

Market Produce Specifications:

SQUASH

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Market Produce Specifications

PRODUCE: SQUASH

TYPE: Aussie

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Patterned bright green and golden skin, may be blotchy or mottled; creamy white to pale green flesh.</i>
VISUAL APPEARANCE	<i>Glossy smooth skin with scalloped edge; clean trimmed stem and blossom ends; free from foreign matter.</i>
SENSORY	<i>Firm to slightly spongy flesh; fleshy core containing tiny, translucent soft seeds; mild, zucchini like flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Slightly flattened to rounded diamond in cross section; round, slightly scalloped edge.</i>
SIZE	<i>As per pre ordered size requirements; small 40 - 50 mm diameter; medium 50 - 60 mm diameter; large 60 - 70 mm diameter (10 % overlap between sizes maybe permitted).</i>
MATURITY	<i>Not <40 mm diameter (undermature); not hollow cored, softening or >70 mm diameter (overmature).</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).</i>
	<i>With yellow mottling or distorted shape (mosaic virus infection).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas >1mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With brownish skin (ethylene damage / senescence).</i>
	<i>With growth cracks / splits or hollow centres.</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin and water soaked lesions in the flesh (chilling injury).</i>
	<i>With wrinkled, softened or pitted skin (dehydration).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With healed scuffs, rub marks or hail damage affecting in aggregate >1sq cm.</i>
	<i>With bleached areas on the skin >1sq cm (sunburn).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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</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 - 10 ° 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: SQUASH

TYPE: Gem

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark green skin with fine yellow flecking; darker green along suture lines; creamy white to yellow flesh.</i>
VISUAL APPEARANCE	<i>Leathery to hard skin; clean trimmed stem and blossom ends; free from foreign matter.</i>
SENSORY	<i>Firm to slightly spongy flesh; fleshy core containing tiny, translucent soft seeds; mild, zucchini like flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Approximately spherical, slightly flattened at the base.</i>
SIZE	<i>65 - 75 mm diameter; As per pre ordered size requirements.</i>
MATURITY	<i>Not hollow cored or softening (overmature).</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).</i>
	<i>With yellow mottling or distorted shape (mosaic virus infection).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas >1mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With brownish skin (ethylene damage / senescence).</i>
	<i>With growth cracks / splits or hollow centres.</i>
TEMPERATURE INIURY	<i>With pitted or discoloured skin and water soaked lesions in the flesh (chilling injury).</i>
	<i>With wrinkled, softened or pitted skin (dehydration).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With healed scuffs, rub marks or hail damage affecting in aggregate >1sq cm.</i>
	<i>With bleached areas on the skin >1sq cm (sunburn).</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</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 - 10 °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>
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Market Produce Specifications

PRODUCE: SQUASH

TYPE: Golden

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright yellow skin, may have green ring around blossom end depending on variety; creamy white to pale green flesh with white to creamy button on end.</i>
VISUAL APPEARANCE	<i>Glossy smooth skin with scalloped edge; clean trimmed stem and blossom ends; free from foreign matter.</i>
SENSORY	<i>Firm to slightly spongy flesh; fleshy core containing tiny, translucent soft seeds; mild, zucchini like flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Flattened to rounded diamond in cross section; round, slightly scalloped edge.</i>
SIZE	<i>As per pre ordered size requirements; small 40 - 50 mm diameter; medium 50 - 60 mm diameter; large 60 - 70 mm diameter. (10 % overlap between sizes maybe permitted).</i>
MATURITY	<i>Not <40 mm diameter (undermature); not hollow cored, softening or >70 mm diameter (overmature).</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).</i>
	<i>With yellow mottling or distorted shape (mosaic virus infection).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas >1mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With brownish skin (ethylene damage / senescence).</i>
	<i>With growth cracks / splits or hollow centres.</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin and water soaked lesions in the flesh (chilling injury).</i>
	<i>With wrinkled, softened or pitted skin (dehydration).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With healed scuffs, rub marks or hail damage affecting in aggregate >1sq cm.</i>
	<i>With bleached areas on the skin >1sq cm (sunburn).</i>
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Market Produce Specifications

PRODUCE: SQUASH

TYPE: Green

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light greyish green to mid green skin; creamy white to pale green flesh.</i>
VISUAL APPEARANCE	<i>Glossy smooth skin with scalloped edge; clean trimmed stem and blossom ends; free from foreign matter.</i>
SENSORY	<i>Firm to slightly spongy flesh; fleshy core containing tiny, translucent soft seeds; mild, zucchini like flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Flattened to rounded diamond in cross section; round, slightly scalloped edge.</i>
SIZE	<i>As per pre ordered size requirements; Small, 40 - 50 mm diameter; Medium 50 - 60 mm diameter; Large 60 - 70 mm diameter. (10 % overlap between sizes maybe permitted).</i>
MATURITY	<i>Not <40 mm diameter (undermature); not hollow cored, softening or >70 mm diameter (overmature).</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).</i>
	<i>With yellow mottling or distorted shape (mosaic virus infection).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, or wounds that break the skin.</i>
	<i>With obvious bruises or soft damaged areas.</i>
	<i>With chewed / scarred areas >1mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With brownish skin (ethylene damage / senescence).</i>
	<i>With growth cracks / splits or hollow centres.</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin and water soaked lesions in the flesh (chilling injury).</i>
	<i>With wrinkled, softened or pitted skin (dehydration).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With healed scuffs, rub marks or hail damage affecting in aggregate >1sq cm.</i>
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