b>	<b>Mini (Cukes)</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Uniform mid dark green skin; whitish to pale green flesh; small white/cream seeds. Nil with pale green colouration > 3sq cm.
<b>Visual Appearance</b>	With bright bloom, cut, not pulled from the plant, stalks not > 5 mm; no foreign matter.
<b>Sensory</b>	With uniformly firm; smooth, slightly ridged skin, not wrinkled, crisp, juicy flesh with pleasant texture, mild/sweet flavour; no 'off' odours or tastes
<b>Shape</b>	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.
<b>Size</b>	65 - 90mm long; diameter 15 - 30mm. Uniform size within punnet. Minimum net weight 250g.
<b>Maturity</b>	Firm bodied, not softening or yellowed.

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin blistering (mosaic viruses).
<b>Physical/Pest Damage</b>	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).
<b>Temperature Injury</b>	With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury). With bleached, dry areas (sunburn).
<b>Physiological Disorder</b>	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

<b>Physical/Pest Damage</b>	With shallow pest damage <1mm, affecting areas >0.5sq cm. (eg. chewed, scarred areas).
<b>Skin Marks/Blemishes</b>	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

<b>Tolerance Per Consignment</b>	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%.
<b>Packaging &amp; Labelling</b>	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.
<b>Shelf Life</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>Receival Conditions</b>	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.
<b>Chemical &amp; Containment Residues</b>	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.
<b>Food Safety Requirements</b>	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.