



PRODUCE:	PUMPKIN
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TYPE	Kent, Kens' Special	VARIETY	Various
CLASS	Cut & Wrapped	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Blue-green and orange to yellow mottled skin with yellow-orange flesh. Bright bloom
Visual Appearance	Slightly ribbed and smooth. Stem with clean cut. With no evidence of discolouration or dry appearance of the flesh. Free from foreign matter eg ie: with no evidence of dirt within the packaging
Sensory	Smooth skin; smooth, dry and slightly sweet flavoured flesh. Free from foreign and 'off' smells or tastes.
Shape	Squat to well rounded; slightly indented suture lines.
Size	Cut pieces to weigh in range 700g - 1.4 kg. Minimum of no less than 60% of cut pieces to range weight of 800g - 1.2kg. All pieces to be quarters or one third cuts.
Maturity	With firm, hard skin. No immature green edges.
MAJOR DEFECTS	
Insects	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
Diseases	With fungal or bacterial rots or markings of skin or flesh (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
Physical/Pest Damage	With cuts, holes or splits. Cuts or splits in plastic exposing flesh.
Skin Marks / Blemishes	With deep or superficial bruising.
Physiological Disorders	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
Temperature Injury	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With stem > 40mm long , > 30% of the produce affected by wrinkled plastic .
Skin Marks/Blemishes	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
CONSIGNMENT CRITERIA	
Tolerance Per Consignment	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
Packaging & Labelling	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receipt.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 10°C . Chill damage will occur at 4°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.