



PRODUCE:	PEPINO
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TYPE	N/A	VARIETY	Various – Melon Pear
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Cream/yellow skin marked with numerous longitudinal purple streaks.
Visual Appearance	Smooth skin (no wrinkling). No evidence of extraneous juice. No foreign matter.
Sensory	Taste similar to rockmelon. Mild sweetness. When ripe has a tropical aroma. Firm to touch, smooth surface (no wrinkling). No foreign smells or taste.
Shape	Rounded egg shape fruit.
Size	As per pre-ordered size requirements.
Maturity	Firm, full bodied fruit.

MAJOR DEFECTS

Insects	With obvious live insects
Diseases	With fungal or bacterial rots (decaying areas).
Physical/Pest Damage	With wounds, eg. Cuts, holes (that break the skin), or with surface scarring due to insect attack. With severe bruising, eg. Soft to touch, deep-seated/transparent appearance. With stem end (star) cracks, or flower end blemish (catface).
Temperature Injury	With wrinkled skin and soft flesh. (excessive maturity and storage times)

MINOR DEFECTS

Physical/Pest Damage	With dark solid marks/blemish >3 spots, 1mm diameter/depth (black), eg. Insect stings, bacterial spot, or >0.5sq cm of total surface area (brown).
Physiological Disorder	With grey wall or cloudy spot (grey-tan internal discolouring) affecting >0.5sq cm of surface area.
Skin Marks/Blemishes	With light, scattered marks/blemish, eg. Sand marks, weather marks (not dark) affecting >1sq cm of total surface area. With "zipper" lines exceeding half length of the fruit and more than hairline width.

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 7 - 10 °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.