



PRODUCE:	EGGPLANT
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TYPE	Japanese	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright purple skin, darker in the centre and white at the ends; green stem and calyx; cream to white flesh; white seeds.
Visual Appearance	Smooth, glossy skin; small, soft flattened seeds embedded in flesh; short, clean-cut stem retained; coarse, bristly calyx; free from foreign matter.
Sensory	Firm to slightly spongy texture; mild flavour with little aroma before cooking; free from foreign and 'off' smells or tastes.
Shape	Approximately cylindrical, may be slightly curved or bent, tapering to a blunt point at the blossom end.
Size	170 - 250 mm long; as per requirements.
Maturity	Not with strong, bitter flavour or dark brown seeds (overmature).
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation.
Diseases	With evidence of fungal or bacterial rots (eg Phomopsis rot, Anthracnose). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage.
Temperature Injury	With dark, water-soaked areas (freeze damage). With pitted skin and discolouration in the underlying flesh (chilling injury).
Skin Marks / Blemishes	With deep seated bruises.
Physiological Disorder	With distorted shape.
MINOR DEFECTS	
Physical/Pest Damage	With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >1sq cm.
Skin Marks/Blemishes	With hail marks, or healed limb rubs, eg. healed depression in 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 -10 °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.



PRODUCE:	EGGPLANT
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TYPE	Lebanese Baby	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Deep uniform purplish black skin. Green stem and calyx. White to cream coloured flesh. White seeds.
Visual Appearance	Smooth, glossy skin; small, soft flattened seeds embedded in flesh; short, clean-cut stem retained; coarse, bristly calyx; free from foreign matter.
Sensory	Firm to slightly spongy texture; mildly bitter flavour with little aroma before cooking; free from foreign and 'off' smells or tastes.
Shape	Slim, elongated oval, may be slightly curved (similar to a bulbous zucchini).
Size	As per pre-ordered requirements; Small < 100 mm, Medium 100 - 200 mm, Large > 200 mm; diameter 25 - 35 mm.
Maturity	Not with strong, bitter flavour or dark brown seeds (overmature).
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation.
Diseases	With evidence of fungal or bacterial rots (eg Phomopsis rot, Anthracnose). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage.
Temperature Injury	With dark, water-soaked areas (freeze damage). With pitted skin and discolouration in the underlying flesh (chilling injury).
Skin Marks / Blemishes	With deep seated bruises.
Physiological Disorder	With distorted shape.
MINOR DEFECTS	
Physical/Pest Damage	With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >1 sq cm.
Skin Marks/Blemishes	With hail marks, or healed limb rubs, eg. healed depression in 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 —10°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.



PRODUCE:	EGGPLANT
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TYPE	Purple	VARIETY	Various
CLASS		NOTES	Aubergine

GENERAL APPEARANCE CRITERIA	
Colour	Deep uniform purplish black skin; green stem and calyx; white to cream coloured flesh; white seeds.
Visual Appearance	Smooth, glossy skin; colour mainly around calyx area; cream; small, soft, flattened seeds embedded in flesh; short, clean-cut stem retained; coarse, bristly calyx; free from foreign matter.
Sensory	Firm to slightly spongy texture; mild flavour with little aroma before cooking; free from foreign and 'off ' smells or tastes.
Shape	Round to oval, tapering to cylindrical shape at stem end.
Size	Length 160 - 220 mm; 85 - 110 mm diameter; (measured at mid length of fruit).
Maturity	Not with strong, bitter flavour or dark brown seeds (overmature).
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation.
Diseases	With evidence of fungal or bacterial rots (eg Phomopsis rot, Anthracnose). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With excessive indentations from physical damage, carton pressure marks. With unhealed cuts, holes or splits from physical or pest damage.
Temperature Injury	With dark, water-soaked areas (freeze damage). With pitted skin and discolouration in the underlying flesh (chilling injury).
Skin Marks / Blemishes	With excessive scarring With deep seated bruises.
Physiological Disorder	With distorted shape.
MINOR DEFECTS	
Physical/Pest Damage	With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >3 sq cm.
Skin Marks/Blemishes	With hail marks, or healed limb rubs, eg. healed depression in skin, affecting in aggregate >3 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 -10 °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.



PRODUCE:	EGGPLANT
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TYPE	Thai	VARIETY	Various
CLASS		NOTES	Ai Kwa

GENERAL APPEARANCE CRITERIA	
Colour	White, green or white and purple streaked skin depending on variety; cream to white flesh; white seeds.
Visual Appearance	Smooth, glossy skin; colour mainly around calyx area; cream; small, soft, flattened seeds embedded in flesh; short, clean-cut stem retained; coarse, bristly calyx; free from foreign matter.
Sensory	Firm to slightly spongy texture; mild flavour with little aroma before cooking; free from foreign and 'off' smells or tastes.
Shape	Round to oval.
Size	30 - 50 mm diameter; as per requirements.
Maturity	Not with strong, bitter flavour or dark brown seeds (overmature).
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation.
Diseases	With evidence of fungal or bacterial rots (eg Phomopsis rot, Anthracnose). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage.
Temperature Injury	With dark, water-soaked areas (freeze damage). With pitted skin and discolouration in the underlying flesh (chilling injury).
Skin Marks / Blemishes	With deep seated bruises.
Physiological Disorder	With distorted shape.
MINOR DEFECTS	
Physical/Pest Damage	With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >1 sq cm.
Skin Marks/Blemishes	With hail marks, or healed limb rubs, eg. healed depression in 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 —10 °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.

**PRODUCE:****EGGPLANT**

TYPE	White	VARIETY	Various
CLASS		NOTES	Aubergine

GENERAL APPEARANCE CRITERIA

Colour	White, green or white and purple streaked skin depending on variety; cream to white flesh; white seeds.
Visual Appearance	Smooth, glossy skin; colour mainly around calyx area; cream; small, soft, flattened seeds embedded in flesh; short, clean-cut stem retained; coarse, bristly calyx; free from foreign matter.
Sensory	Firm to slightly spongy texture; mild flavour with little aroma before cooking; free from foreign and 'off' smells or tastes.
Shape	Round to oval.
Size	30 - 50 mm diameter; as per requirements.
Maturity	Not with strong, bitter flavour or dark brown seeds (overmature).

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation.
Diseases	With evidence of fungal or bacterial rots (eg Phomopsis rot, Anthracnose). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage.
Temperature Injury	With dark, water-soaked areas (freeze damage). With pitted skin and discolouration in the underlying flesh (chilling injury).
Skin Marks / Blemishes	With deep seated bruises.
Physiological Disorder	With distorted shape.

MINOR DEFECTS

Physical/Pest Damage	With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >3 sq cm.
Skin Marks/Blemishes	With hail marks, or healed limb rubs, eg. healed depression in skin, affecting in aggregate >3 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 —10 °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 FSA NZ 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.