

PRODUCE:	POTATO
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TYPE	Brushed, Pre Pack (500g)	VARIETY	Charlotte
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With golden skin; uniform clean, light golden-yellow flesh
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only provided that total affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy, free from foreign tastes or odours.
Shape	Approximately oval to long oval, often with tapered ends and somewhat irregular surface
Size	Weight range Small 60-110g ; Medium 120-200g ; Large 210- 300g for packs <500g;
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pint rots dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With raised or sunken corky growths on the potato skin (powdery scab, common scab) With evidence of insect, rodent, or nematode damage With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)
Physiological Disorders	With sprouting from the eyelets (over stored tubers) With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With unhealed cuts, splits, cracks or other wounds that are >20mm long and >3mm deep (not removable by one pass peeling).
Skin Marks/Blemishes	With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1sq cm and >3mm deep. With moderate development of brown markings or skin cracking (crazing) affecting >2sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged lenticels affecting >3sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling)
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 12 - 20°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 FSNZ 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.