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| PRODUCE: | PUMPKIN |
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| TYPE | Jarrahdale | VARIETY | Various |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| 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

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| 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

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| 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

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| 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. |