

ΡΟΤΑΤΟ

ТҮРЕ	Brushed and Washed	VARIETY	Bintje
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Creamy to pale tan skin; creamy to pale yellow flesh.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new seasons tubers only provided that total area affected is <3 sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately oval to long oval
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, >2mm wide and >3mm deep With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).
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 receival.
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 12 - 20°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.



Bismark

PRODUCE:

TYPE

ΡΟΤΑΤΟ

Washed

CLASS	One	NOTES		
GENERAL APPEARANCE CRIT	GENERAL APPEARANCE CRITERIA			
Colour	Creamy to white skin and flesh.			
Visual Appearance	Shallow eyes; free from foreign matte area affected is <3sq cm.	r; skinning is allowable for new season ti	ubers only provided that the total	
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	astes or odours; no 'off' or foreign	
Shape	Approximately round to oval.			
Size	Weight 120 - 300g.			
MAJOR DEFECTS				
Insects	With obvious live insects (eg potato m	noth, potato wireworm).		
Diseases		ot, dry rot, gangrene, late blight or bact on the potato skin (powdery scab, comn		
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).			
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).			
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).			
MINOR DEFECTS				
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.			
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.			
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).			
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 receival.			
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 12 - 20°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.			

VARIETY



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Bison	
CLASS	One	NOTES		
GENERAL APPEARANCE CRIT	GENERAL APPEARANCE CRITERIA			
Colour	With bright red to dark pink skin, not	blotchy or uneven, white-cream flesh.		
Visual Appearance	Uniform clean, bright bloom; medium tubers only provided that total area a	depth eyes; free from foreign matter; s ffected is <3 sq cm.	kinning is allowable for new season	
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	astes or odours; no 'off' or foreign	
Shape	Approximately round to oblong.			
Size	In pre ordered size as per requiremen 170 - 300g.	ts. Standard potatoes in range 120 - 350	g, with a minimum of 50% in range	
MAJOR DEFECTS				
Insects	With obvious live insects (eg potato n	noth, potato wireworm).		
Diseases		rot, dry rot, gangrene, late blight or bact on the potato skin (powdery scab, comn	-	
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).			
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).			
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).			
MINOR DEFECTS				
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.			
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.			
Physiological Disorder	With enlarged lenticels (>2mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).			
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 receival.			
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 12 - 20°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.			



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Carlingford
CLASS	One	NOTES	
GENERAL APPEARANCE CRITERIA			
Colour	Smooth, white skin and flesh; uniform	clean bright bloom.	
Visual Appearance	Shallow eyes; free from foreign matte area affected is <3sq cm.	r; skinning is allowable for new season tu	ubers only provided that the total
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	tastes or odours; no 'off' or foreign
Shape	Small round uniform shape.		
Size	Weight range 60 - 110g packs < 1kg; 11	0 - 350g > 1kg packs.	
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato n	noth, potato wireworm).	
Diseases		rot, dry rot, gangrene, late blight or bact on the potato skin (powdery scab, comn	
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.		
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.		
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >3 sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).		
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 receival.		
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 12 - 20°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.		



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Celeste	
CLASS	One	NOTES		
GENERAL APPEARANCE CRITERIA				
Colour	Smooth pale yellow skin; creamy to ye	ellow flesh.		
Visual Appearance	Shallow to medium depth eyes; free fir that the total area affected is <3sq cm	rom foreign matter; skinning is allowable 1.	e for new season tubers only provided	
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	tastes or odours; no 'off' or foreign	
Shape	Approximately round to short oval an	d slightly flattened shape.		
Size	Weight range; 60 - 11 Og in packs < 1kg	g, 110 - 350g in packs > 1 kg.		
MAJOR DEFECTS				
Insects	With obvious live insects (eg potato n	noth, potato wireworm).		
Diseases		rot, dry rot, gangrene, late blight or bact on the potato skin (powdery scab, comn		
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).			
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).			
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).			
MINOR DEFECTS				
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.			
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.			
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >3 sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).			
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 receival.			
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 12 - 20°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.			



ΡΟΤΑΤΟ

ТҮРЕ	Brushed, Pre Pack (500g)	VARIETY	Charlotte
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	With golden skin; uniform clean, light golden-yellow flesh
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only provided that total affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy, free from foreign tastes or odours.
Shape	Approximately oval to long oval, often with tapered ends and somewhat irregular surface
Size	Weight range Small 60-110g ; Medium 120-200g ; Large 210- 300g for packs <500g;
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pint rots dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With raised or sunken corky growths on the potato skin (powdery scab, common scab) With evidence of insect, rodent, or nematode damage With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)
Physiological Disorders	With sprouting from the eyelets (over stored tubers) With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With unhealed cuts, splits, cracks or other wounds that are >20mm long and >3mm deep (not removable by one pass peeling).
Skin Marks/Blemishes	With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1sq cm and >3mm deep. With moderate development of brown markings or skin cracking (crazing) affecting >2sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged lenticels affecting >3sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling)
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 receival.
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 12 - 20°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.



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Coliban	
CLASS	One	NOTES		
GENERAL APPEARANCE CRIT	GENERAL APPEARANCE CRITERIA			
Colour	With creamy to white skin and flesh, uniform clean bright bloom.			
Visual Appearance	Shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.			
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	astes or odours; no 'off' or foreign	
Shape	Approximately round to oblong.			
Size	In pre ordered size as per requirement	ts. Loose Standard 120 - 350g, with a mi	nimum of 50% in range 170 - 300g.	
MAJOR DEFECTS				
Insects	With obvious live insects (eg potato n	noth, potato wireworm).		
Diseases		rot, dry rot, gangrene, late blight or bact on the potato skin (powdery scab, comn		
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).			
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).			
Temperature Injury	With reddish brown blotches or soft, With obvious shrivelling and softened	water-soaked areas in the flesh (freezing I, spongy flesh (dehydration).	ı injury).	
MINOR DEFECTS	MINOR DEFECTS			
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.			
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.			
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).			
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 receival.			
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 12 - 20°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.			



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Coliban Chat/Cocktail
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	With creamy to white skin and flesh, uniform clean bright bloom.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oblong.
Size	In pre ordered size as per requirements. Loose Chats 50 - 85 g Loose Cocktails 30 - 50 g Pre Pack Chats 55 - 110 g
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds >15mm long, and/or >2mm wide and/or >2mm deep With swollen lenticels (blistered/watery) >1mm in diameter affecting >3sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <15mm long, <2mm wide and <2mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1.5sq cm and >2 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >3sq cm. With moderate black speckling affecting in aggregate >1.5sq cm of surface area.
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >3sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).
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 receival.
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 12 - 20°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.







ΡΟΤΑΤΟ

ТҮРЕ	Washed, Pre Pack (6kg & 10kg)	VARIETY	Coliban
CLASS	Composite	NOTES	

GENERAL APPEARANCE CRIT	ERIA	
Colour	With creamy to white skin and flesh, uniform clean bright bloom.	
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; tubers to be free from excessive moisture, not wet.	
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.	
Shape	Approximately round to oblong.	
Size	100 - 400g with 50% in range 130 - 340g.	
MAJOR DEFECTS		
Insects	With obvious live insects (eg potato moth, potato wireworm).	
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).	
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds >40mm long, and/or >4mm wide and/or >4mm deep With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).	
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).	
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).	
MINOR DEFECTS		
Physical/Pest Damage	With cuts or splits <40mm long, <4mm wide and <4mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >4sq cm and 3mm deep.	
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >6sq cm. With moderate black speckling affecting in aggregate >2sq cm of surface area.	
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >7sq cm. With healed growth cracks or splits >5mm wide or >5mm deep.	
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 receival.	
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 12 - 20°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.	



ΡΟΤΑΤΟ

ТҮРЕ	Washed, Pre Pack (6kg & 10kg)	VARIETY	Coliban
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA	
Colour	With creamy to white skin and flesh, uniform clean bright bloom.	
Visual Appearance	Shallow to medium depth eyes; free from foreign matter other than soil (brushed). Skinning is allowable for new season tubers only provided that the total area affected is <3sq cm. Tubers to be free from excessive moisture, not wet.	
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.	
Shape	Approximately round to oblong.	
Size	120 - 350g with 50% in range 170 - 300g.	
MAJOR DEFECTS		
Insects	With obvious live insects (eg potato moth, potato wireworm).	
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).	
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).	
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).	
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).	
MINOR DEFECTS		
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2sq cm and >3mm deep.	
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2sq cm of surface area.	
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5sq cm. With healed growth cracks or splits >3mm wide or >3mm deep.	
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 receival.	
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 12 - 20°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.	



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Crystal
CLASS	One	NOTES	
Colour	Smooth, bright white skin that is thin	and delicate; white flesh.	
Visual Appearance	Shallow eyes; free from foreign matter that the total area affected is <3sq cm	r other than soil; skinning is allowable fo 1.	r new season tubers only provided
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	astes or odours; no 'off' or foreign
Shape	Approximately round to oval and sligh	ntly flattened.	
Size	Weight range 60 - 110 g packs < 1 kg; 1	110 - 350 g > 1kg packs.	
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato n	noth, potato wireworm).	
Diseases	With fungal or bacterial rots (eg pink	rot, dry rot, gangrene, late blight or bact	erial wilt).
Physical/Pest Damage	With raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).		
Physiological Disorders	· •	rstored tubers). ish (brown fleck) or hollow cavities inside entre of the tuber (black heart, due to lov	
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage		n wide and <3 mm deep (not removable Jre or rub marks affecting in total >2 sq o	
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area. With enlarged lenticels (>1mm diameter) affecting >5 sq cm.		
Physiological Disorder	÷ .	3mm wide or >3mm deep (not removabl n wide and <3 mm deep (not removable	
CONSIGNMENT CRITERIA			
Tolerance Per Consignment		limit) to be < 2 defects per item Total m . Total major defects must not exceed 2	
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 receival.		
Receival Conditions	-	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	
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.		



ΡΟΤΑΤΟ

ТҮРЕ	Brushed	VARIETY	Delaware
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA Colour White to pale tan skin; white flesh. Medium to deep eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only Visual Appearance provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet. Firm texture. Free from foreign or off smells or tastes. Sensory Shape Approximately oval tubers. In pre ordered size as per requirements. 120 - 350g, with a minimum of 50% in range Loose Standard 50 - 85 g Size 170 - 300g Loose Chats 30 - 50 g Loose Cocktails Pre Pack Chats 55 - 110 g **MAJOR DEFECTS** Insects With obvious live insects (eg potato moth, potato wireworm). With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). Diseases With raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. Physical/Pest Damage With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form). With sprouting from the eyelets (overstored tubers). **Physiological Disorders** With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen). With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). **Temperature Injury** With obvious shrivelling and softened, spongy flesh (dehydration). **MINOR DEFECTS** With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). Physical/Pest Damage With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep. With moderate development of brown markings or skin cracking (crazing) affecting >5 sq cm. Skin Marks/Blemishes With moderate black speckling affecting in aggregate >2 sq cm of surface area. With enlarged lenticels (>1mm diameter) affecting >5 sq cm. **Physiological Disorder** With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). **CONSIGNMENT CRITERIA** Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) **Tolerance Per Consignment** must not exceed 10% of consignment. Total major defects must not exceed 2% of consignment. Combined Total not to exceed 10% 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 Packaging & Labelling 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 receival. Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet **Receival Conditions** as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20°C 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 **Chemical & Containment Residues** 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.



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Desiree		
CLASS	One	NOTES			
GENERAL APPEARANCE CRITERIA					
Colour	Light pink to red skin, not blotchy or uneven; white-cream flesh.				
Visual Appearance	Smooth skin with uniform clean, normal bloom; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3 sq cm.				
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	astes or odours; no 'off' or foreign		
Shape	Approximately round to oval.				
Size	In pre ordered size as per requirement	ts.			
MAJOR DEFECTS					
Insects	With obvious live insects (eg potato n	noth, potato wireworm).			
Diseases		rot, dry rot, gangrene, late blight or bact on the potato skin (powdery scab, comn			
Physical/Pest Damage	With acce of sum (c) reading growth's on the potato shar (power's scats, common scats). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondar\y growth With deep (>3mm), dark bruising and softened flesh With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).				
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).				
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).				
MINOR DEFECTS					
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.				
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.				
Physiological Disorder	With enlarged lenticels (>1mm diamet With healed growth cracks or splits >3	er) affecting >5 sq cm. 3mm wide or >3mm deep (not removabl	e by one pass peeling).		
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	4 days clear shelf life from date of receiv	al.		
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 12 - 20°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.				



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Desiree Chat/Cocktail
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA	
Colour	Light pink to red skin, not blotchy or uneven; white-cream flesh.	
Visual Appearance	Smooth skin with uniform clean, normal bloom; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3 sq cm.	
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.	
Shape	Approximately round to oval.	
Size	In pre ordered size as per requirements. Loose Chats 50 - 85 g Loose Cocktails 30 - 50 g Pre Pack Chats 55 - 110 g	
MAJOR DEFECTS		
Insects	With obvious live insects (eg potato moth, potato wireworm).	
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).	
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds > 15mm long, and/or >2mm wide and/or >2mm With swollen lenticels (blistered/watery) >1mm in diameter affecting >3sq cm With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).	
Physiological Disorders	/ith sprouting from the eyelets (overstored tubers). /ith severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). /ith dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).	
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).	
MINOR DEFECTS		
Physical/Pest Damage	With cuts or splits <15mm long, <2mm wide and <2mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1.5sq cm and >2mm deep.	
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >3sq cm. With moderate black speckling affecting in aggregate >1.5sq cm of surface area.	
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >3sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).	
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 receival.	
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 12 - 20°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.	



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Exton
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA	
Colour	With creamy to white skin and flesh	
Visual Appearance	Shallow to medium depth eyes; free from foreign matter.	
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.	
Shape	Approximately round to oblong; none badly deformed from standard.	
Size	In pre ordered size as per requirements. 100 -350g, with minimum of 50% in range 170-300g.	
MAJOR DEFECTS		
Insects	With obvious live insects (eg potato moth, potato wireworm)	
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab affecting).	
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With deep unhealed cuts, splits, or cracks or other wounds >20mm long and/or >2mm wide and/or >3mm deep that are not removable by peeling With swollen lenticels (blistered/water) >1mm in diameter affecting >5sq cm With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep(>3mm) dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)	
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).	
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).	
MINOR DEFECTS		
Physical/Pest Damage	With cuts or splits >20mm long, >2mm wide and >3 mm deep that are not removable by peeling. With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.	
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.	
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).	
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 receival.	
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 12 - 20°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.	



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Foxton
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA		
Colour	Red skin; creamy to pale yellow flesh		
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only.		
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.		
Shape	Approximately round to oval; none badly deformed from standard.		
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg		
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato moth, potato wireworm)		
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).		
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage	With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.		
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.		
Physiological Disorder	With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >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 receival.		
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 12 - 20°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.		



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Gold Star	
CLASS	One	NOTES		
GENERAL APPEARANCE CRIT	GENERAL APPEARANCE CRITERIA			
Colour	Light golden skin which may be mottl	ed to lightly russetted; yellowish to crea	my flesh.	
Visual Appearance	Shallow eyes, moderately pronounced tubers	d lenticels; free from foreign matter; skir	nning is allowable for new seasons	
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	astes or odours; no 'off' or foreign	
Shape	Uniform round to oval; nil with deform	ned shape.		
Size	Weight range 60 - 110 g packs < 1 kg; 1	110 - 350 g > 1kg packs.		
MAJOR DEFECTS				
Insects	With obvious live insects (eg potato n	noth, potato wireworm)		
Diseases	With fungal or bacterial rots (eg pink i	rot, dry rot, gangrene, late blight or bact	erial wilt).	
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form) With deep, dark bruising and softened flesh.			
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).			
Temperature Injury	With obvious shrivelling and softened, spongy flesh (dehydration). With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).			
MINOR DEFECTS				
Physical/Pest Damage	With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.			
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.			
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).			
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	4 days clear shelf life from date of receiv	al.	
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 12 - 20°C		proved. Pulp Temperature 12 - 20°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 un party audit. A copy of current certifica	nder a HACCP based food safety program ation to be forwarded to receiver.	m that is subject to an annual third-	



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Jersey Royal
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Creamy to white skin and flesh.
Visual Appearance	Shallow eyes; free from foreign matter; skinning is allowable for new seasons tubers only.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval; none badly deformed from standard
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).
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 receival.
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 12 - 20°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.



Kennebec

PRODUCE:

TYPE

ΡΟΤΑΤΟ

Brushed

CREMERAL APPEARANCE CRITERIA Colour Pale tan to white skin; white fiesh. Visual Appearance Shallow segs; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is - Sag orn; tubers to be free from excessive molstar, not wet. Sensory Firm when tested with finger pressure, not soft or spony; free from foreign tastes or dours; no 'off' or foreign astes or tastes. Shape Approximately owal to long owal. NAJOR DEFECTS With obvious live insects (eg potato moth, potato wireworm). Diseases With obvious live insects (eg potato moth, potato wireworm). With solution since insect, roding or new tole dange. With obvious live insects (eg potato moth, potato wireworm). Physical/Pest Damage With obvious live insects (eg potato moth, potato wireworm). With obvious live insect of egr control or nematode damage. With obvious of insect, roding to rematode damage. Physical/Pest Damage With obvious of insect, roding to rotating to the sort sind advanced secondary growth. With deep of smm, dark bruising and soft end flesh. With deep of smm, dark bruising and soft end flesh. With or busines and the soft an or workell green time (exposed to light, tota compounds may form). With edut pink or black rase at the centre of the tube flesh chart, due to low roagen). With deep of smm, dark	CLASS	One	NOTES		
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Physical/Pest DamageWith evidence of insect, rodent, or nematode damage. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green times (exposed to light, toxic compounds may form).Physiological DisordersWith sprouting from the eyelets (overstored tubers). With severel brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With adar, pink or black areas at the centre of the tuber (black heart, due to low oxygen).Temperature InjuryWith reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shriveling and softened, spongy flesh (dehydration).MINOR DEFECTSPhysical/Pest DamageWith cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruikes, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.Skin Marks/BlemishesWith moderate development of brown markings or skin cracking (crazing) affecting >5 sq cm. With headed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).CONSIGNMENT CRITERIATotal minor defects (within allowance limit) to be <2 defects per item Total minor defects (outside allowance limit) not to exceed 10% of consignment. Total major defects purse anal/brand (plus growers name/brand packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce flasting in adgreg requirements. Labelling to identify grower's name/brand (plus growers name/codef if via a packhouse), address, contents, class, size and/or minimum net	Diseases	With fungal or bacterial rots (eg pink r	ot, dry rot, gangrene, late blight or bact	erial wilt).	
Physiological Disorders With severe brown spotting of the flesh (forwm fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen). Temperature Injury With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration). MINOR DEFECTS With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep. Skin Marks/Blemishes With moderate black speckling affecting in aggregate >2 sq cm of surface area. Physiological Disorder With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). CONSIGNMENT CRITERIA Total minor defects (within allowance limit) to be <2 defects per item Total minor defects (soutside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total or to exceed 10%.	Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh.			
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Physical/Pest Damage With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). Skin Marks/Blemishes With moderate development of brown markings or skin cracking (crazing) affecting >5 sq cm. Physiological Disorder With enlarged lenticels (>1mm diameter) affecting in aggregate >2 sq cm of surface area. Physiological Disorder With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). CONSIGNMENT CRITERIA 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 receival. 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 12 - 20°C Chemical & Containment Residues All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of th	Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).			
Physical/Pest Damage With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep. Skin Marks/Blemishes With moderate development of brown markings or skin cracking (crazing) affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area. Physiological Disorder With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). CONSIGNMENT CRITERIA 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 receival. 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 12 - 20°C 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 Me	MINOR DEFECTS				
Skin Marks/Blemishes With moderate black speckling affecting in aggregate >2 sq cm of surface area. Physiological Disorder With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). CONSIGNMENT CRITERIA 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 receival. 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 12 - 20°C 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.	Physical/Pest Damage	· •		• • • •	
Physiological Disorder With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). CONSIGNMENT CRITERIA 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%.	Skin Marks/Blemishes				
Tolerance Per ConsignmentTotal 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 & LabellingPackaging 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 LifeProduce must provide not less than 14 days clear shelf life from date of receival.Receival ConditionsCompliance 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 12 - 20°CChemical & Containment ResiduesAll 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. Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-	Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm.			
Tolerance Per Consignmentmust not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.Packaging & LabellingPackaging 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.Shelf LifeProduce must provide not less than 14 days clear shelf life from date of receival.Receival ConditionsCompliance 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 12 - 20°CChemical & Containment ResiduesAll 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.Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-	CONSIGNMENT CRITERIA				
Packaging & Labellingcurrent 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.Shelf LifeProduce must provide not less than 14 days clear shelf life from date of receival.Receival ConditionsCompliance 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 12 - 20°CChemical & Containment ResiduesAll 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.	Tolerance Per Consignment	must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total			
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 12 - 20°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. Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-	Packaging & Labelling	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.			
Receival Conditions as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20°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. Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-	Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receival.			
Chemical & Containment Residues of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's. Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-	Receival Conditions				
Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-	Chemical & Containment Residues	of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food			
party audit. A copy of current certification to be forwarded to receiver.	Food Safety Requirements				

VARIETY



ΡΟΤΑΤΟ

ТҮРЕ	Brushed and Washed	VARIETY	King Edward
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Creamy skin with pink-red blush in parts; uniform clean, bright bloom; cream - golden flesh.
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to long oval; none badly deformed from standard.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep With severely malformed or root constricted tubers, or tubers with advanced secondary growth With deep, dark bruising and softened flesh With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >5 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 receival.
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 12 - 20°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.

Chemical & Containment Residues



Kipfler

PRODUCE:

TYPE

ΡΟΤΑΤΟ

Brushed

CLASS	One	NOTES	
GENERAL APPEARANCE CRIT	reria		
Colour	With golden skin; uniform clean, brigh	nt bloom; light golden yellow flesh.	
Visual Appearance	· · ·	rom foreign matter; skinning is allowabl n; tubers to be free from excessive moisi	• •
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.		
Shape	Approximately oval to long oval, ofte	n with tapered ends and somewhat irreg	gular surface.
Size	Weight range 60 - 110 g packs < 1 kg; '	110 - 350 g > 1kg packs.	
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato n	noth, potato wireworm).	
Diseases		rot, dry rot, gangrene, late blight or bact on the potato skin (powdery scab, comr	
Physical/Pest Damage	With raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, With obvious shrivelling and softened	water-soaked areas in the flesh (freezing I, spongy flesh (dehydration).	j injury).
MINOR DEFECTS			
Physical/Pest Damage		n wide and <3 mm deep (not removable ure or rub marks affecting in total >1 sg c	
Skin Marks/Blemishes	With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep. With moderate development of brown markings or skin cracking (crazing) affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.		
Physiological Disorder	With enlarged lenticels (>1mm diamet With healed growth cracks or splits >2	ter) affecting >3 sq cm. 2mm wide or >2mm deep (not removabl	e by one pass peeling).
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 1	4 days clear shelf life from date of receiv	al.
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 12 - 20°C		
Chamical & Containment Posiduos	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 ESANZ Food		

VARIETY

 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.

of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Lady Christl
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	With red skin; cream-yellow flesh.
Visual Appearance	Medium depth eyes; smooth skin; free from foreign matter; with visible lenticels, skinning is allowable for new seasons tubers only provided that total affected is <6sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy, free from foreign tastes or odours, no 'off" or foreign odours or tastes.
Shape	Approximately oval to long oval; none badly deformed from standard.
Size	In pre ordered size as per customer requirements. Standard 120 - 350g, with a minimum of 50% in range 170 - 300g; non<120g or >350g. Pre Pack Chats 55 - 110g
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pint rot dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form) With deep unhealed cuts, splits, cracks or other wounds that are not removable by peeling.
Physiological Disorders	With sprouting from the eyelets (overstored tubers) With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits that are >20mm long, >2mm wide and >3 mm deep. With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2sq cm and 1-3mm deep.
Skin Marks/Blemishes	With moderate black speckling affecting in aggregate >4 sq cm of surface area. With moderate development of a silvery sheen, brown markings or skin cracking affecting >4sq cm.
Physiological Disorder	With enlarged, swollen lenticels (>2 mm diameter) affecting >5sq cm. With healed growth cracks or splits >3mm wide or >3mm deep or wide (not removable by one pass peeling)
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 receival.
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 12 - 20°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.



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	La Ratte
CLASS	One	NOTES	
GENERAL APPEARANCE CRITERIA			
Colour	With light golden skin; uniform clean, bright bloom; pale golden yellow flesh.		
Visual Appearance	Shallow to medium depth eyes; free f that the total area affected is <3sq cm	rom foreign matter; skinning is allowable 1.	e for new season tubers only provided
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	tastes or odours; no 'off' or foreign
Shape	Approximately oval to long oval, often	n with tapered ends and somewhat irreg	gular surface.
Size	Weight range 60 - 110 g packs < 1 kg; ′	110 - 350 g > 1kg packs.	
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato n	noth, potato wireworm).	
Diseases	With fungal or bacterial rots (eg pink	rot, dry rot, gangrene, late blight or bact	cerial wilt).
Physical/Pest Damage	With raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.		
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >2sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.		
Physiological Disorder	With healed growth cracks or splits >2 With enlarged lenticels (>1mm diamet	2mm wide or >2mm deep (not removabl ter) affecting >3 sq cm.	e by one pass peeling).
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 receival.		
Receival Conditions		ents (if required) for Interstate Consignm a air bag suspension, unless otherwise ap	
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.		



ΡΟΤΑΤΟ

ТҮРЕ	Brushed	VARIETY	La Soda
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Red skin with white flesh.
Visual Appearance	Medium to deep eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3sq cm.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oblong.
Size	In pre ordered size as per requirement Standard potatoes in range 120 - 350g, with a minimum of 50% in range 170 - 300g.
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	WithWith healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). enlarged lenticels (>2mm diameter) affecting >5 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 receival.
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 12 - 20°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.



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Latona
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Yellow skin (mottled to lightly russetted), yellow flesh.
Visual Appearance	Shallow eyes; free from foreign matter; skinning is allowable for new seasons tubers
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Uniform round to oval. Nil with deformed shape.
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm)
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >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 receival.
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 12 - 20°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.



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Mondial
CLASS	One	NOTES	
GENERAL APPEARANCE CRIT	GENERAL APPEARANCE CRITERIA		
Colour Visual Appearance	Smooth pale yellow to yellow skin; yel Shallow eyes; free from foreign matte area affected is <3sq cm.	low flesh. r; skinning is allowable for new season t	ubers only provided that the total
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign	tastes or odours; no 'off' or foreign
Shape	Approximately oval to long oval, ofter	n with tapered ends.	
Size	Weight range; 60 - 110g in packs < 1kg	ı, 110 - 350g in packs > 1kg.	
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato n	noth, potato wireworm).	
Diseases	With fungal or bacterial rots (eg pink i	rot, dry rot, gangrene, late blight or bac	terial wilt).
Physical/Pest Damage	With raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS	MINOR DEFECTS		
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.		
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >2sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.		
Physiological Disorder	With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged lenticels (>1mm diameter) affecting >3 sq cm.		e by one pass peeling).
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	4 days clear shelf life from date of receiv	val.
Receival Conditions	• •	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	•
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 un party audit. A copy of current certifica	nder a HACCP based food safety progra ation to be forwarded to receiver.	m that is subject to an annual third-



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Nadine
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	reria		
Colour	Smooth white to pale yellow skin; creamy flesh.		
Visual Appearance	Shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.		
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.		
Shape	Approximately round to oval.		
Size	In pre ordered size as per requirements.Loose Standard120 - 350g, with a minimum of 50% in range 170 - 300g;Loose Chats50 - 85 g,Loose Cocktails30 - 50 g,Pre Pack Chats55 - 110 g		
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato moth, potato wireworm).		
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).		
Physical/Pest Damage	With raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.		
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.		
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With enlarged lenticels (>1mm diameter) affecting >5 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 receival.		
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 12 - 20°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.		







ΡΟΤΑΤΟ

ТҮРЕ	Brushed	VARIETY	Nicola
CLASS	One	NOTES	
GENERAL APPEARANCE CRITERIA			
Colour	Golden yellow skin; uniform clean, yell	ow flesh.	
Visual Appearance		from foreign matter; skinning is allowab is <3sq cm; tubers to be free from exces	
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	astes or odours; no 'off' or foreign
Shape	Approximately oval to long oval.		
Size	Weight range 60 - 110 g packs < 1 kg; 1	110 - 350 g > 1kg packs.	
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato n	noth, potato wireworm).	
Diseases		rot, dry rot, gangrene, late blight or bact on the potato skin (powdery scab, comn	
Physical/Pest Damage	With raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.		
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.		
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).		
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	4 days clear shelf life from date of receiv	al.
Receival Conditions	-	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	
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 ur party audit. A copy of current certifica	nder a HACCP based food safety progra ation to be forwarded to receiver.	m that is subject to an annual third-



ΡΟΤΑΤΟ

ТҮРЕ	Brushed and Washed	VARIETY	Pink Eye / Southern Gold
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Cream skin with mauve blush around the eyes; yellow flesh.
Visual Appearance	Smooth skin, deep, elongate eyes that may be surrounded by a pink - purple blush; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
Sensory	Nutty taste and floury texture when cooked; firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval.
Size	Weight range; 120 - 300g.
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >5 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 receival.
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 12 - 20°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.



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Pink Fir Apple
CLASS	One	NOTES	
GENERAL APPEARANCE CRIT	ERIA		
Colour	Light pink skin; uniform clean, yellow	flesh.	
Visual Appearance	Smooth skin, shallow to medium dept only provided that the total area affect	th eyes; free from foreign matter; skinnir cted is <3sq cm.	ng is allowable for new season tubers
Sensory	Firm when tested with finger pressure odours or tastes	e, not soft or spongy; free from foreign t	tastes or odours; no 'off' or foreign
Shape	Approximately long to oblong, often	slightly elongated at the ends; surface m	nay be slightly knobbly.
Size	Weight range 60 - 110 g packs < 1 kg; 1	110 - 350 g > 1kg packs.	
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato n	noth, potato wireworm).	
Diseases	With fungal or bacterial rots (eg pink	rot, dry rot, gangrene, late blight or bact	cerial wilt).
Physical/Pest Damage	With raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.		
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >2sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.		
Physiological Disorder	With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged lenticels (>1mm diameter) affecting >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 receival.		
Receival Conditions	-	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	
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.		



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Pontiac
CLASS	One	NOTES	
GENERAL APPEARANCE CRITERIA			
Colour	With deep pink to red skin; white-crea		
Visual Appearance	Medium depth eyes; slightly rough sk provided that total area affected is <3	in; free from foreign matter; skinning is a sq cm.	allowable for new seasons tubers only
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	tastes or odours; no 'off' or foreign
Shape	Approximately round to oblong.		
Size	In pre ordered size as per requirement	ts. Standard 120 - 350g, with a minimum	of 50% in range 170 - 300g.
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato n	noth, potato wireworm).	
Diseases	With fungal or bacterial rots (eg pink i	rot, dry rot, gangrene, late blight or bact	cerial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.		
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.		
Physiological Disorder	With enlarged lenticels (>2mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).		
CONSIGNMENT CRITERIA			
Tolerance Per Consignment		limit) to be < 2 defects per item Total m . Total major defects must not exceed 2	
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	4 days clear shelf life from date of receiv	al.
Receival Conditions		nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	-
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 un party audit. A copy of current certifica	nder a HACCP based food safety progra ation to be forwarded to receiver.	m that is subject to an annual third-



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Pontiac Chat/Cocktail
CLASS	One	NOTES	
GENERAL APPEARANCE CRITERIA			

With deep pink to red skin; white-cream flesh.
Medium depth eyes; slightly rough skin; free from foreign matter; skinning is allowable for new seasons tubers only provided that total area affected is <3 sq cm.
Firm when tested with finger pressure, not soft/spongy; free from foreign tastes/odours; no 'off' or foreign odours/tastes
Approximately round to oblong.
In pre ordered size as per requirements. Loose Chats 50 - 85g, Loose Cocktails 30 - 50g, Pre Pack Chats 55-110g
With obvious live insects (eg potato moth, potato wireworm).
With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds >15mm long, and/or >2mm wide and/or >2mm deep With swollen lenticels (blistered/watery) >1mm in diameter affecting >3sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form). With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).
With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen). With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
With obvious live insects (eg potato moth, potato wireworm). With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
With cuts or splits <15mm long, <2mm wide and <2 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >3sq cm. With moderate black speckling affecting in aggregate >1.5sq cm of surface area. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 3 sq cm
With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged lenticels (>1mm diameter) affecting >3sq cm.
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 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.
Produce must provide not less than 14 days clear shelf life from date of receival.
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 12 - 20°C
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.
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.







ΡΟΤΑΤΟ

ТҮРЕ	Washed, Pre Pack (6kg &10kg)	VARIETY	Pontiac
CLASS	Composite	NOTES	

GENERAL APPEARANCE CRITERIA		
Colour	With deep pink to red skin; white-cream flesh.	
Visual Appearance	Medium depth eyes; slightly rough skin; free from foreign matter. Tubers to be free from excessive moisture, not wet.	
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.	
Shape	Approximately round to oblong.	
Size	100 - 400g with 50% in range 130 - 340g.	
MAJOR DEFECTS		
Insects	With obvious live insects (eg potato moth, potato wireworm).	
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).	
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds >40mm long, and/or >4mm wide and/or >4mm deep With swollen lenticels (blistered/watery) >2mm in diameter affecting >7sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).	
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).	
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).	
MINOR DEFECTS		
Physical/Pest Damage	With cuts or splits <40mm long, <4mm wide and <4mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >4sq cm and 4mm deep.	
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >6sq cm. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.	
Physiological Disorder	With enlarged lenticels (>2mm diameter) affecting >7sq cm. With healed growth cracks or splits >5mm wide or >5mm deep.	
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 receival.	
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 12 - 20°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.	


ΡΟΤΑΤΟ

ТҮРЕ	Washed, Pre Pack (6kg &10kg)	VARIETY	Pontiac
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	With deep pink to red skin; white-cream flesh.
Visual Appearance	Medium depth eyes; slightly rough skin; free from foreign matter. Skinning is allowable for new season tubers only provided that the total area affected is <3sq cm. Tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.
Shape	Approximately round to oblong.
Size	120 - 350g with 50% in range 170 - 300g.
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2sq cm and 3mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>2mm diameter) affecting >5sq cm. With healed growth cracks or splits >3mm wide or >3mm deep.
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 receival.
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 12 - 20°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.



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Purple Congo
CLASS	One	NOTES	

Colour	Bright purple skin; dark purple flesh which may have slight lighter purple mottling		
Visual Appearance	Medium depth eyes, somewhat dark in colour; free from foreign matter; skinning is allowable for new seasons tubers only.		
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.		
Shape	Approximately long to oblong, knobbly and uneven surface.		
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg		
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato moth, potato wireworm)		
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).		
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage	With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.		
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.		
Physiological Disorder	With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >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 th 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 receival.		
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 12 - 20°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.		



ΡΟΤΑΤΟ

155	One			
	••	NOTES		
GENERAL APPEARANCE CRITERIA				
ur	Light pink to red skin, not blotchy or uneven; white-cream flesh.			
al Appearance	Smooth, double thickness skin with clean, normal bloom; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3 sq cm.			
sory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.			
De la	Approximately round to oval.			
	In pre ordered size as per requirement	s. 120-350 grams, with a minimum of 50	0% in range 170-300 grams.	
JOR DEFECTS				
cts	With obvious live insects (eg potato m	noth, potato wireworm).		
ases		ot, dry rot, gangrene, late blight or bact on the potato skin (powdery scab, comm		
sical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).			
siological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).			
perature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).			
MINOR DEFECTS				
sical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.			
Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.			
siological Disorder	With enlarged lenticels (>1mm diamet With healed growth cracks or splits >3	er) affecting >5 sq cm. mm wide or >3mm deep (not removable	e by one pass peeling).	
NSIGNMENT CRITERIA				
rance 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%.			
kaging & 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.			
f Life	Produce must provide not less than 14 days clear shelf life from date of receival.		al.	
eival 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 12 - 20°C			
nical & 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.			
d 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.			



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Redstar
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA	
Colour	Red to dark red skin; yellow flesh	
Visual Appearance	Medium rough skin; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only.	
Sensory	Firm when tested with finger pressure, not soft or spongy; no 'off' or foreign odours or tastes.	
Shape	Approximately round to oval; none badly deformed from standard.	
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg	
MAJOR DEFECTS		
Insects	With obvious live insects (eg potato moth, potato wireworm)	
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).	
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)	
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).	
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).	
MINOR DEFECTS		
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.	
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.	
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >5 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 receival.	
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 12 - 20°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.	



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Roseval
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA	
Colour	Dark red skin with uniform clean, bright bloom; yellow flesh.	
Visual Appearance	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers.	
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.	
Shape	Approximately long to oblong.	
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs	
MAJOR DEFECTS		
Insects	With obvious live insects (eg potato moth, potato wireworm)	
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).	
Physical/Pest Damage	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab). With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)	
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).	
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).	
MINOR DEFECTS		
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.	
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.	
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With enlarged, swollen lenticels (>1mm diameter) affecting >5 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 receival.	
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 12 - 20°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.	



Royal Blue

PRODUCE:

TYPE

ΡΟΤΑΤΟ

Washed

CLASS	One	NOTES	
GENERAL APPEARANCE CRIT	ERIA		
Colour	Reddish purple skin which may be ligh	tly russetted; rich golden yellow flesh.	
Visual Appearance	Shallow eyes; free from foreign matte	r; skinning is allowable for new seasons t	tubers only.
Sensory	Firm when tested with finger pressure	e, not soft or spongy; no 'off' or foreign o	odours or tastes.
Shape	Uniform oval to slightly flattened; Nil	with deformed shape.	
Size	Weight range 60 - 110 g packs < 1 kg; 1	10 - 350 g > 1kg packs.	
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato n	noth, potato wireworm)	
Diseases		rot, dry rot, gangrene, late blight or bact y growths on the potato skin (powdery s	
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage		n wide and <3 mm deep (not removable , pressure or rub marks affecting in tota	
Skin Marks/Blemishes		ery sheen, brown markings or skin crack ing in aggregate >2 sq cm of surface are	
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).		
CONSIGNMENT CRITERIA			
Tolerance Per Consignment		limit) to be < 2 defects per item Total m . Total major defects must not exceed 2	
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	4 days clear shelf life from date of receiv	al.
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 12 - 20°C		

VARIETY

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 thirdparty audit. A copy of current certification to be forwarded to receiver.



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Ruby Lou
CLASS	One	NOTES	
GENERAL APPEARANCE CRITERIA			
Colour	With red skin; cream-yello	With red skin; cream-yellow flesh.	

Colour	With red skin; cream-yellow flesh.		
Visual Appearance	Medium depth eyes; smooth skin; free from foreign matter; with visible lenticels, skinning is allowable for new seasons tubers only provided that total affected is <6sq cm.		
Sensory	Firm when tested with finger pressure, not soft or spongy, free from foreign tastes or odours, no 'off" or foreign odours or tastes.		
Shape	Approximately round to oval; none badly deformed from standard.		
Size	In pre ordered size as per customer requirements. Standard: 120 - 350g, with a minimum of 50% in range 170 - 300g; none<120g or >350g. Pre Pack Chats: 55 - 110g		
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato moth, potato wireworm).		
Diseases	With fungal or bacterial rots (eg pint rot dry rot, gangrene, late blight or bacterial wilt).		
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form) With deep unhealed cuts, splits, cracks or other wounds that are not removable by peeling.		
Physiological Disorders	With sprouting from the eyelets (overstored tubers) With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage	With cuts or splits that are >20mm long, >2mm wide and >3 mm deep. With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2sq cm and 1-3mm deep.		
Skin Marks/Blemishes	With moderate black speckling affecting in aggregate >4 sq cm of surface area. With moderate development of a silvery sheen, brown markings or skin cracking affecting >4sq cm.		
Physiological Disorder	With enlarged, swollen lenticels (>2 mm diameter) affecting >5sq cm. With healed growth cracks or splits >3mm wide or >3mm deep or wide (not removable by one pass peeling)		
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 receival.		
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 12 - 20°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.		



ΡΟΤΑΤΟ

ТҮРЕ	Brushed	VARIETY	Russet Burbank	
CLASS	One	NOTES		
GENERAL APPEARANCE CRIT	ERIA			
Colour Visual Appearance	Brown skin which is heavily russeted; white flesh. Rough skin; shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not			
Sensory	wet. Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	tastes or odours; no 'off' or foreign	
Shape	Oval to long/cylindrical and slightly fla	attened.		
Size	Weight range 60 - 110 g packs < 1 kg; 1	10 - 350 g > 1kg packs.		
MAJOR DEFECTS				
Insects	With obvious live insects (eg potato m	noth, potato wireworm).		
Diseases		rot, dry rot, gangrene, late blight or bact on the potato skin (powdery scab, comn		
Physical/Pest Damage	With dreen areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).			
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).			
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).			
MINOR DEFECTS				
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.			
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.			
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).			
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 receival.			
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 12 - 20°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.			



ΡΟΤΑΤΟ

ТҮРЕ	Brushed	VARIETY	Sebago
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA
Colour	Creamy to pale tan skin; white-cream flesh.
Visual Appearance	Shallow to medium depth eyes; thin even distribution of dry red or black soil over skin as pre-ordered; free from foreign matter other than soil; skinning is allowable for new seasons tubers only provided that total area affected is <3 sq cm; tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours. No 'off' or foreign odours or tastes.
Shape	Approximately round to oblong.
Size	In pre ordered size as per requirements Standard potatoes 120 - 350g, with a minimum of 50% in range 170 - 300g.
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >-3 mm deep.
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >4sq cm. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).
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 receival.
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 12 - 20°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.



ΡΟΤΑΤΟ

ТҮРЕ	Brushed, Pre Pack (6kg & 10kg)	VARIETY	Sebago
CLASS	Composite	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Creamy to pale tan skin; white-cream flesh, uniform clean bright bloom.
Visual Appearance	Brushed: thin even distribution of dry red or black soil over skin. Washed: shallow to medium depth eyes; free from foreign matter; tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.
Shape	Approximately round to oblong.
Size	100 - 400g with 50% in range 130 - 340g.
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts, splits, cracks or other wounds >40mm long, and/or >4mm wide and/or >4mm deep With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep(,>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <40mm long, <4mm wide and <4mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >4sq cm and 4mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >6sq cm With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>2mm diameter) affecting >7 sq cm. With healed growth cracks or splits >5mm wide or >5mm deep (not removable by one pass peeling).
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 receival.
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 12 - 20°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.



ΡΟΤΑΤΟ

ТҮРЕ	Brushed, Pre Pack (6kg & 10kg)	VARIETY	Sebago
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Creamy to pale tan skin; white-cream flesh, uniform clean bright bloom.
Visual Appearance	Brushed: thin even distribution of dry red or black soil over skin. Washed: shallow to medium depth eyes; free from foreign matter. Skinning is allowable for new season tubers only provided that the total area affected is <3sq cm. Tubers to be free from excessive moisture, not wet.
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.
Shape	Approximately round to oblong.
Size	120 - 350g with 50% in range 170 - 300g.
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2sq cm and >3mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm. With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm With moderate black speckling affecting in aggregate >2 sq cm of surface area.
Physiological Disorder	With healed growth cracks or splits >3mm wide or >3mm deep.
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 receival.
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 12 - 20°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.



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Sequoia	
CLASS	One	NOTES		
GENERAL APPEARANCE CRIT	ERIA			
Colour	Smooth pale gold to white skin; white			
Visual Appearance	Shallow eyes; free from foreign matte area affected is <3sq cm.	r; skinning is allowable for new season t	ubers only provided that the total	
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign	tastes or odours; no 'off' or foreign	
Shape	Approximately round to somewhat ov	/al.		
Size	Weight range; 60 - 11 0g in packs < 1kg	g, 110 - 350g in packs > 1kg.		
MAJOR DEFECTS				
Insects	With obvious live insects (eg potato n	noth, potato wireworm).		
Diseases		rot, dry rot, gangrene, late blight or bac on the potato skin (powdery scab, comr		
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).			
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).			
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).			
MINOR DEFECTS				
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.			
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >2sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.			
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >3 sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).			
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 receival.			
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 12 - 20°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.			



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Snow Gem
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	TERIA
Colour	Smooth, creamy white skin; white flesh
Visual Appearance	Shallow eyes; free from foreign matter; skinning is allowable for new seasons tubers only
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
Shape	Approximately round to oval, slightly flattened shape; none badly deformed from standard.
Size	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg
MAJOR DEFECTS	
Insects	With obvious live insects (eg potato moth, potato wireworm).
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
Physical/Pest Damage	With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).
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 receival.
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 12 - 20°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.



ΡΟΤΑΤΟ

ТҮРЕ	Brushed	VARIETY	Spunta		
CLASS	One	NOTES			
GENERAL APPEARANCE CRIT	GENERAL APPEARANCE CRITERIA				
Colour	Smooth, creamy white to pale yellow	skin; creamy flesh.			
Visual Appearance		r other than soil; skinning is allowable fo 1; tubers to be free from excessive moist	• •		
Sensory	Firm when tested with finger pressure odours or tastes.	e, not soft or spongy; free from foreign t	astes or odours; no 'off' or foreign		
Shape	Approximately oval to long oval with	tapered ends, may be somewhat kidney	shaped.		
Size	Weight range 60 - 110 g packs < 1 kg; 1	10 - 350 g > 1kg packs.			
MAJOR DEFECTS					
Insects	With obvious live insects (eg potato n	noth, potato wireworm).			
Diseases		rot, dry rot, gangrene, late blight or bact on the potato skin (powdery scab, comn			
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).				
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).				
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).				
MINOR DEFECTS					
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.				
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.				
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).				
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 receival.				
Receival Conditions		nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap			
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.				



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Symfonia
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA		
Colour	Red skin which may be lightly russeted; yellow flesh.	
Visual Appearance	Shallow eyes, moderately smooth skin multiple obvious lenticels; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.	
Sensory	Firm when tested with finger pressure, not soft or spongy; no 'off' or foreign odours or tastes.	
Shape	Uniform long to oval.	
Size	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.	
MAJOR DEFECTS		
Insects	With obvious live insects (eg potato moth, potato wireworm).	
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).	
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With deep, unhealed cuts, splits, cracks or other wounds >20mm long, and/or >2mm wide and/or >3mm deep that are not removable by peeling. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).	
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).	
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).	
MINOR DEFECTS		
Physical/Pest Damage	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.	
Skin Marks/Blemishes	With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.	
Physiological Disorder	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).	
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 receival.	
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 12 - 20°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.	



ΡΟΤΑΤΟ

ТҮРЕ	Washed	VARIETY	Toolangi Delight		
CLASS	One	NOTES			
GENERAL APPEARANCE CRIT	GENERAL APPEARANCE CRITERIA				
Colour	Deep purple skin; white flesh with a purple tinge.				
Visual Appearance	Slightly rough skin; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only.				
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.				
Shape	Approximately round to oval; none ba	dly deformed from standard.			
Size	Weight range 60 - 110 g packs < 1 kg; 1	10 - 350 g > 1kg packs.			
MAJOR DEFECTS					
Insects	With obvious live insects (eg potato n	noth, potato wireworm)			
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).				
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).				
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).				
Temperature Injury	With reddish brown blotches or soft, With obvious shrivelling and softened	water-soaked areas in the flesh (freezing I, spongy flesh (dehydration).	ı injury).		
MINOR DEFECTS					
Physical/Pest Damage	With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.				
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.				
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).				
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	4 days clear shelf life from date of receiv	al.		
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 12 - 20°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.				

Effective: 1 November 2006



PRODUCE:	ΡΟΤΑΤΟ
PRODUCE:	(135121 Red Generic Bag)

ТҮРЕ	Brushed, Pre Pack (6kg & 10kg)	VARIETY	Sebago
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA		
Colour	Creamy to pale tan skin; white-cream flesh.		
Visual Appearance	Thin even distribution of dry red or black soil over skin as pre-ordered; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.		
Sensory	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.		
Shape	Approximately round to oblong.		
Size	In range 100 - 400g with 50% in range 170 - 300g.		
MAJOR DEFECTS			
Insects	With obvious live insects (eg potato moth, potato wireworm).		
Diseases	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).		
Physical/Pest Damage	With evidence of insect, rodent, or nematode damage. With deep unhealed cuts, splits, cracks >20mm long >2mm wide >3 mm deep. Or other wounds that are not removable by peeling. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep(,>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).		
Physiological Disorders	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).		
Temperature Injury	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).		
MINOR DEFECTS			
Physical/Pest Damage	With cuts or splits >20mm long, >2mm wide and >3mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.		
Skin Marks/Blemishes	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.		
Physiological Disorder	With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).		
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