



<b>PRODUCE:</b>	<b>MELON</b>
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<b>TYPE</b>	<b>Honeydew (Inodorus)</b>	<b>VARIETY</b>	<b>White</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Uniform cream-white skin with tinge of light green; bright green to green-white flesh.
<b>Visual Appearance</b>	With normal to bright bloom; small, sound seed cavity; free from soil or other foreign matter. Requirement for stickers with PLU (or bar code when available) dependent on requirements
<b>Sensory</b>	With uniform firm, smooth skin, not soft or coarse; sweet, crisp flesh; no foreign tastes or odours.
<b>Shape</b>	From round to slightly oval. None with pointed ends or otherwise deformed
<b>Size</b>	As per pre-ordered size requirements
<b>Maturity</b>	> 10° Brix, slightly waxy.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose). With deformed shape or mottling due to virus infection.
<b>Physical/Pest Damage</b>	With cuts, splits, holes or cracks that break the skin. With obvious bruises or soft damaged areas. With insect damage (scarring, chewed areas) >1mm deep
<b>Temperature Injury</b>	With pitted skin and / or underlying water-soaked areas in flesh (chilling injury). With severely bleached areas of skin (sunburn).
<b>Physiological Disorders</b>	With skin splits or discoloured areas (eg dark coloured ground spot).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With healed, shallow (<1mm), light coloured scarring >2sq cm.
<b>Temperature Injury</b>	With light coloured areas of skin (mild sunburn) >4sq cm.
<b>Physiological Disorder</b>	With attached stems exceeding 5mm length.
<b>Skin Marks / Blemishes</b>	With groundmark >25% of visible surface area. With scattered light blemish, eg. sand marks, healed scratches (<1mm deep).
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 15 °C for Receipt.
<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 to the FSANZ Food Standards Code ML's and MRL'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.