



PRODUCE:	POTATO
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TYPE	Brushed and Washed	VARIETY	Bintje
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Creamy to pale tan skin; creamy to pale yellow flesh.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new seasons tubers only provided that total area affected is <3 sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately oval to long oval
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, >2mm wide and >3 mm deep With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:	POTATO
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TYPE	Washed	VARIETY	Bismark
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Creamy to white skin and flesh.
Visual Appearance	Shallow eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval.
Size	Weight 120 - 300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:****POTATO**

TYPE	Washed	VARIETY	Bison
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With bright red to dark pink skin, not blotchy or uneven, white-cream flesh.
Visual Appearance	Uniform clean, bright bloom; medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3 sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oblong.
Size	In pre ordered size as per requirements. Standard potatoes in range 120 - 350g, with a minimum of 50% in range 170 - 300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>2mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:****POTATO**

TYPE	Washed	VARIETY	Carlingford
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Smooth, white skin and flesh; uniform clean bright bloom.
Visual Appearance	Shallow eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Small round uniform shape.
Size	Weight range 60 - 110g packs < 1kg; 110 - 350g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >3 sq 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 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:****POTATO**

TYPE	Washed	VARIETY	Celeste
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Smooth pale yellow skin; creamy to yellow flesh.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to short oval and slightly flattened shape.
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1 kg.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >3 sq 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 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:****POTATO**

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 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:****POTATO**

TYPE	Washed	VARIETY	Coliban
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With creamy to white skin and flesh, uniform clean bright bloom.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oblong.
Size	In pre ordered size as per requirements. Loose Standard 120 - 350g, with a minimum of 50% in range 170 - 300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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
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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:	POTATO
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TYPE	Washed	VARIETY	Coliban Chat/Cocktail
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With creamy to white skin and flesh, uniform clean bright bloom.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oblong.
Size	In pre ordered size as per requirements. Loose Chats 50 - 85 g Loose Cocktails 30 - 50 g Pre Pack Chats 55 - 110 g

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds >15mm long, and/or >2mm wide and/or >2mm deep With swollen lenticels (blistered/watery) >1mm in diameter affecting >3sq cm. 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 (overstored 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 cuts or splits <15mm long, <2mm wide and <2mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1.5sq cm and >2 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >3sq cm. With moderate black speckling affecting in aggregate >1.5sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) 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 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.

*Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.

Effective: 1 November 2006

PRODUCE:

POTATO



FreshSpecs
PRODUCE SPECIFICATIONS

**Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.*



PRODUCE:	POTATO
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TYPE	Washed, Pre Pack (6kg & 10kg)	VARIETY	Coliban
CLASS	Composite	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With creamy to white skin and flesh, uniform clean bright bloom.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.
Shape	Approximately round to oblong.
Size	100 - 400g with 50% in range 130 - 340g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds >40mm long, and/or >4mm wide and/or >4mm deep With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <40mm long, <4mm wide and <4mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >4sq cm and 3mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >6sq cm. With moderate black speckling affecting in aggregate >2sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >7sq cm. With healed growth cracks or splits >5mm wide or >5mm deep.

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 FSA NZ 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:	POTATO
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TYPE	Washed, Pre Pack (6kg & 10kg)	VARIETY	Coliban
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With creamy to white skin and flesh, uniform clean bright bloom.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter other than soil (brushed). Skinning is allowable for new season tubers only provided that the total area affected is <3sq cm. Tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.
Shape	Approximately round to oblong.
Size	120 - 350g with 50% in range 170 - 300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2sq cm and >3mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5sq cm. With healed growth cracks or splits >3mm wide or >3mm deep.

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 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:	POTATO
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TYPE	Washed	VARIETY	Crystal
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Smooth, bright white skin that is thin and delicate; white flesh.
Visual Appearance	Shallow eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval and slightly flattened.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, 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 cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area. With enlarged lenticels (>1mm diameter) affecting >5 sq cm.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With cuts or splits <20mm long, <2mm wide and <3 mm 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 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:****POTATO**

TYPE	Brushed	VARIETY	Delaware
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	White to pale tan skin; white flesh.
Visual Appearance	Medium to deep eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.
Sensory	Firm texture. Free from foreign or off smells or tastes.
Shape	Approximately oval tubers.
Size	In pre ordered size as per requirements. Loose Standard 120 - 350g, with a minimum of 50% in range 170 - 300g Loose Chats 50 - 85 g Loose Cocktails 30 - 50 g Pre Pack Chats 55 - 110 g

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:	POTATO
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TYPE	Washed	VARIETY	Desiree
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Light pink to red skin, not blotchy or uneven; white-cream flesh.
Visual Appearance	Smooth skin with uniform clean, normal bloom; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3 sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval.
Size	In pre ordered size as per requirements.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:	POTATO
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TYPE	Washed	VARIETY	Desiree Chat/Cocktail
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Light pink to red skin, not blotchy or uneven; white-cream flesh.
Visual Appearance	Smooth skin with uniform clean, normal bloom; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3 sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval.
Size	In pre ordered size as per requirements. Loose Chats 50 - 85 g Loose Cocktails 30 - 50 g Pre Pack Chats 55 - 110 g

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds > 15mm long, and/or >2mm wide and/or >2mm deep With swollen lenticels (blistered/watery) >1mm in diameter affecting >3sq cm 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 (overstored 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 cuts or splits <15mm long, <2mm wide and <2mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1.5sq cm and >2mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >3sq cm. With moderate black speckling affecting in aggregate >1.5sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) 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 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:	POTATO
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TYPE	Washed	VARIETY	Exton
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With creamy to white skin and flesh
Visual Appearance	Shallow to medium depth eyes; free from foreign matter.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oblong; none badly deformed from standard.
Size	In pre ordered size as per requirements. 100 -350g, with minimum of 50% in range 170-300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab affecting).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With deep unhealed cuts, splits, or cracks or other wounds >20mm long and/or >2mm wide and/or >3mm deep that are not removable by peeling With swollen lenticels (blistered/water) >1mm in diameter affecting >5sq cm 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 (overstored 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 cuts or splits >20mm long, >2mm wide and >3 mm deep that are not removable by peeling. With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:****POTATO**

TYPE	Washed	VARIETY	Foxton
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Red skin; creamy to pale yellow flesh
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval; none badly deformed from standard.
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, 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 (overstored 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 cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm.

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 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:	POTATO
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TYPE	Washed	VARIETY	Gold Star
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Light golden skin which may be mottled to lightly russetted; yellowish to creamy flesh.
Visual Appearance	Shallow eyes, moderately pronounced lenticels; free from foreign matter; skinning is allowable for new seasons tubers
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Uniform round to oval; nil with deformed shape.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form) With deep, dark bruising and softened flesh.
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).
Temperature Injury	With obvious shrivelling and softened, spongy flesh (dehydration). With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).

MINOR DEFECTS

Physical/Pest Damage	With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq 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 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:	POTATO
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TYPE	Washed	VARIETY	Jersey Royal
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Creamy to white skin and flesh.
Visual Appearance	Shallow eyes; free from foreign matter; skinning is allowable for new seasons tubers only.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval; none badly deformed from standard
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, 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 (overstored 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 cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq 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 FSA NZ 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:	POTATO
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TYPE	Brushed	VARIETY	Kennebec
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Pale tan to white skin; white flesh.
Visual Appearance	Shallow eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately oval to long oval.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, 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 cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 FSA NZ 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:****POTATO**

TYPE	Brushed and Washed	VARIETY	King Edward
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Creamy skin with pink-red blush in parts; uniform clean, bright bloom; cream - golden flesh.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to long oval; none badly deformed from standard.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep With severely malformed or root constricted tubers, or tubers with advanced secondary growth.. With deep, 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm.

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 FSA NZ 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:****POTATO**

TYPE	Brushed	VARIETY	Kipfler
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With golden skin; uniform clean, bright bloom; light golden yellow flesh.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately oval to long oval, often with tapered ends and somewhat irregular surface.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >3 sq 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 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:	POTATO
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TYPE	Washed	VARIETY	Lady Christl
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With red skin; cream-yellow flesh.
Visual Appearance	Medium depth eyes; smooth skin; free from foreign matter; with visible lenticels, skinning is allowable for new seasons tubers only provided that total affected is <6sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy, free from foreign tastes or odours, no 'off' or foreign odours or tastes.
Shape	Approximately oval to long oval; none badly deformed from standard.
Size	In pre ordered size as per customer requirements. Standard 120 - 350g, with a minimum of 50% in range 170 - 300g; non<120g or >350g. Pre Pack Chats 55 - 110g

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pint rot dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form) With deep unhealed cuts, splits, cracks or other wounds that are not removable by peeling.
Physiological Disorders	With sprouting from the eyelets (overstored 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 cuts or splits that are >20mm long, >2mm wide and >3 mm deep. With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2sq cm and 1-3mm deep.
Skin Marks/Blemishes	With moderate black speckling affecting in aggregate >4 sq cm of surface area. With moderate development of a silvery sheen, brown markings or skin cracking affecting >4sq cm.
Physiological Disorder	With enlarged, swollen lenticels (>2 mm diameter) affecting >5sq cm. With healed growth cracks or splits >3mm wide or >3mm deep or wide (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 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:****POTATO**

TYPE	Washed	VARIETY	La Ratte
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With light golden skin; uniform clean, bright bloom; pale golden yellow flesh.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately oval to long oval, often with tapered ends and somewhat irregular surface.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, 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 cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, 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 healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged lenticels (>1mm diameter) affecting >3 sq cm.

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 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:	POTATO
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TYPE	Brushed	VARIETY	La Soda
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Red skin with white flesh.
Visual Appearance	Medium to deep eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oblong.
Size	In pre ordered size as per requirement Standard potatoes in range 120 - 350g, with a minimum of 50% in range 170 - 300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	WithWith healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). enlarged lenticels (>2mm diameter) affecting >5 sq cm.

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 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:	POTATO
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TYPE	Washed	VARIETY	Latona
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Yellow skin (mottled to lightly russetted), yellow flesh.
Visual Appearance	Shallow eyes; free from foreign matter; skinning is allowable for new seasons tubers
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Uniform round to oval. Nil with deformed shape.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, 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 (overstored 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 cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm.

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 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:	POTATO
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TYPE	Washed	VARIETY	Mondial
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Smooth pale yellow to yellow skin; yellow flesh.
Visual Appearance	Shallow eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately oval to long oval, often with tapered ends.
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, 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 cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, 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 healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged lenticels (>1mm diameter) affecting >3 sq cm.

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 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:	POTATO
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TYPE	Washed	VARIETY	Nadine
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Smooth white to pale yellow skin; creamy flesh.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval.
Size	In pre ordered size as per requirements. Loose Standard 120 - 350g, with a minimum of 50% in range 170 - 300g; Loose Chats 50 - 85 g, Loose Cocktails 30 - 50 g, Pre Pack Chats 55 - 110 g

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, 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 cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With enlarged lenticels (>1mm diameter) affecting >5 sq cm.

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 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.

*Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.

Effective: 1 November 2006



PRODUCE:

POTATO

**Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.*

**PRODUCE:****POTATO**

TYPE	Brushed	VARIETY	Nicola
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Golden yellow skin; uniform clean, yellow flesh.
Visual Appearance	Slightly rough skin, shallow eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately oval to long oval.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:****POTATO**

TYPE	Brushed and Washed	VARIETY	Pink Eye / Southern Gold
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Cream skin with mauve blush around the eyes; yellow flesh.
Visual Appearance	Smooth skin, deep, elongate eyes that may be surrounded by a pink - purple blush; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Nutty taste and floury texture when cooked; firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval.
Size	Weight range; 120 - 300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, 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 cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm.

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 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:	POTATO
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TYPE	Washed	VARIETY	Pink Fir Apple
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Light pink skin; uniform clean, yellow flesh.
Visual Appearance	Smooth skin, shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes
Shape	Approximately long to oblong, often slightly elongated at the ends; surface may be slightly knobbly.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, 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 cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, 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 healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged lenticels (>1mm diameter) affecting >3 sq cm.

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 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:	POTATO
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TYPE	Washed	VARIETY	Pontiac
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With deep pink to red skin; white-cream flesh.
Visual Appearance	Medium depth eyes; slightly rough skin; free from foreign matter; skinning is allowable for new seasons tubers only provided that total area affected is <3 sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oblong.
Size	In pre ordered size as per requirements. Standard 120 - 350g, with a minimum of 50% in range 170 - 300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>2mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:	POTATO
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TYPE	Washed	VARIETY	Pontiac Chat/Cocktail
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With deep pink to red skin; white-cream flesh.
Visual Appearance	Medium depth eyes; slightly rough skin; free from foreign matter; skinning is allowable for new seasons tubers only provided that total area affected is <3 sq cm.
Sensory	Firm when tested with finger pressure, not soft/spongy; free from foreign tastes/odours; no 'off' or foreign odours/tastes
Shape	Approximately round to oblong.
Size	In pre ordered size as per requirements. Loose Chats 50 - 85g, Loose Cocktails 30 - 50g, Pre Pack Chats 55- 110g

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds >15mm long, and/or >2mm wide and/or >2mm deep With swollen lenticels (blistered/watery) >1mm in diameter affecting >3sq cm. 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). With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).
Physiological Disorders	With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen). With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
Temperature Injury	With obvious live insects (eg potato moth, potato wireworm). With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).

MINOR DEFECTS

Physical/Pest Damage	With cuts or splits <15mm long, <2mm wide and <2 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >3sq cm. With moderate black speckling affecting in aggregate >1.5sq cm of surface area. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 3 sq cm
Physiological Disorder	With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged lenticels (>1mm diameter) affecting >3sq cm.

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 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.

Effective: 1 November 2006



FreshSpecs
PRODUCE SPECIFICATIONS

PRODUCE:

POTATO

**Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.*

**PRODUCE:****POTATO**

TYPE	Washed, Pre Pack (6kg & 10kg)	VARIETY	Pontiac
CLASS	Composite	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With deep pink to red skin; white-cream flesh.
Visual Appearance	Medium depth eyes; slightly rough skin; free from foreign matter. Tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.
Shape	Approximately round to oblong.
Size	100 - 400g with 50% in range 130 - 340g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds >40mm long, and/or >4mm wide and/or >4mm deep With swollen lenticels (blistered/watery) >2mm in diameter affecting >7sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, 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 (overstored 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 cuts or splits <40mm long, <4mm wide and <4mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >4sq cm and 4mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >6sq cm. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>2mm diameter) affecting >7sq cm. With healed growth cracks or splits >5mm wide or >5mm deep.

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 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:	POTATO
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TYPE	Washed, Pre Pack (6kg & 10kg)	VARIETY	Pontiac
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With deep pink to red skin; white-cream flesh.
Visual Appearance	Medium depth eyes; slightly rough skin; free from foreign matter. Skinning is allowable for new season tubers only provided that the total area affected is <3sq cm. Tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.
Shape	Approximately round to oblong.
Size	120 - 350g with 50% in range 170 - 300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2sq cm and 3mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>2mm diameter) affecting >5sq cm. With healed growth cracks or splits >3mm wide or >3mm deep.

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 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:****POTATO**

TYPE	Washed	VARIETY	Purple Congo
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Bright purple skin; dark purple flesh which may have slight lighter purple mottling
Visual Appearance	Medium depth eyes, somewhat dark in colour; free from foreign matter; skinning is allowable for new seasons tubers only.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately long to oblong, knobbly and uneven surface.
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, 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 (overstored 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 cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm.

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 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:

POTATO

TYPE	Washed	VARIETY	Red Rascal
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Light pink to red skin, not blotchy or uneven; white-cream flesh.
Visual Appearance	Smooth, double thickness skin with clean, normal bloom; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3 sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval.
Size	In pre ordered size as per requirements. 120-350 grams, with a minimum of 50% in range 170-300 grams.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:	POTATO
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TYPE	Washed	VARIETY	Redstar
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Red to dark red skin; yellow flesh
Visual Appearance	Medium rough skin; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only.
Sensory	Firm when tested with finger pressure, not soft or spongy; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval; none badly deformed from standard.
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm.

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
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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:	POTATO
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TYPE	Washed	VARIETY	Roseval
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Dark red skin with uniform clean, bright bloom; yellow flesh.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately long to oblong.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm.

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 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:****POTATO**

TYPE	Washed	VARIETY	Royal Blue
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Reddish purple skin which may be lightly russetted; rich golden yellow flesh.
Visual Appearance	Shallow eyes; free from foreign matter; skinning is allowable for new seasons tubers only.
Sensory	Firm when tested with finger pressure, not soft or spongy; no 'off' or foreign odours or tastes.
Shape	Uniform oval to slightly flattened; Nil with deformed shape.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:	POTATO
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TYPE	Washed	VARIETY	Ruby Lou
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With red skin; cream-yellow flesh.
Visual Appearance	Medium depth eyes; smooth skin; free from foreign matter; with visible lenticels, skinning is allowable for new seasons tubers only provided that total affected is <6sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy, free from foreign tastes or odours, no 'off' or foreign odours or tastes.
Shape	Approximately round to oval; none badly deformed from standard.
Size	In pre ordered size as per customer requirements. Standard: 120 - 350g, with a minimum of 50% in range 170 - 300g; none <120g or >350g. Pre Pack Chats: 55 - 110g

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pint rot dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form) With deep unhealed cuts, splits, cracks or other wounds that are not removable by peeling.
Physiological Disorders	With sprouting from the eyelets (overstored 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 cuts or splits that are >20mm long, >2mm wide and >3 mm deep. With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2sq cm and 1-3mm deep.
Skin Marks/Blemishes	With moderate black speckling affecting in aggregate >4 sq cm of surface area. With moderate development of a silvery sheen, brown markings or skin cracking affecting >4sq cm.
Physiological Disorder	With enlarged, swollen lenticels (>2 mm diameter) affecting >5sq cm. With healed growth cracks or splits >3mm wide or >3mm deep or wide (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
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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:	POTATO
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TYPE	Brushed	VARIETY	Russet Burbank
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Brown skin which is heavily russeted; white flesh.
Visual Appearance	Rough skin; shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Oval to long/cylindrical and slightly flattened.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:****POTATO**

TYPE	Brushed	VARIETY	Sebago
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Creamy to pale tan skin; white-cream flesh.
Visual Appearance	Shallow to medium depth eyes; thin even distribution of dry red or black soil over skin as pre-ordered; free from foreign matter other than soil; skinning is allowable for new seasons tubers only provided that total area affected is <3 sq cm; tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours. No 'off' or foreign odours or tastes.
Shape	Approximately round to oblong.
Size	In pre ordered size as per requirements Standard potatoes 120 - 350g, with a minimum of 50% in range 170 - 300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >-3 mm deep.
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >4sq cm. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm 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 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:

POTATO

TYPE	Brushed, Pre Pack (6kg & 10kg)	VARIETY	Sebago
CLASS	Composite	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Creamy to pale tan skin; white-cream flesh, uniform clean bright bloom.
Visual Appearance	Brushed: thin even distribution of dry red or black soil over skin. Washed: shallow to medium depth eyes; free from foreign matter; tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.
Shape	Approximately round to oblong.
Size	100 - 400g with 50% in range 130 - 340g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds >40mm long, and/or >4mm wide and/or >4mm deep 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 (overstored 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 cuts or splits <40mm long, <4mm wide and <4mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >4sq cm and 4mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >6sq cm With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>2mm diameter) affecting >7 sq cm. With healed growth cracks or splits >5mm wide or >5mm 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 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:	POTATO
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TYPE	Brushed, Pre Pack (6kg & 10kg)	VARIETY	Sebago
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Creamy to pale tan skin; white-cream flesh, uniform clean bright bloom.
Visual Appearance	Brushed: thin even distribution of dry red or black soil over skin. Washed: shallow to medium depth eyes; free from foreign matter. Skinning is allowable for new season tubers only provided that the total area affected is <3sq cm. Tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.
Shape	Approximately round to oblong.
Size	120 - 350g with 50% in range 170 - 300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2sq cm and >3mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep.

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 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:	POTATO
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TYPE	Washed	VARIETY	Sequoia
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Smooth pale gold to white skin; white flesh.
Visual Appearance	Shallow eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to somewhat oval.
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, 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 (>1mm diameter) affecting >3 sq 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 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:	POTATO
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TYPE	Washed	VARIETY	Snow Gem
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Smooth, creamy white skin; white flesh
Visual Appearance	Shallow eyes; free from foreign matter; skinning is allowable for new seasons tubers only
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval, slightly flattened shape; none badly deformed from standard.
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, 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 (overstored 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 cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq 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 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:****POTATO**

TYPE	Brushed	VARIETY	Spunta
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Smooth, creamy white to pale yellow skin; creamy flesh.
Visual Appearance	Shallow eyes; free from foreign matter other than soil; skinning is allowable for new seasons tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately oval to long oval with tapered ends, may be somewhat kidney shaped.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:	POTATO
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TYPE	Washed	VARIETY	Symfonia
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Red skin which may be lightly russeted; yellow flesh.
Visual Appearance	Shallow eyes, moderately smooth skin multiple obvious lenticels; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; no 'off' or foreign odours or tastes.
Shape	Uniform long to oval.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With deep, unhealed cuts, splits, cracks or other wounds >20mm long, and/or >2mm wide and/or >3mm deep that are not removable by peeling. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. 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 (overstored 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 cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm 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 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:****POTATO**

TYPE	Washed	VARIETY	Toolangi Delight
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Deep purple skin; white flesh with a purple tinge.
Visual Appearance	Slightly rough skin; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval; none badly deformed from standard.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, 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 (overstored 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 cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq 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 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:	POTATO (135121 Red Generic Bag)
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TYPE	Brushed, Pre Pack (6kg & 10kg)	VARIETY	Sebago
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Creamy to pale tan skin; white-cream flesh.
Visual Appearance	Thin even distribution of dry red or black soil over skin as pre-ordered; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.
Shape	Approximately round to oblong.
Size	In range 100 - 400g with 50% in range 170 - 300g.

MAJOR DEFECTS

Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With deep unhealed cuts, splits, cracks >20mm long >2mm wide >3 mm deep. Or other wounds that are not removable by peeling. 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 (overstored 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 cuts or splits >20mm long, >2mm wide and >3mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).

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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.