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| <b>PRODUCE:</b> | <b>PUMPKIN</b> |
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| <b>TYPE</b>  | <b>Butternut</b>         | <b>VARIETY</b> | <b>Various</b> |
| <b>CLASS</b> | <b>Cut &amp; Wrapped</b> | <b>NOTES</b>   |                |

| GENERAL APPEARANCE CRITERIA                |  |
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| <b>Colour</b>                              | Light yellow / orange skin, rich orange flesh. Bright bloom.   |
| <b>Visual Appearance</b>                   | With non evidence of discolouration or dry appearance of exposed flesh , well coloured skin; cleanly cut with no jagged edges; free from foreign matter. ie: with no evidence of dirt within the packaging   |
| <b>Sensory</b>                             | Thin, hard skin; sweet, nutty flavoured flesh. Free from foreign and 'off ' smells or tastes.  |
| <b>Shape</b>                               | Peanut to pear shaped; well rounded, moderately regular shape.   |
| <b>Size</b>                                | Cut pieces to weigh in range 650g - 1.2 kg. Minimum of no less than 60% of cut pieces to range weight of 750g - 1.0 kg. All pieces to be cut in half.  |
| <b>Maturity</b>                            | Full, firm hard skin.  |
| MAJOR DEFECTS                              |  |
| <b>Insects</b>                             | With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).  |
| <b>Diseases</b>                            | With fungal or bacterial rots or markings of the skin or flesh (eg brown etch, Fusarium rot, bacterial soft rot).<br>With discolouration or disfigurement due to viruses.  |
| <b>Physical/Pest Damage</b>                | With cuts, holes or splits.<br>With cuts or splits in plastic wrap exposing flesh.   |
| <b>Skin Marks / Blemishes</b>              | With deep or superficial bruising.   |
| <b>Physiological Disorders</b>             | With evidence of hard lumps in the skin.<br>With soft, dark coloured (not cream or yellow) ground spot.  |
| <b>Temperature Injury</b>                  | With dark water-soaked areas (freezing injury).  |
| MINOR DEFECTS                              |  |
| <b>Physical/Pest Damage</b>                | With stem > 20mm long. > 30% of the cut piece affected by wrinkled plastic.  |
| <b>Skin Marks/Blemishes</b>                | With bleached areas of skin (sunburn) affecting >4 sq cm.<br>With light superficial ground marks affecting in aggregate >20% of surface area.<br>With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.  |
| CONSIGNMENT CRITERIA                       |  |
| <b>Tolerance Per Consignment</b>           | 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%.  |
| <b>Packaging &amp; Labelling</b>           | 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. |
| <b>Shelf Life</b>                          | Produce must provide not less than 14 days clear shelf life from date of receipt.  |
| <b>Receival Conditions</b>                 | 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 6 -10 °C . Chill damaged will occur at less than 4c.  |
| <b>Chemical &amp; Containment Residues</b> | 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.  |
| <b>Food Safety Requirements</b>            | 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.   |