

**PRODUCE:** 

## CUCUMBER

ТҮРЕ	Continental	VARIETY	Various	
CLASS	One	NOTES		
GENERAL APPEARANC	E CRITERIA			
Colour	Uniform dark green skin; w mottling.	Uniform dark green skin; whitish to pale green flesh; small white seeds; Nil with yellow colour or with green-yellow mottling.		
Visual Appearance		Completely overwrapped with food CLASS protective shrink wrap; remaining stem < 4mm; no foreign matter. Stickered with produce/name, grower/supplier details		
Sensory	3 , ,	Uniformly firm; smooth, thin skin; slightly ridged skin with rough texture along ridges; crisp, juicy flesh with mild flavour; no 'off' odours or tastes		
Shape	<b>3</b> , <b>3</b>	Long and slender; straight with rounded blossom end; slightly narrowed taper at stem end; relatively even thickness along main length. Nil with banana shaped, bottle pecked, or constricted quiquebers.		

sizeSinal 260-300mm (length), medium 300-340mm (length), large 340-380mm (length), Box minimum net weight 44- Sig.MaturityImbodied, not excessive/ large.HAJOR DEFECTSWith evidence of live insects.DiseasesWith fungal or bacterial rots (eg. bacterial apot, Alternaria, Fusarium, Rhizopus soft rot). With jellow spots or sikh bilstering (mosaic viruses).Physical/Pest DamageWith ords or boles, cracks or wounds that break the skin. With ords spots or skin bilstering (mosaic viruses).Physical/Pest DamageWith ords or discoloured skin, watersoaked lesions in flesh (chilling injury). With bieder discoloured skin, watersoaked lesions in flesh (chilling injury). With growth cracks, spills or holivo cratters. With showed / scarced areas >2m deep (insect damage).Physiological DisorderWith show (cham deep) pest damage, geneeveel. With show or hords or spinle showed in (strikt) were damage / senescence). With show or hords or spinle show ord with apped areas. With show ord frage areas areas affecting in aggregate >0.5 sq cm.Physiol/Pest DamageWith show (cham deep) pest damage, ge, chewed, scarred areas affecting >0.5 sq cm.CONSIGNINENT CRITERINTotal minor defects (within allow area flecting in aggregate >0.5 sq cm. Strikt show or light beige suff marks affecting in aggregate >0.5 sq cm. Strikt show ord (scared 10% of consignment. Total minor defects must not exceed 25% of consignment. Conditied and to tacceed 10% of consignment. Total minor defects must not exceed 25% of consignment. Conditied and to tacceed 10% of consignment. Total minor defects must not exceed 25% of consignment. Scale dama day or minimum etweight Produce to leditify country of origin agrees the strikt or minimum etweight Produce to a stabilise origin water to taccee	Shape	Long and siender; straight with rounded blossom end; slightly harrowed taper at stem end; relatively even thickness along main length. Nil with banana shaped, bottle necked, or constricted cucumbers.	
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 bilistering (mosaic viruses).   With obvious bruises or soft damaged areas.     Physical/Pest Damage   With obvious bruises or soft damaged areas.     With obvious bruises or soft damaged areas.   With obvious bruises or soft damaged areas.     With obvious bruises or soft damaged areas.   With obvious bruises or soft damaged areas.     With obvious bruises or soft damaged areas.   With plented or discoloured skin, waterscaked lesions in flesh (chilling injury).     With bleached, dry areas (sunburn).   With yellowed skin (ethylene damage/ senescence).     With yellowed skin (ethylene damage/ senescence).   With growth cracks, splits or hollow centres.     With winkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).   MINOR DEFECTS     Physical/Pest Damage   With shallow (<2mm deep) pest damage, eg. chewed, scarred areas affecting >0.5 sq cm.     Skin Marks/Blemishes   With shallow of or onignment. 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% of consignment. Total major defects must not exceed 2% of consignment. Combined To	Size		
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\*Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.