



<b>PRODUCE:</b>	<b>PUMPKIN</b>
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<b>TYPE</b>	<b>Trombone</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>		<b>NOTES</b>	<b>Gamma</b>

### GENERAL APPEARANCE CRITERIA

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

### MAJOR DEFECTS

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

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With stem > 60mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >10 sq cm.
<b>Skin Marks/Blemishes</b>	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

<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 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.
<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 12-25 °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.