

Market Produce Specifications:

ASIAN VEGETABLES

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Market Produce Specifications

PRODUCE: ASIAN VEGETABLES
TYPE: Bamboo Shoots
VARIETY: Various
OTHER NAMES: Labong

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light golden brown to green leaf sheaths grading to white at the base; white to yellow internal flesh.</i>
VISUAL APPEARANCE	<i>Cone formed of a layer of tightly overlapping leaf bases; coarse textured, often slightly hairy; internal flesh formed in a series of thick, concentric rings; trimmed cleanly at base; free from foreign matter.</i>
SENSORY	<i>Thick layers of leaf bases pull away from the internal fleshy part; delicate aroma; firm, crunchy flesh with mild flavour (when cooked); not bitter or woody; free from foreign and 'off ' smells or tastes.</i>
SHAPE	<i>Conical shoot, slightly bulbous at base.</i>
SIZE	<i>>60 mm diameter at the base; >150 mm long; as pre-ordered per requirements.</i>
MATURITY	<i>Not with dark base or purplish coloured leaves (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg weevils, aphids, scale).</i>
DISEASES	<i>With evidence of fungal or bacterial rots.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes, splits or pest damage that breaks the skin</i>
SKIN MARKS / BLEMISHES	<i>With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With shrivelled or loose leaf bases (dehydration).</i>
	<i>With green shoots or leaves. (grown above ground)</i>
TEMPERATURE INJURY	<i>With discoloured, water-soaked areas, (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor skin blemishes affecting in aggregate >2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2 sq cm.</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 4 - 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: ASIAN VEGETABLES
TYPE: Banana Leaves
VARIETY: Various
OTHER NAMES: N/A

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright green leaves.</i>
VISUAL APPEARANCE	<i>Very large, thick and glossy leaves; mid-ribs removed; rolled and banded; free from foreign matter.</i>
SENSORY	<i>Not eaten (used as food wrapping only); free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Long oblong to oval leaf, rolled into an approximately square bundle.</i>
SIZE	<i>6 - 12 leaves per bunch; as pre-ordered per requirements.</i>
MATURITY	<i>Not very dark green or tough (over mature)</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg aphids, scale, thrips).</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg leaf spot, wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With significant, unhealed cuts, holes, splits or pest damage</i>
SKIN MARKS / BLEMISHES	<i>With scuffs, scratches or blemishes affecting in aggregate > 15 sq cm per leaf.</i>
PHYSIOLOGICAL DISORDER	<i>With wilted, shrivelled edges and tips (dehydrated)</i>
TEMPERATURE INJURY	<i>With discoloured surface and softened texture (heat damage).</i>
	<i>With surface pitting or discoloured lesions (chilling injury)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor skin blemishes affecting in aggregate >4 sq cm per leaf.</i>
SKIN MARKS / BLEMISHES	<i>With healed dry splits or cuts affecting in aggregate >4 sq cm per leaf.</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 4 - 10 °C</i>
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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: ASIAN VEGETABLES
TYPE: Bitter Melon
VARIETY: Various
OTHER NAMES: Fu Gwa, Balsam Pear, Alligator Pear

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light green skin with white to pale yellow flesh; tan coloured seeds.</i>
VISUAL APPEARANCE	<i>Resembles a long bumpy cucumber; evenly coloured, glossy, highly pebbled skin with smooth lengthwise ridges; oval seeds; fibrous seed filled core; Free from foreign matter.</i>
SENSORY	<i>Sour to bitter flavour depending on ripeness; firm flesh with crisp texture; free from foreign or 'off' smells and tastes.</i>
SHAPE	<i>Long oval to oblong, slightly pointed at the blossom end, non bulbous.</i>
SIZE	<i>150 - 220 mm long; in pre ordered size only as per requirements.</i>
MATURITY	<i>Not undersized (immature); skin not yellow or orange and flesh not orange to red (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 spots or skin deformations (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 >1 mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks / splits or "pinching" at the blossom end.</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin, water soaked lesions in flesh (chilling injury).</i>
	<i>With wrinkled, softened or shrivelled skin, or spongy flesh.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect damage affecting > 1 sq cm.</i>
	<i>With scratches or rub marks affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark areas of skin affecting in aggregate > 1 sq cm.</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>
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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: ASIAN VEGETABLES
TYPE: Hairy Melon
VARIETY: Various
OTHER NAMES: Moa Gua, Fuzzy Gourd

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Medium green skin with white specks, white hairs and creamy white flesh.</i>
VISUAL APPEARANCE	<i>Smooth, brightly coloured skin covered with downy hair; short stem trimmed to <20 mm long; free from foreign matter.</i>
SENSORY	<i>Mild flavour similar to zucchini; free from unpleasant acidic flavours or aromas; free from foreign or off flavours or odours.</i>
SHAPE	<i>Elongated oval with slight taper towards stem end.</i>
SIZE	<i>200 - 300mm in length, 60 - 100 mm diameter at the widest point.</i>
MATURITY	<i>Young melons with hair intact.</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 spots or skin deformations (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 >1 mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks / splits or "pinching" at the blossom end.</i>
	<i>With spongy flesh or wrinkled skin (dehydrated)</i>
TEMPERATURE INJURY	<i>With pitted / discoloured skin or internal breakdown (chilling injury).</i>
	<i>With soft, water soaked areas of flesh (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect damage affecting > 2 sq cm.</i>
	<i>With shallow scratches or rub marks affecting in aggregate > 2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark areas of skin or blotchy markings affecting in aggregate > 4 sq cm.</i>
	<i>With groundmark >25% of visible surface area.</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>
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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>
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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: ASIAN VEGETABLES
TYPE: Long Melon
VARIETY: Various
OTHER NAMES: Chang Gua

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Slightly mottled mid green to light green skin, creamy white flesh.</i>
VISUAL APPEARANCE	<i>Smooth skin with fine downy hairs; stem retained, trimmed to <30 mm long; free from foreign matter.</i>
SENSORY	<i>Mild flavour similar to zucchini; free from unpleasant acidic flavours or aromas. free from foreign or off flavours or odours.</i>
SHAPE	<i>Approximately cylindrical, may be slightly bulbous at the blossom end.</i>
SIZE	<i>350 - 450 mm in length, 60 - 90 mm diameter at the widest point.</i>
MATURITY	<i>Young, firm melons, not hollow cored or containing hard seeds (over mature).</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 spots or skin deformations (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 >1 mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks / splits or 'pinching' at the blossom end.</i>
	<i>With spongy flesh or wrinkled skin (dehydrated)</i>
TEMPERATURE INJURY	<i>With pitted / discoloured skin or internal breakdown (chilling injury).</i>
	<i>With soft, water soaked areas of flesh (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect damage affecting > 2 sq cm.</i>
	<i>With shallow scratches or rub marks affecting in aggregate > 2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark areas of skin or blotchy markings affecting in aggregate > 4 sq cm.</i>
	<i>With groundmark >25% of visible surface area.</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</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>
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Market Produce Specifications

PRODUCE: ASIAN VEGETABLES
TYPE: Luffa
VARIETY: Ridged
OTHER NAMES: Sin Qua

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright green skin, creamy white flesh.</i>
VISUAL APPEARANCE	<i>Long, narrow, cylindrical shape; moderately smooth skin; 10 distinct ridges run the length of the luffa; attached stem trimmed to <15 mm long; free from foreign matter.</i>
SENSORY	<i>Firm flesh with mild flavour similar to zucchini; free from bitter or acidic flavours or aromas; free from foreign or off flavours or odours.</i>
SHAPE	<i>Approximately cylindrical, slightly tapering towards the stem end; star shaped in cross section due to distinct ridges.</i>
SIZE	<i>300 - 400 mm in length, 45 - 65 mm diameter at the widest point.</i>
MATURITY	<i>Young, firm luffas, not tough textured or bitter (over mature).</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 spots or skin deformations (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 >1 mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i>
	<i>With growth cracks / splits or "pinching" at the blossom end.</i>
	<i>With spongy flesh or wrinkled skin (dehydrated)</i>
TEMPERATURE INJURY	<i>With pitted / discoloured skin or internal breakdown (chilling injury).</i>
	<i>With soft, water soaked areas of flesh (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect damage affecting > 2 sq cm.</i>
	<i>With shallow scratches or rub marks affecting in aggregate > 2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark areas of skin or blotchy markings affecting in aggregate > 4 sq cm.</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</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>
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Market Produce Specifications

PRODUCE: ASIAN VEGETABLES
TYPE: Luffa
VARIETY: Sponge
OTHER NAMES: Sin Qua, Sponge Gourd, Smooth Luffa

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright green skin, creamy white flesh.</i>
VISUAL APPEARANCE	<i>Long, cylindrical shape; moderately smooth skin; 10 dark lines run the length of the luffa; attached stem trimmed to <15 mm long; free from foreign matter.</i>
SENSORY	<i>Firm flesh with mild flavour similar to zucchini; free from bitter or acidic flavours or aromas; free from foreign or off flavours or odours.</i>
SHAPE	<i>Approximately cylindrical, slightly tapering towards the stem end; approximately round in cross section. Nil with obvious boomerang shapes.</i>
SIZE	<i>300 - 400 mm in length, 50 - 70 mm diameter at the widest point.</i>
MATURITY	<i>Young, firm luffas, not tough textured or bitter (overmature), yielding to slight pressure at stem end.</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 deformations (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 >1 mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence). With growth cracks / splits or "pinching" at the blossom end. With spongy flesh or wrinkled skin (dehydrated)</i>
TEMPERATURE INJURY	<i>With pitted / discoloured skin or internal breakdown (chilling injury). With soft, water soaked areas of flesh (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect damage affecting > 2 sq cm. With shallow scratches or rub marks affecting in aggregate > 2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark areas of skin or blotchy markings affecting in aggregate > 4 sq cm.</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>
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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>
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Market Produce Specifications

PRODUCE: ASIAN VEGETABLES
TYPE: Tamarind Pod
VARIETY: Various
OTHER NAMES: Sampalok

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light brown to mid brown pods with whitish bloom; dark, reddish brown pulp; brown seeds.</i>
VISUAL APPEARANCE	<i>Smooth, irregularly curved and bulging pods; short stems attached; thin, brittle skin; flesh is a sticky, glutinous pulp containing 3 - 10 brown seeds; free from foreign matter.</i>
SENSORY	<i>Soft, slightly fibrous pulp with sticky consistency; rich, sweet / sour flavour, slightly astringent; free from foreign or 'off' smells and tastes.</i>
SHAPE	<i>Long, flattened pods, irregularly curved with distinct bumps.</i>
SIZE	<i>100 - 200 cm length; in pre ordered size only as per requirements.</i>
MATURITY	<i>Brittle outer skin separates easily from flesh, not green and clinging to flesh, not containing white seeds (immature); flesh not dry and stringy (over mature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg scale, mealybugs, beetle larvae).</i>
DISEASES	<i>With fungal or bacterial rots (eg. white rot, sap rot).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks or wounds that break the skin.</i>
	<i>With obvious bruises or crushed areas.</i>
	<i>With chewed / scarred areas >1 mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With discoloured or distorted pods</i>
	<i>With attached stems >30 mm long.</i>
TEMPERATURE INJURY	<i>With pitted or discoloured skin (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect damage affecting > 1 sq cm.</i>
	<i>With scratches or rub marks affecting in aggregate > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark areas of skin affecting in aggregate > 1 sq cm.</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 - 12</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: ASIAN VEGETABLES
TYPE: Winged Bean
VARIETY: Various
OTHER NAMES: Goa Bean, Asparagus bean

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright green skin, pale green flesh.</i>
VISUAL APPEARANCE	<i>Smooth, brightly coloured, glossy skin; ruffled edges to bean "wings"; narrow fleshy core contains several smooth seeds; free from foreign matter.</i>
SENSORY	<i>Firm, crunchy, juicy pods; slightly sweet bean type flavour; free from foreign or off flavours or odours.</i>
SHAPE	<i>Long, straight or slightly curved oblong pods with four "wings" running the length of each pod; pod forms an X in cross section.</i>
SIZE	<i>100 - 150 mm in length, as per pre-ordered requirements.</i>
MATURITY	<i>Not oversized or tough (over mature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg mites, beetle larvae).</i>
DISEASES	<i>With fungal or bacterial rots (eg. Anthracnose, Sclerotinia rot, bacterial spot). With yellow mottling or deformed pods (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 >1 mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed appearance (ethylene damage / senescence). With spongy flesh or wrinkled, shrivelled skin (dehydrated)</i>
TEMPERATURE INJURY	<i>With pitted / discoloured skin or internal discolouration (chilling injury). With soft, water soaked appearance (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial or healed insect damage not affecting > 2 sq cm. With shallow bruising, scuffing or rub marks not affecting in aggregate > 2 sq cm. With broken or damaged tips affecting >5% consignment.</i>
SKIN MARKS / BLEMISHES	<i>With skin discolouration or mottling not affecting in aggregate > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With >2 beans joined together at the stem (stalking) affecting >2% of consignment.</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 - 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: ASIAN VEGETABLES
TYPE: Winter Melon
VARIETY: Various
OTHER NAMES: Dong Gua, Wax Gourd

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Medium green skin flecked with white; white, waxy layer over skin; creamy white flesh.</i>
VISUAL APPEARANCE	<i>Smooth, brightly coloured skin; firm, slightly spongy flesh with cavities forming in the fruit centre; Free from foreign matter.</i>
SENSORY	<i>Mild flavour similar to zucchini; free from unpleasant acidic flavours or aromas. Free from foreign or off flavours or odours.</i>
SHAPE	<i>Oblong to oval.</i>
SIZE	<i>250 - 400 mm in length, >170 mm diameter at the widest point.</i>
MATURITY	<i>Mature melon with waxy layer on skin.</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 spots or skin deformations (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 >1 mm deep (insect damage).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed skin (ethylene damage / senescence).</i> <i>With growth cracks / splits or "pinching" at the blossom end.</i> <i>With soft flesh or wrinkled skin (dehydrated)</i>
TEMPERATURE INJURY	<i>With pitted / discoloured skin or internal breakdown (chilling injury).</i> <i>With soft, water soaked areas of flesh (freezing damage).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With superficial insect damage affecting > 2 sq cm.</i> <i>With shallow scratches or rub marks affecting in aggregate > 2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With dark areas of skin or blotchy markings affecting in aggregate > 4 sq cm.</i> <i>With groundmark >25% of visible surface area.</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 - 12</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>

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.