



PRODUCE:	CUCUMBER
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TYPE	Apple	VARIETY	South Australian Large
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Pale greenish white skin with light greenish speckling; light greenish flesh with white seeds.
Visual Appearance	With bright bloom; defined longitudinal ridges; prominent white protuberance at blossom end; no foreign matter; Shrink wrapped produce completely overwrapped with food CLASS protective shrink wrap.
Sensory	Firm, smooth skin; crisp juicy flesh with mild flavour; no 'off' odours or tastes
Shape	Elongated oval to cylindrical thickened around the middle; nil bottle-necked or thin, elongated Cucumbers
Size	As pre-ordered per requirements.
Maturity	Firm bodied; no yellow colouration (overmature)
MAJOR DEFECTS	
Insects	With evidence of 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 >2mm deep (insect damage).
Temperature Injury	With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury). With bleached, dry areas (sunburn).
Physiological Disorder	With yellowed skin (ethylene damage / senescence). With growth cracks, splits or hollow centres. With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With shallow (<2mm) pest damage, eg. chewed, scarred areas affecting >0.5 sq cm.
Skin Marks/Blemishes	With dark coloured rub or weather marks affecting in aggregate >0.5 sq cm. With silver or light beige scuff marks affecting in aggregate >2 sq cm of surface area.
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.