



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.