



PRODUCE:	MELON
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TYPE	Watermelon	VARIETY	Champagne
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With mid-dark green background, with or without prominent pale green flecking / striping; yellow flesh with black seeds.
Visual Appearance	With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.
Sensory	With uniform firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes..
Shape	Oval to slightly elongated-oval. Nil with pronounced pointed ends or otherwise deformed.
Size	As per pre-ordered size requirements.
Maturity	> 10° Brix.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).
Physical/Pest Damage	With cuts, splits, holes, cracks that break the skin.
Temperature Injury	With severe sunburn, eg. wrinkled areas. With skin pitting and flesh discolouration (chilling injury)
Physiological Disorders	With dark sunken area at blossom end (blossom end rot). With faded colour and softened skin (dehydrated, senescent) With hollow centre or soft, mealy flesh (overmature).
MINOR DEFECTS	
Physical/Pest Damage	With >2 healed insect holes/punctures to skin (not >3mm wide or 3mm deep). With superficial bruising (<2mm deep), slightly darker colour/skin still firm, affecting >8 sq cm; no soft/moist, deep-seated bruises. With healed, shallow (<2mm) light coloured scarring/pest chewing affecting >8 sq cm; no deep (>2mm) soft/moist insect scarring. With groundmark >30% of visible surface area; with uniform pale colour only; not dark and/or blotchy.
Physiological Disorder	With attached stems exceeding 10mm length
Skin Marks / Blemishes	With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting >8 sq cm of surface area. With scattered light blemish, eg. sand marks, healed scratches (<2mm deep), mild sunburn (bleached greyish), collectively affecting >10% of visible surface.
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 °C for Receival.
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 to the FSANZ Food Standards Code ML's and MRL's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.



PRODUCE:	MELON
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TYPE	Watermelon	VARIETY	Honeyheart Seedless
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With mid-dark green background, with or without prominent pale green flecking / striping; golden yellow flesh; may have some small white seeds or be fully seedless.
Visual Appearance	With bright bloom, full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.
Sensory	With uniform firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes..
Shape	Oval to slightly elongated-oval. Nil with pronounced pointed ends or otherwise deformed.
Size	As per pre-ordered size requirements.
Maturity	TSS > 10° Brix.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots.
Physical/Pest Damage	With cuts, splits, holes, cracks that break the skin.
Temperature Injury	With severe sunburn, eg. wrinkled areas. With skin pitting and flesh discolouration (chilling injury)
Physiological Disorders	With dark sunken area at blossom end (blossom end rot). With faded colour and softened skin (dehydrated, senescent) With hollow centre or soft, mealy flesh (overmature).

MINOR DEFECTS

Physical/Pest Damage	With >2 healed insect holes/punctures to skin (not >3mm wide or 3mm deep). With superficial bruising (<2mm deep), slightly darker colour/skin still firm, affecting >4 sq cm; no soft/moist, deep-seated bruises. With healed, shallow (<2mm) light coloured scarring/pest chewing affecting >4 sq cm; no deep (>2mm) soft/moist insect scarring. With groundmark >10% of visible surface area; with uniform pale colour only; not dark and/or blotchy.
Physiological Disorder	With attached stems exceeding 5mm length
Skin Marks / Blemishes	With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting >4 sq cm of surface area. With scattered light blemish, eg. sand marks, healed scratches (<2mm deep), mild sunburn (bleached greyish), collectively affecting >10% of visible surface.

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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 °C for Receival.
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 to the FSANZ Food Standards Code ML's and MRL's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.



PRODUCE:	MELON
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TYPE	Watermelon	VARIETY	Jam
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With mid-dark green background, with or without prominent pale green striping; white to yellow flesh with black seeds.
Visual Appearance	With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.
Sensory	With uniform firm, smooth skin, not soft or coarse; crisp flesh; bitter flavour; no 'off' odours or tastes..
Shape	Oval to slightly elongated-oval. Nil with pronounced pointed ends or otherwise deformed.
Size	Per requirements, within the range 5-14 kg.
Maturity	Firm, with creamy yellow (not white) ground spot.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots.
Physical/Pest Damage	With cuts, splits, holes, cracks that break the skin.
Temperature Injury	With severe sunburn, eg. wrinkled areas. With skin pitting and flesh discolouration (chilling injury)
Physiological Disorders	With dark sunken area at blossom end (blossom end rot). With faded colour and softened skin (dehydrated, senescent) With hollow centre or soft, mealy flesh (overmature).

MINOR DEFECTS

Physical/Pest Damage	With >2 healed insect holes/punctures to skin (not >3mm wide or 3mm deep). With superficial bruising (<2mm deep), slightly darker colour/skin still firm, affecting >4 sq cm; no soft/moist, deep-seated bruises. With healed, shallow (<2mm) light coloured scarring/pest chewing affecting >4 sq cm; no deep (>2mm) soft/moist insect scarring. With groundmark >10% of visible surface area; with uniform pale colour only; not dark and/or blotchy.
Physiological Disorder	With attached stems exceeding 10mm length
Skin Marks/Blemishes	With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting >8 sq cm of surface area. With scattered light blemish, eg. sand marks, healed scratches (<2mm deep), mild sunburn (bleached greyish), collectively affecting >10% of visible surface.

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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 °C for Receipt.
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 to the FSANZ Food Standards Code ML's and MRL's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.



PRODUCE:	MELON
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TYPE	Watermelon	VARIETY	Mini Lee
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Mid green background, pale green flecking / striping on skin or light green background, dark green flecking / striping on skin depending on variety; pink to red flesh may contain a few immature white seeds and occasional black seeds.
Visual Appearance	With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, no clumped matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.
Sensory	With firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes.
Shape	Round. Nil with pronounced pointed ends or otherwise deformed.
Size	As per requirements, within the range 5 - 14kg.
Maturity	TSS > 10° Brix.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).
Physical/Pest Damage	With cuts, splits, holes, cracks that break the skin.
Temperature Injury	With severe sunburn, eg. wrinkled areas. With skin pitting and flesh discolouration (chilling injury)
Physiological Disorders	With dark sunken area at blossom end (blossom end rot). With faded colour and softened skin (dehydrated, senescent) With hollow centre or soft, mealy flesh (overmature).
MINOR DEFECTS	
Physical/Pest Damage	With >2 healed insect holes/punctures to skin (not >3mm wide or 3mm deep). With superficial bruising (<2mm deep), slightly darker colour/skin still firm, affecting >4 sq cm; no soft/moist, deep-seated bruises. With healed, shallow (<2mm) light coloured scarring/pest chewing affecting >4 sq cm With groundmark >10% of visible surface area; with uniform pale colour only; not dark and/or blotchy.
Physiological Disorder	With attached stems exceeding 5mm length
Skin Marks/Blemishes	With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting >4 sq cm of surface area. With scattered light blemish, eg. sand marks, healed scratches (<2mm deep), mild sunburn (bleached greyish), collectively affecting >10% of visible surface.
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 °C for Receipt.
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 to the FSANZ Food Standards Code ML's and MRL's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.



PRODUCE:	MELON
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TYPE	Watermelon	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With mid-dark green background, with or without pale green striping; red-pink flesh with black seeds.
Visual Appearance	With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.
Sensory	With firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes.
Shape	Oval to slightly elongated-oval. Nil with pronounced pointed ends or otherwise deformed.
Size	Per requirements, within the range 5-14 kg.
Maturity	TSS > 10° Brix; firm, well coloured flesh, not pale (immature) or soft and watery (overmature).
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).
Physical/Pest Damage	With cuts, splits, holes, cracks that break the skin.
Temperature Injury	With severe sunburn, eg. wrinkled areas. With skin pitting and flesh discolouration (chilling injury)
Physiological Disorders	With dark sunken area at blossom end (blossom end rot). With faded colour and softened skin (dehydrated, senescent) With hollow centre or soft, mealy flesh (overmature).
MINOR DEFECTS	
Physical/Pest Damage	With >2 healed insect holes/punctures to skin (not >3mm wide or 3mm deep). With superficial bruising (<2mm deep), slightly darker colour/skin still firm, affecting >8 sq cm; no soft/moist, deep-seated bruises. With healed, shallow (<2mm) light coloured scarring/pest chewing affecting >8 sq cm; no deep (>2mm) soft/moist insect scarring. With groundmark >30% of visible surface area; with uniform pale colour only; not dark and/or blotchy.
Physiological Disorder	With attached stems exceeding 10mm length
Skin Marks/Blemishes	With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting >8 sq cm of surface area. With scattered light blemish, eg. sand marks, healed scratches (<2mm deep), mild sunburn (bleached greyish), collectively affecting >10% of visible surface.
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 °C for Receival.
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 to the FSANZ Food Standards Code ML's and MRL's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.



PRODUCE:	MELON
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TYPE	Watermelon	VARIETY	Orange Seedless
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With mid-dark green background, with or without prominent pale green striping; orange flesh with few immature white seeds and occasional black seeds.
Visual Appearance	With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.
Sensory	With firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes..
Shape	Round. Nil with pronounced pointed ends or otherwise deformed.
Size	Per requirements, within the range 3-12kg.
Maturity	TSS > 10° Brix.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).
Physical/Pest Damage	With cuts, splits, holes, cracks that break the skin.
Temperature Injury	With severe sunburn, eg. wrinkled areas. With skin pitting and flesh discolouration (chilling injury)
Physiological Disorders	With dark sunken area at blossom end (blossom end rot). With faded colour and softened skin (dehydrated, senescent) With hollow centre or soft, mealy flesh (overmature).
MINOR DEFECTS	
Physical/Pest Damage	With >2 healed insect holes/punctures to skin (not >3mm wide or 3mm deep). With superficial bruising (<2mm deep), slightly darker colour/skin still firm, affecting >8 sq cm; no soft/moist, deep-seated bruises. With healed, shallow (<2mm) light coloured scarring/pest chewing affecting >8 sq cm; no deep (>2mm) soft/moist insect scarring. With groundmark >30% of visible surface area; with uniform pale colour only; not dark and/or blotchy.
Physiological Disorder	With attached stems exceeding 10mm length
Skin Marks/Blemishes	With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting >8 sq cm of surface area. With scattered light blemish, eg. sand marks, healed scratches (<2mm deep), mild sunburn (bleached greyish), collectively affecting >10% of visible surface.
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 °C for Receival.
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 to the FSANZ Food Standards Code ML's and MRL's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.



PRODUCE:	MELON
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TYPE	Watermelon	VARIETY	Personal Melon
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With mid-green background deep red flesh with a few immature white seeds.
Visual Appearance	With bright bloom full bodied, no hollow areas or bruising when cut, no foreign matter, eg. Traces of any soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.
Sensory	With firm, smooth skin, not soft or coarse, sweet, crisp flesh, no "off" odours or tastes.
Shape	Round. Nil with pronounced pointed ends or otherwise deformed.
Size	As per requirements; within the range 1.3 - 2.5 kg.
Maturity	TSS > 10o Brix.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).
Physical/Pest Damage	With cuts, splits, holes, cracks that break the skin.
Temperature Injury	With severe sunburn, eg. Wrinkled areas. With skin pitting and flesh discolouration (chilling injury)
Physiological Disorders	With dark sunken area at blossom end (blossom end rot). With faded colour and softened skin (dehydrated, senescent)
MINOR DEFECTS	
Physical/Pest Damage	With healed, shallow (<1 mm), light coloured scarring >1 sq cm.
Physiological Disorder	Nil with attached stems; With skin splits from scar (overmature or over-hydrated).
Skin Marks/Blemishes	With groundmark >10% of visible surface area With scattered light blemish, eg sand marks, healed scratches 1 mm 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 grower's 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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12-18°C for Receival.
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 to the FSANZ Food Standards Code ML's and MRL's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.



PRODUCE:	MELON
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TYPE	Watermelon	VARIETY	Seedless
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With mid-dark green background, with or without prominent pale green striping; deep red flesh with few immature white seeds and occasional black seeds.
Visual Appearance	With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.
Sensory	With firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes..
Shape	Round. Nil with pronounced pointed ends or otherwise deformed.
Size	Per requirements, within the range 5-14kg.
Maturity	TSS > 10° Brix.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).
Physical/Pest Damage	With cuts, splits, holes, cracks that break the skin.
Temperature Injury	With severe sunburn, eg. wrinkled areas. With skin pitting and flesh discolouration (chilling injury)
Physiological Disorders	With dark sunken area at blossom end (blossom end rot). With faded colour and softened skin (dehydrated, senescent) With hollow centre or soft, mealy flesh (overmature).

MINOR DEFECTS

Physical/Pest Damage	With >2 healed insect holes/punctures to skin (not >3mm wide or 3mm deep). With superficial bruising (<2mm deep), slightly darker colour/skin still firm, affecting >8 sq cm; no soft/moist, deep-seated bruises. With healed, shallow (<2mm) light coloured scarring/pest chewing affecting >8 sq cm; no deep (>2mm) soft/moist insect scarring. With groundmark >30% of visible surface area; with uniform pale colour only; not dark and/or blotchy.
Physiological Disorder	With attached stems exceeding 10mm length
Skin Marks/Blemishes	With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting >8 sq cm of surface area. With scattered light blemish, eg. sand marks, healed scratches (<2mm deep), mild sunburn (bleached greyish), collectively affecting >10% of visible surface.

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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 °C for Receival.
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 to the FSANZ Food Standards Code ML's and MRL's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.



PRODUCE:	MELON
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TYPE	Watermelon	VARIETY	Yellow Seedless
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With mid-dark green background, with or without prominent pale green striping; yellow flesh with few immature white seeds and occasional black seeds.
Visual Appearance	With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.
Sensory	With firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes.
Shape	Round. Nil with pronounced pointed ends or otherwise deformed.
Size	Per requirements, within the range 3-12kg.
Maturity	TSS > 10° Brix.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).
Physical/Pest Damage	With cuts, splits, holes, cracks that break the skin.
Temperature Injury	With severe sunburn, eg. wrinkled areas. With skin pitting and flesh discolouration (chilling injury)
Physiological Disorders	With dark sunken area at blossom end (blossom end rot). With faded colour and softened skin (dehydrated, senescent) With hollow centre or soft, mealy flesh (overmature).
MINOR DEFECTS	
Physical/Pest Damage	With >2 healed insect holes/punctures to skin (not >3mm wide or 3mm deep). With superficial bruising (<2mm deep), slightly darker colour/skin still firm, affecting >8 sq cm; no soft/moist, deep-seated bruises. With healed, shallow (<2mm) light coloured scarring/pest chewing affecting >8 sq cm; no deep (>2mm) soft/moist insect scarring. With groundmark >30% of visible surface area; with uniform pale colour only; not dark and/or blotchy.
Physiological Disorder	With attached stems exceeding 10mm length
Skin Marks/Blemishes	With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting >8 sq cm of surface area. With scattered light blemish, eg. sand marks, healed scratches (<2mm deep), mild sunburn (bleached greyish), collectively affecting >10% of visible surface.
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 °C for Receival.
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 to the FSANZ Food Standards Code ML's and MRL'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.