



PRODUCE:	SQUASH
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TYPE	Gem	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Dark green skin with fine yellow flecking; darker green along suture lines; creamy white to yellow flesh.
Visual Appearance	Leathery to hard skin; clean trimmed stem and blossom ends; free from foreign matter.
Sensory	Firm to slightly spongy flesh; fleshy core containing tiny, translucent soft seeds; mild, zucchini like flavour; free from foreign and 'off' smells or tastes.
Shape	Approximately spherical, slightly flattened at the base.
Size	65 - 75 mm diameter; As per pre ordered size requirements.
Maturity	Not hollow cored or softening (overmature).

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow mottling or distorted shape (mosaic virus infection).
Physical/Pest Damage	With cuts, splits, holes, or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas >1mm deep (insect damage).
Physiological Disorder	With brownish skin (ethylene damage / senescence).
Temperature Injury	With pitted or discoloured skin and water soaked lesions in the flesh (chilling injury). With wrinkled, softened or pitted skin (dehydration).

MINOR DEFECTS

Skin Marks/Blemishes	With healed scuffs, rub marks or hail damage affecting in aggregate >1sq cm. With bleached areas on the skin >1sq cm (sunburn).
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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 7 - 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.
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.