



PRODUCE:	PUMPKIN
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TYPE	Aussie Sunset	VARIETY	Southland
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Golden yellow streaks light and dark green skin. Very deep orange flesh.
Visual Appearance	Thick flat, deeply ribbed, blossom end flattened, stem trimmed cleanly; free from foreign matter.
Sensory	Medium hard skin; moist firm textured flesh; free from foreign and 'off' smells or tastes.
Shape	Large full, squat.
Size	8 - 12 kg weight per pumpkin; As pre-ordered per requirements
Maturity	Firm, not very hard skinned (overmature) or with very pale flesh (immature).
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug)
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 12-25 °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:	PUMPKIN
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TYPE	Butternut	VARIETY	Various
CLASS	Cut & Wrapped	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Light yellow / orange skin, rich orange flesh. Bright bloom.
Visual Appearance	With non evidence of discolouration or dry appearance of exposed flesh , well coloured skin; cleanly cut with no jagged edges; free from foreign matter. ie: with no evidence of dirt within the packaging
Sensory	Thin, hard skin; sweet, nutty flavoured flesh. Free from foreign and 'off ' smells or tastes.
Shape	Peanut to pear shaped; well rounded, moderately regular shape.
Size	Cut pieces to weigh in range 650g - 1.2 kg. Minimum of no less than 60% of cut pieces to range weight of 750g - 1.0 kg. All pieces to be cut in half.
Maturity	Full, firm hard skin.
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings of the skin or flesh (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With cuts, holes or splits. With cuts or splits in plastic wrap exposing flesh.
Skin Marks / Blemishes	With deep or superficial bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 20mm long. > 30% of the cut piece affected by wrinkled plastic.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 6 -10 °C . Chill damaged will occur at less than 4c.
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:	PUMPKIN
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TYPE	Butternut	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Light yellow / orange skin, rich orange flesh.
Visual Appearance	Smooth, well coloured skin; stem trimmed cleanly; free from foreign matter.
Sensory	Thin, hard skin; sweet, nutty flavoured flesh. Free from foreign and 'off' smells or tastes.
Shape	Peanut to pear shaped; well rounded, moderately regular shape.
Size	10 - 14 count, 150 - 230mm length, none <1.1kg or >2.1kg in weight. Minimum net carton weight 18kg.
Maturity	Full, firm hard skin.

MAJOR DEFECTS

Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).

MINOR DEFECTS

Physical/Pest Damage	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 12-25 °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:	PUMPKIN
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TYPE	Butternut	VARIETY	Long
CLASS	Trombone	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Light yellow / orange skin, bright orange flesh.
Visual Appearance	Smooth, well coloured skin; stem trimmed cleanly; free from foreign matter.
Sensory	Thin, hard skin; sweet, nutty flavoured flesh. Free from foreign and 'off' smells or tastes.
Shape	Approximately cylindrical with bulging area at base.
Size	450 - 300 mm long, neck approximately 80 - 120 mm diameter; as per pre-ordered size requirements.
Maturity	Full, firm hard skin.
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 - 25 °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:	PUMPKIN
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TYPE	Golden Crown	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright orange skin, mid orange flesh; may have green area around attached stem.
Visual Appearance	Lightly ribbed, smooth skin; stem cut cleanly; distinct round sunken area at fruit base defined by a sharp ridge (crown); With no evidence of discolouration or disfigurement. Free from foreign matter.
Sensory	Hard, thin skin; firm, moist flesh; Free from foreign and 'off ' smells or tastes.
Shape	Squat to slightly rounded; shallow suture lines.
Size	4 - 7 kg weight per pumpkin; As pre-ordered per requirements.
Maturity	Not undersized; with firm hard skin
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 - 25 °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:	PUMPKIN
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TYPE	Gold Nugget	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Deep orange skin, may be green around stem attachment; bright golden yellow to orange flesh.
Visual Appearance	Miniature pumpkin; Smooth, slightly dimpled skin with slight ribbing; Clean cut stem; Free from foreign matter.
Sensory	Nutty, sweet flavour, firm texture. Free from foreign and 'off' smells or tastes.
Shape	Squat to well rounded; narrow indented suture lines.
Size	0.5 - 1.4 kg weight; As pre-ordered per requirements.
Maturity	Firm hard surface.

MAJOR DEFECTS

Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).

MINOR DEFECTS

Physical/Pest Damage	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >2 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >2 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >2 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 - 25 °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:	PUMPKIN
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TYPE	Gramma	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Mottled orange skin with a variable amount of dark green flecking, striping, bright orange to yellow flesh.
Visual Appearance	Smooth, slightly ribbed, well coloured skin with a whitish bloom; stem trimmed cleanly; free from foreign matter.
Sensory	Thin skin that peels easily; firm (not hard) sweet, nutty flavoured flesh; free from foreign and 'off' smells or tastes.
Shape	Slightly squat to very squat, moderately deeply lobed.
Size	8 - 12 kg weight per pumpkin; As pre-ordered per requirements
Maturity	Firm, not very hard skinned (overmature) or with very pale flesh (immature).
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 - 25°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:	PUMPKIN
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TYPE	Jap	VARIETY	Various
CLASS	Kent, Kens' Special	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Blue-green and orange to yellow mottled skin with yellow-orange flesh.
Visual Appearance	Slightly ribbed and smooth. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.
Sensory	Smooth skin; smooth, dry and slightly sweet flavoured flesh. Free from foreign and 'off' smells or tastes.
Shape	Squat to well rounded; slightly indented suture lines.
Size	2.5 kg to 8 kg weight; as per pre-ordered size requirements.
Maturity	Not undersized; with firm, hard skin.
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 - 25°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:	PUMPKIN
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TYPE	Jarrahdale	VARIETY	Various
CLASS	Cut & Wrapped	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Light blue / grey skin, deep orange flesh. Bright bloom.
Visual Appearance	Slightly ribbed and smooth. Stem with clean cut flesh with no jagged edges. With no evidence of discolouration or dry appearance. Free from foreign matter ie: with no evidence of dirt within the packaging
Sensory	Hard, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.
Shape	Squat to slightly rounded; indented suture lines.
Size	Cut pieces to weigh in range 800g - 1.3 kg. Minimum of no less than 60% of cut pieces to range weight of 900g - 1.2 kg. All pieces to be quarters or one third cuts.
Maturity	With firm hard skin, not immature with green edges
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings of skin or flesh (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With cuts, holes or splits. Cuts or splits in plastic wrap exposing flesh.
Skin Marks / Blemishes	With deep or superficial bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 40mm long, > 30% of piece affected by wrinkled plastic..
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 6-10 °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.
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PRODUCE:	PUMPKIN
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TYPE	Jarrahdale	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Light blue / grey skin, deep orange flesh.
Visual Appearance	Slightly ribbed and smooth. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.
Sensory	Hard, thin skin; firm, moist flesh; Free from foreign and 'off ' smells or tastes.
Shape	Squat to slightly rounded; indented suture lines.
Size	2.5 - 8 kg weight per pumpkin; As pre-ordered per requirements.
Maturity	Not undersized; with firm hard skin

MAJOR DEFECTS

Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).

MINOR DEFECTS

Physical/Pest Damage	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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%.
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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:	PUMPKIN
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TYPE	Kent, Kens' Special	VARIETY	Various
CLASS	Cut & Wrapped	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Blue-green and orange to yellow mottled skin with yellow-orange flesh. Bright bloom
Visual Appearance	Slightly ribbed and smooth. Stem with clean cut. With no evidence of discolouration or dry appearance of the flesh. Free from foreign matter eg ie: with no evidence of dirt within the packaging
Sensory	Smooth skin; smooth, dry and slightly sweet flavoured flesh. Free from foreign and 'off' smells or tastes.
Shape	Squat to well rounded; slightly indented suture lines.
Size	Cut pieces to weigh in range 700g - 1.4 kg. Minimum of no less than 60% of cut pieces to range weight of 800g - 1.2kg. All pieces to be quarters or one third cuts.
Maturity	With firm, hard skin. No immature green edges.
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings of skin or flesh (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With cuts, holes or splits. Cuts or splits in plastic exposing flesh.
Skin Marks / Blemishes	With deep or superficial bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 40mm long , > 30% of the produce affected by wrinkled plastic .
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 6 - 10°C . Chill damage will occur at 4°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:	PUMPKIN
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TYPE	Mini Deluca	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bluish grey skin, golden yellow to yellow flesh.
Visual Appearance	Ribbed, smooth skin. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.
Sensory	Hard, thin skin; firm, moist flesh; Free from foreign and 'off ' smells or tastes.
Shape	Squat with distinct suture lines.
Size	140 - 200 mm diameter; As pre-ordered per requirements.
Maturity	Not undersized; with firm hard skin; no greenish tinge around the stem area.
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 - 25 °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:	PUMPKIN
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TYPE	Minikin	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright orange skin; mid orange flesh.
Visual Appearance	Miniature pumpkin often used for decoration; smooth, velvety skin with distinct ribbing; clean cut stem; free from foreign matter.
Sensory	Sweet, nutty flavour; firm texture. Free from foreign and 'off' smells or tastes.
Shape	Rounded to squat; recessed area around stem join and flattened at base; indented sutures.
Size	60 - 90 mm diameter; As pre-ordered per requirements.
Maturity	Firm hard surface.
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >2 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >2 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >2 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 - 25 °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:	PUMPKIN
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TYPE	Potkin	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Dark green to almost black skin, dark orange flesh.
Visual Appearance	Slightly ribbed and smooth. Withered stem cut cleanly. With no evidence of discolouration or disfigurement. Free from foreign matter.
Sensory	Thin, smooth skin; smooth, dry and slightly sweet flavoured flesh; free from foreign and 'off' smells or tastes.
Shape	Approximately round
Size	As pre-ordered per requirements.
Maturity	With firm hard skin.
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >2 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >2 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >2 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 - 25 °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:	PUMPKIN
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TYPE	Queensland Blue	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Light blue/grey skin, yellowish to orange flesh.
Visual Appearance	Ribbed, smooth skin. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.
Sensory	Hard, thin skin; firm, moist flesh; Free from foreign and 'off ' smells or tastes.
Shape	Squat with deep suture lines; top half may be larger in diameter than the bottom half (depending on variety).
Size	2.5 - 8 kg weight per pumpkin; As pre-ordered per requirements.
Maturity	Not undersized; with firm hard skin; no greenish tinge around the stem area.
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 - 25 °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:	PUMPKIN
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TYPE	Sweet Dumpling	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	White skin with dark green stripes and speckles; creamy orange flesh.
Visual Appearance	Miniature pumpkin often used as decoration; smooth, slightly dimpled skin with distinct ribbing; Clean cut stem; Free from foreign matter.
Sensory	Sweet, nutty flavour; firm texture. Free from foreign and 'off' smells or tastes.
Shape	Well rounded to slightly squat, recessed area around stem join; indented sutures.
Size	80 - 110 mm diameter; As pre-ordered per requirements.
Maturity	Firm hard surface; not < 20% green colour.

MAJOR DEFECTS

Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).

MINOR DEFECTS

Physical/Pest Damage	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >2 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >2 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >2 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 - 25 °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:	PUMPKIN
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TYPE	Sweet Grey	VARIETY	Various
CLASS		NOTES	Crown Prince

GENERAL APPEARANCE CRITERIA

Colour	Light blue - grey skin, mid orange flesh.
Visual Appearance	Lightly ribbed, smooth skin; stem cut cleanly; distinct round sunken area at fruit base defined by a sharp ridge (crown); With no evidence of discolouration or disfigurement. Free from foreign matter.
Sensory	Hard, thin skin; firm, moist flesh; Free from foreign and 'off ' smells or tastes.
Shape	Squat to slightly rounded; shallow suture lines.
Size	4 - 7 kg weight per pumpkin; As pre-ordered per requirements.
Maturity	Not undersized; with firm hard skin

MAJOR DEFECTS

Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).

MINOR DEFECTS

Physical/Pest Damage	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 - 25 °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:	PUMPKIN
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TYPE	Trombone	VARIETY	Various
CLASS		NOTES	Gamma

GENERAL APPEARANCE CRITERIA

Colour	Mottled green skin with a variable amount of gold flecking and striping, bright orange to yellow flesh.
Visual Appearance	Smooth, well coloured skin that may have whitish bloom; stem trimmed cleanly; small seed cavity relative to pumpkin size; free from foreign matter.
Sensory	Thin, slightly soft skin which peels easily; firm (not hard) sweet, nutty flavoured flesh; free from foreign and 'off' smells or tastes.
Shape	Varies from peanut shaped, to fruit with an extremely elongated neck and rounded bulge at the base; neck approximately cylindrical and may be bent.
Size	Very large pumpkin; 300 - 1000 mm long; 150 - 400 mm diameter at base; no more than 20 kg weight
Maturity	Firm, not very hard skinned (overmature) or with very pale flesh (immature).

MAJOR DEFECTS

Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).

MINOR DEFECTS

Physical/Pest Damage	With stem > 60mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >10 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >10 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >10 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 12-25 °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:	PUMPKIN
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TYPE	Windsor Black	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Dark green skin which may be striped around the stem area, deep orange flesh.
Visual Appearance	Ribbed, smooth skin. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.
Sensory	Firm, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.
Shape	Squat with deep suture lines; top half may be larger in diameter than the bottom half depending on variety.
Size	4 - 8 kg weight per pumpkin; As pre-ordered per requirements.
Maturity	Not undersized; with firm hard skin.
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits that break the skin. With loss of stem.
Skin Marks / Blemishes	With deep bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 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 - 25 °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.