



PRODUCE:	KIWANO
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TYPE	N/A	VARIETY	Various – Horned Melon
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Greenish yellow to orange skin, usually with orange or brownish marks or striping; bright green, semi-translucent flesh.
Visual Appearance	Smooth, waxy skin randomly studded with short, blunt spines; stem trimmed flush with fruit end; free from foreign matter
Sensory	Firm flesh with jellyish texture; sweet to moderately tangy flavour depending on variety; many edible small white seeds; free from foreign smells or tastes.
Shape	Approximately oval, with blunt spines up to 6mm long
Size	>100mm long; as per pre-ordered size requirements.
Maturity	Not >20% green skin colour (undermature); not soft (overmature); >6° Brix
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation.
Diseases	With dark / soft lesions due to fungal or bacterial rots (eg. Anthracnose, Rhizopus rots). With discolouration or disfigurement from viruses
Physical/Pest Damage	With cuts, splits, holes, chewed areas or cracks that break the skin. With obvious bruises or soft damaged areas.
Physiological Disorder	With dark green marking or spotting on skin. With pale areas on skin (sunscauld)
Temperature Injury	With pitted skin, dark or water soaked lesions (chilling injury). With soft, wrinkled skin and / or dry flesh (dehydration)
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising > 1 sq cm
Skin Marks/Blemishes	With healed scars or superficial skin marks > 1 sq cm
Physiological Disorder	With attached stems exceeding 5mm length.
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15°C for Receival.
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 to the FSANZ Food Standards Code ML's and MRL'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.