



<b>PRODUCE:</b>	<b>ZUCCHINI</b>
-----------------	-----------------

<b>TYPE</b>	<b>Gold</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Uniform bright yellow skin, whitish to pale green flesh, gold to green stem.
<b>Visual Appearance</b>	Glossy appearance, free from any soil, washed surface. Clean ends free from flower. Stem trimmed to a length of < 15 mm; no foreign matter.
<b>Sensory</b>	Crisp zucchini that snap easily when bent; firm flesh; no foreign or 'off' odours or tastes.
<b>Shape</b>	Uniform cylindrical to slightly tapered, straight to slightly curved; no bulging ends; no obvious distorted fruit.
<b>Size</b>	Small / Medium; length 120 - 150mm, diameter 25 - 45mm. Medium: length 150 - 200mm, diameter 35 - 50mm. Medium /Large; length 200 - 250mm, diameter 45 - 50mm. WA Only: Medium/Large; length 200 - 270, diameter 45 - 60mm. (Length measured along longest edge of zucchini, not including stem; sizes supplied as per requirements)
<b>Maturity</b>	Firm, full bodied fruit.
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin blistering (mosaic viruses).
<b>Physical/Pest Damage</b>	With cuts, splits, holes, cracks or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas >1mm deep (insect damage).
<b>Physiological Disorder</b>	With growth cracks / splits or hollow centres.
<b>Temperature Injury</b>	With pitted or discoloured skin, water soaked lesions in flesh (chilling injury). With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With scratches and rub marks affecting in aggregate > 2sq cm.
<b>Skin Marks/Blemishes</b>	With dark areas of skin affecting in aggregate > 2sq 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 7 - 12° 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.



<b>PRODUCE:</b>	<b>ZUCCHINI</b>
-----------------	-----------------

<b>TYPE</b>	<b>Green</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Green to dark green, whitish to pale green flesh. Minimal yellowing on underneath maybe permitted, provided < 20 % surface area affected.
<b>Visual Appearance</b>	Glossy appearance, free from any soil, washed surface. Clean ends free from flower. Stem trimmed to a length of < 15 mm; no foreign matter.
<b>Sensory</b>	Crisp zucchini that snap easily when bent; firm flesh; no foreign or 'off' odours or tastes.
<b>Shape</b>	Uniform cylindrical to slightly tapered, straight to slightly curved; no bulging ends; no obvious distorted fruit.
<b>Size</b>	Small / Medium; length 120 - 150mm, diameter 25 - 45mm. Medium; length 150 - 200mm, diameter 35 - 50mm. Medium /Large; length 200 - 250mm, diameter 45 - 50mm. (Length measured along longest edge of zucchini, not including stem; sizes supplied as per requirements)
<b>Maturity</b>	Firm, full bodied fruit.
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin blistering (mosaic viruses).
<b>Physical/Pest Damage</b>	With cuts, splits, holes, cracks or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas >1mm deep (insect damage).
<b>Physiological Disorder</b>	With growth cracks / splits or hollow centres.
<b>Temperature Injury</b>	With pitted or discoloured skin, water soaked lesions in flesh (chilling injury). With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With superficial abrasive scratches (zucchini bush marking) affecting > 2 sq cm. With scratches and rub marks affecting in aggregate > 2sq cm.
<b>Skin Marks/Blemishes</b>	With dark areas of skin affecting in aggregate > 2sq 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 7 - 12° 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.



<b>PRODUCE:</b>	<b>ZUCCHINI</b>
-----------------	-----------------

<b>TYPE</b>	<b>Mini Round</b>	<b>VARIETY</b>	<b>Le Courgette</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Green background with white mottling appearance. White / creamy coloured flesh. Less than 20% yellow ground mark on underside of zucchini.
<b>Visual Appearance</b>	Smooth glossy skin, free from soil or other foreign matter. Stems trimmed to a length <15mm.
<b>Sensory</b>	Firm flesh, yield to slight finger pressure. No "off" tastes and smells
<b>Shape</b>	Round to slightly squat, with slight tapering at the stem.
<b>Size</b>	Height 55 - 75mm. Diameter 45- 60mm. Zucchini's must be proportional and uniform within tray
<b>Maturity</b>	Firm, full bodied fruit.

### MAJOR DEFECTS

<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin blistering (mosaic viruses).
<b>Physical/Pest Damage</b>	With cuts, splits, holes, cracks or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas >1mm deep (insect damage).
<b>Physiological Disorder</b>	With growth cracks / splits or hollow centres.
<b>Temperature Injury</b>	With pitted or discoloured skin, water soaked lesions in flesh (chilling injury). With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With superficial abrasive scratches (zucchini bush marking) affecting >2 sq cm With scratches and rub marks affecting in aggregate >2 sq cm.
<b>Skin Marks/Blemishes</b>	With dark areas of skin affecting in aggregate > 2sq 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 7 - 12° 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.



<b>PRODUCE:</b>	<b>ZUCCHINI</b>
-----------------	-----------------

<b>TYPE</b>	<b>White</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	White to light green skin with light or dark flecking (subject to seasonal variation); whitish to pale green flesh.
<b>Visual Appearance</b>	Glossy appearance, free from any soil, washed surface. Clean ends free from flower. Stem trimmed to a length of < 15 mm; no foreign matter.
<b>Sensory</b>	Crisp zucchini that snap easily when bent; firm flesh; no foreign or 'off' odours or tastes.
<b>Shape</b>	Cylindrical, tapering to calyx end, straight to slightly curved; no bulging ends; no obvious distorted fruit.
<b>Size</b>	Small / Medium; length 100 - 120mm, diameter (at blossom end) <50mm. Medium; length 120 - 140mm, diameter (at blossom end) <55mm. Medium/Large; length 200 - 270, diameter 45 - 60mm. (Length measured along longest edge of zucchini, not including stem; sizes supplied as per requirements)
<b>Maturity</b>	Firm, full bodied fruit.
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin blistering (mosaic viruses).
<b>Physical/Pest Damage</b>	With cuts, splits, holes, cracks or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas >1mm deep (insect damage).
<b>Physiological Disorder</b>	With growth cracks / splits or hollow centres.
<b>Temperature Injury</b>	With pitted or discoloured skin, water soaked lesions in flesh (chilling injury). With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With scratches and rub marks affecting in aggregate > 2sq cm.
<b>Skin Marks/Blemishes</b>	With dark areas of skin affecting in aggregate > 2sq 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 7 - 12° 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.