

# *Market Produce Specifications:*

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# Market Produce Specifications

**PRODUCE: CUCUMBER**

**TYPE: Apple**

**VARIETY: Crystal Salad**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Uniform cream-white skin with feint greenish striping; whitish flesh with cream-white seeds. Nil with pronounced yellow colour (over mature)</i>
VISUAL APPEARANCE	<i>With bright bloom; cut, not pulled from the plant; stalks not &gt;10mm; no prominent dark or raised lenticels; no foreign matter.</i>
SENSORY	<i>Uniformly firm; smooth skin, crisp texture, juicy flesh, mild flavour; no 'off' odours or tastes</i>
SHAPE	<i>Round oval with thick diameter. Nil bottle-necked or thin, elongated cucumbers</i>
SIZE	<i>Weight 400 - 500 g per cucumber. As pre-ordered per requirements.</i>
MATURITY	<i>Firm bodied.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot).</i>
	<i>With yellow spots or skin blistering (mosaic viruses).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas &gt;2mm deep (insect damage).</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury).</i>
	<i>With bleached, dry areas (sunburn).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks, splits or hollow centres.</i>
	<i>With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With shallow (&lt;2mm) pest damage, eg. chewed, scarred areas affecting &gt;0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark coloured rub or weather marks affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With silver or light beige scuff marks affecting in aggregate &gt;2 sq cm of surface area.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 7 - 12 °C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

# Market Produce Specifications

**PRODUCE: CUCUMBER**

**TYPE: Apple**

**VARIETY: South Australian Large**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pale greenish white skin with light greenish speckling; light greenish flesh with white seeds.</i>
VISUAL APPEARANCE	<i>With bright bloom; defined longitudinal ridges; prominent white protuberance at blossom end; no foreign matter; Shrink wrapped produce completely overwrapped with food CLASS protective shrink wrap.</i>
SENSORY	<i>Firm, smooth skin; crisp juicy flesh with mild flavour; no 'off' odours or tastes</i>
SHAPE	<i>Elongated oval to cylindrical thickened around the middle; nil bottle-necked or thin, elongated Cucumbers</i>
SIZE	<i>As pre-ordered per requirements.</i>
MATURITY	<i>Firm bodied; no yellow colouration (overmature)</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot).</i>
	<i>With yellow spots or skin blistering (mosaic viruses).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas &gt;2mm deep (insect damage).</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury).</i>
	<i>With bleached, dry areas (sunburn).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks, splits or hollow centres.</i>
	<i>With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With shallow (&lt;2mm) pest damage, eg. chewed, scarred areas affecting &gt;0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark coloured rub or weather marks affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With silver or light beige scuff marks affecting in aggregate &gt;2 sq cm of surface area.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 7 - 12 °C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
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# Market Produce Specifications

**PRODUCE:** CUCUMBER

**TYPE:** Continental

**VARIETY:** Various

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Uniform dark green skin; whitish to pale green flesh; small white seeds; Nil with yellow colour or with green-yellow mottling.</i>
VISUAL APPEARANCE	<i>Completely overwrapped with food CLASS protective shrink wrap; remaining stem &lt; 4mm; no foreign matter. Stickered with produce/name, grower/supplier details</i>
SENSORY	<i>Uniformly firm; smooth, thin skin; slightly ridged skin with rough texture along ridges; crisp, juicy flesh with mild flavour; no 'off' odours or tastes</i>
SHAPE	<i>Long and slender; straight with rounded blossom end; slightly narrowed taper at stem end; relatively even thickness along main length. Nil with banana shaped, bottle necked, or constricted cucumbers.</i>
SIZE	<i>Small 260-300mm (length), medium 300-340mm (length), large 340-380mm (length). Box minimum net weight 4 - 5 kg.</i>
MATURITY	<i>Firm bodied, not excessively large.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot).</i>
	<i>With yellow spots or skin blistering (mosaic viruses).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas &gt;2mm deep (insect damage).</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury).</i>
	<i>With bleached, dry areas (sunburn).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks, splits or hollow centres.</i>
	<i>With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With shallow (&lt;2mm deep) pest damage, eg. chewed, scarred areas affecting &gt;0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark coloured rub or weather marks affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With silver or light beige scuff marks affecting in aggregate &gt;2 sq cm of surface area.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 7 -</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
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# Market Produce Specifications

**PRODUCE:** CUCUMBER

**TYPE:** Green Field

**VARIETY:** Various

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Uniform mid green to dark green skin; whitish to pale green flesh; with small white seeds. Minimal yellowing on underneath permitted provided &lt; 20 % surface area affected.</i>
VISUAL APPEARANCE	<i>With bright bloom, cut, not pulled from the plant, stalks not &gt; 10mm; no foreign matter.</i>
SENSORY	<i>With uniformly firm; relatively smooth skin, crisp, juicy flesh with mild flavour; no 'off' odours or tastes</i>
SHAPE	<i>Approximately straight cylindrical with rounded ends; not more than slightly tapered; relatively even thickness along length. Nil with banana shaped, beaked, bottle necked or constricted cucumbers.</i>
SIZE	<i>Weight 350 - 550g per cucumber; 50 - 60mm diameter; 180 - 230mm length.</i>
MATURITY	<i>Firm bodied; not softening or yellowing.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot).</i>
	<i>With yellow spots or skin blistering (mosaic viruses).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas &gt;2mm deep (insect damage).</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury).</i>
	<i>With bleached, dry areas (sunburn).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks, splits or hollow centres.</i>
	<i>With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With shallow (&lt;2mm deep) pest damage, eg. chewed, scarred areas affecting &gt;0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark coloured rub or weather marks affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With silver or light beige scuff marks affecting in aggregate &gt;2 sq cm of surface area.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 7 - 12 ° C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
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# Market Produce Specifications

**PRODUCE:** CUCUMBER  
**TYPE:** Green Glasshouse  
**VARIETY:** Various  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Uniform mid green to dark green skin; whitish to pale green flesh; with small white seeds. Nil with pale green to yellowish green colouration.</i>
VISUAL APPEARANCE	<i>With bright bloom, cut, not pulled from the plant, stalks not &gt; 10mm; no foreign matter.</i>
SENSORY	<i>With uniformly firm; relatively smooth skin, crisp, juicy flesh with mild flavour; no 'off' odours or tastes</i>
SHAPE	<i>Approximately straight cylindrical with rounded ends; not more than slightly tapered; relatively even thickness along length. Nil with banana shaped, beaked, bottle necked or constricted cucumbers.</i>
SIZE	<i>Weight 350 - 550g per cucumber; 50 - 60mm diameter; 180 - 230mm length.</i>
MATURITY	<i>Firm bodied; not softening or yellowing.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot).</i>
	<i>With yellow spots or skin blistering (mosaic viruses).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas &gt;2mm deep (insect damage).</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury).</i>
	<i>With bleached, dry areas (sunburn).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks, splits or hollow centres.</i>
	<i>With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With shallow (&lt;2mm) pest damage, eg. chewed, scarred areas affecting &gt;0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark coloured rub or weather marks affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With silver or light beige scuff marks affecting in aggregate &gt;2 sq cm of surface area.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 7 - 12 °C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
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# Market Produce Specifications

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**PRODUCE: CUCUMBER**

**TYPE: Lebanese**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Uniform mid dark green skin; whitish to pale green flesh; small white seeds. Nil with pale green colouration &gt; 6 sq</i>
VISUAL APPEARANCE	<i>With bright bloom, cut, not pulled from the plant, stalks not &gt; 50 mm; no foreign matter.</i>
SENSORY	<i>With uniformly firm; smooth, slightly ridged skin, not wrinkled, crisp, juicy flesh with pleasant texture, mild flavour; no 'off' odours or tastes</i>
SHAPE	<i>Approximately straight cylindrical with rounded ends; not more than slightly tapered; relatively even thickness along length. Nil banana shaped, beaked, bottle necked or constricted cucumbers.</i>
SIZE	<i>Length as pre-ordered per requirements, eg. Small &lt; 140 mm, medium 140-180 mm, large &gt; 180 mm. Cucumber diameter 25 - 35 mm, weight 80 - 130 g.</i>
MATURITY	<i>Firm bodied, not softening or yellowed.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot).</i>
	<i>With yellow spots or skin blistering (mosaic viruses).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas &gt;2 mm deep (insect damage).</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury).</i>
	<i>With bleached, dry areas (sunburn).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks, splits or hollow centres.</i>
	<i>With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With shallow (&lt;2mm) pest damage, eg. chewed, scarred areas affecting &gt;0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark coloured rub or weather marks affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With silver or light beige scuff marks affecting in aggregate &gt;2 sq cm of surface area.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 9 - 14 °C</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
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# Market Produce Specifications

**PRODUCE:** CUCUMBER

**TYPE:** Lebanese

**VARIETY:** Various

**CLASS:** Composite

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Uniform mid dark green; whitish to pale green flesh; small white seeds. Nil with pale green colouration &gt; 6sq cm.</i>
VISUAL APPEARANCE	<i>With bright bloom, cut not pulled from the plant, stalks not &gt; 25mm; no foreign matter.</i>
SENSORY	<i>With uniformly firm; smooth, slightly ridged skin, not wrinkled, crisp, juicy flesh with pleasant texture, mild flavour, no 'off' odours or tastes.</i>
SHAPE	<i>Approximately straight cylindrical with rounded ends; not more than slightly tapered; relatively even thickness along length. Nil with banana shape, beaked, bottle necked or constricted cucumbers.</i>
SIZE	<i>Length as pre-ordered per requirements, eg. Small 120 - 140mm (Victorian Stock), medium 140 - 180mm, large &gt; 200 - 220mm New South Wales Stock). Cucumber diameter ranging between 25 -45mm, weight 80 - 130g</i>
MATURITY	<i>Firm bodied, not softening or yellowed.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects.</i>
DISEASES	<i>With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin blistering (mosaic viruses).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas &gt;2mm deep (insect damage).</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin, water soaked lesions in flesh (chilling injury). With bleached, dry areas (sunburn)</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence). With growth cracks, splits or hollow centres. With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With shallow (&lt;2mm) pest damage, eg chewed scarred areas affecting &gt; 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark coloured rub or weather marks affecting in aggregate &gt; 1 sq cm. With silver or light beige scuff marks affecting in aggregate &gt; 2 sq cm of surface area.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 9 -</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	



# Market Produce Specifications

**PRODUCE: CUCUMBER**

**TYPE: Long White**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Uniform creamy white skin; whitish flesh; with creamy white seeds.</i>
VISUAL APPEARANCE	<i>With bright bloom, cut, not pulled from the plant, stalks not &gt; 10 mm; no foreign matter.</i>
SENSORY	<i>With uniformly firm; relatively smooth skin, crisp, juicy flesh with mild flavour; no 'off' odours or tastes</i>
SHAPE	<i>Approximately straight cylindrical with rounded ends; not more than slightly tapered; relatively even thickness along length. Nil with banana shaped, beaked, bottle necked or constricted cucumbers.</i>
SIZE	<i>Length as pre-ordered per requirements; small &lt;160 mm, medium 160 - 200 mm, large &gt;160 mm.</i>
MATURITY	<i>Firm bodied; not softening or yellowing.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot).</i>
	<i>With yellow spots or skin blistering (mosaic viruses).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas &gt;2 mm deep (insect damage).</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury).</i>
	<i>With bleached, dry areas (sunburn).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks, splits or hollow centres.</i>
	<i>With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With shallow (&lt;2 mm) pest damage, eg. chewed, scarred areas affecting &gt;0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark coloured rub or weather marks affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With silver or light beige scuff marks affecting in aggregate &gt;2 sq cm of surface area.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 7 - 12°C</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

# Market Produce Specifications

**PRODUCE:** CUCUMBER

**TYPE:** Mini (Cukes)

**VARIETY:** Various

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Uniform mid dark green skin; whitish to pale green flesh; small white/cream seeds. Nil with pale green colouration &gt; 3sq cm.</i>
VISUAL APPEARANCE	<i>With bright bloom, cut, not pulled from the plant, stalks not &gt; 5 mm; no foreign matter.</i>
SENSORY	<i>With uniformly firm; smooth, slightly ridged skin, not wrinkled, crisp, juicy flesh with pleasant texture, mild/sweet flavour; no 'off' odours or tastes</i>
SHAPE	<i>Approximately straight cylindrical with rounded ends; not more than slightly tapered; relatively even thickness along length. Nil banana shaped, beaked, bottle necked, bulging or constricted cucumbers.</i>
SIZE	<i>65 - 90mm long; diameter 15 - 30mm. Uniform size within punnet. Minimum net weight 250g.</i>
MATURITY	<i>Firm bodied, not softening or yellowed.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot).</i>
	<i>With yellow spots or skin blistering (mosaic viruses).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas &gt;1mm deep (insect damage).</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin, watersoaked lesions in flesh (chilling injury).</i>
	<i>With bleached, dry areas (sunburn).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks, splits or hollow centres.</i>
	<i>With wrinkled, softened or shrivelled skin, or 'pinching' at blossom end (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With shallow pest damage &lt;1mm, affecting areas &gt;0.5sq cm. (eg. chewed, scarred areas).</i>
SKIN MARKS / BLEMISHES	<i>With dark coloured rub or weather marks affecting in aggregate &gt;0.5 sq cm.</i>
	<i>With silver or light beige scuff marks affecting in aggregate &gt;1sq cm of surface area.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 9 - 14 °C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	