



PRODUCE:	ZUCCHINI
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TYPE	White	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	White to light green skin with light or dark flecking (subject to seasonal variation); whitish to pale green flesh.
Visual Appearance	Glossy appearance, free from any soil, washed surface. Clean ends free from flower. Stem trimmed to a length of < 15 mm; no foreign matter.
Sensory	Crisp zucchini that snap easily when bent; firm flesh; no foreign or 'off' odours or tastes.
Shape	Cylindrical, tapering to calyx end, straight to slightly curved; no bulging ends; no obvious distorted fruit.
Size	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)
Maturity	Firm, full bodied fruit.
MAJOR DEFECTS	
Insects	With obvious live insects.
Diseases	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin blistering (mosaic viruses).
Physical/Pest Damage	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).
Physiological Disorder	With growth cracks / splits or hollow centres.
Temperature Injury	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	
Physical/Pest Damage	With scratches and rub marks affecting in aggregate > 2sq cm.
Skin Marks/Blemishes	With dark areas of skin affecting in aggregate > 2sq 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 7 - 12° 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.