

**PRODUCE:****POTATO**

<b>TYPE</b>	<b>Washed</b>	<b>VARIETY</b>	<b>Pontiac Chat/Cocktail</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	With deep pink to red skin; white-cream flesh.
<b>Visual Appearance</b>	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.
<b>Sensory</b>	Firm when tested with finger pressure, not soft/spongy; free from foreign tastes/odours; no 'off' or foreign odours/tastes
<b>Shape</b>	Approximately round to oblong.
<b>Size</b>	In pre ordered size as per requirements. Loose Chats 50 - 85g, Loose Cocktails 30 - 50g, Pre Pack Chats 55- 110g

**MAJOR DEFECTS**

<b>Insects</b>	With obvious live insects (eg potato moth, potato wireworm).
<b>Diseases</b>	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
<b>Physical/Pest Damage</b>	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).
<b>Physiological Disorders</b>	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).
<b>Temperature Injury</b>	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**

<b>Physical/Pest Damage</b>	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.
<b>Skin Marks/Blemishes</b>	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
<b>Physiological Disorder</b>	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**

<b>Tolerance Per Consignment</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>Packaging &amp; Labelling</b>	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus grower's name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>Shelf Life</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>Receival Conditions</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20°C
<b>Chemical &amp; Containment Residues</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<b>Food Safety Requirements</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.

Effective: 1 November 2006



**FreshSpecs**  
PRODUCE SPECIFICATIONS

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**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.*