



PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Tamarind Pod	VARIETY	Various
CLASS	One	NOTES	Sampalok

GENERAL APPEARANCE CRITERIA	
Colour	Light brown to mid brown pods with whitish bloom; dark, reddish brown pulp; brown seeds.
Visual Appearance	Smooth, irregularly curved and bulging pods; short stems attached; thin, brittle skin; flesh is a sticky, glutinous pulp containing 3 - 10 brown seeds; free from foreign matter.
Sensory	Soft, slightly fibrous pulp with sticky consistency; rich, sweet / sour flavour, slightly astringent; free from foreign or 'off' smells and tastes.
Shape	Long, flattened pods, irregularly curved with distinct bumps.
Size	100 - 200 cm length; in pre ordered size only as per requirements.
Maturity	Brittle outer skin separates easily from flesh, not green and clinging to flesh, not containing white seeds (immature); flesh not dry and stringy (over mature).
MAJOR DEFECTS	
Insects	With obvious live insects (eg scale, mealybugs, beetle larvae).
Diseases	With fungal or bacterial rots (eg. white rot, sap rot).
Physical/Pest Damage	With cuts, splits, holes, cracks or wounds that break the skin. With obvious bruises or crushed areas. With chewed / scarred areas >1 mm deep (insect damage).
Physiological Disorder	With discoloured or distorted pods With attached stems >30 mm long.
Temperature Injury	With pitted or discoloured skin (chilling injury).
MINOR DEFECTS	
Physical/Pest Damage	With superficial insect damage affecting > 1 sq cm. With scratches or rub marks affecting in aggregate > 1 sq cm.
Skin Marks/Blemishes	With dark areas of skin affecting in aggregate > 1 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 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.