

<b>PRODUCE:</b>	<b>POTATO</b>
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<b>TYPE</b>	<b>Washed</b>	<b>VARIETY</b>	<b>Crystal</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Smooth, bright white skin that is thin and delicate; white flesh.
<b>Visual Appearance</b>	Shallow 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.
<b>Sensory</b>	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
<b>Shape</b>	Approximately round to oval and slightly flattened.
<b>Size</b>	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.

### MAJOR DEFECTS

<b>Insects</b>	With obvious live insects (eg potato moth, potato wireworm).
<b>Diseases</b>	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
<b>Physical/Pest Damage</b>	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).
<b>Physiological Disorders</b>	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).
<b>Temperature Injury</b>	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	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.
<b>Skin Marks/Blemishes</b>	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.
<b>Physiological Disorder</b>	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling). With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).

### 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 12 - 20°C
<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.