

Market Produce Specifications:

KIWANO:

Various..... 2

Market Produce Specifications

PRODUCE: KIWANO
TYPE: N/A
VARIETY: Various
CLASS: Horned Melon

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Greenish yellow to orange skin, usually with orange or brownish marks or striping; bright green, semi-translucent flesh.</i>
VISUAL APPEARANCE	<i>Smooth, waxy skin randomly studded with short, blunt spines; stem trimmed flush with fruit end; free from foreign matter</i>
SENSORY	<i>Firm flesh with jellyish texture; sweet to moderately tangy flavour depending on variety; many edible small white seeds; free from foreign smells or tastes.</i>
SHAPE	<i>Approximately oval, with blunt spines up to 6mm long</i>
SIZE	<i>>100mm long; as per pre-ordered size requirements.</i>
MATURITY	<i>Not >20% green skin colour (undermature); not soft (overmature); >6° Brix</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects or insect infestation.</i>
DISEASES	<i>With dark / soft lesions due to fungal or bacterial rots (eg. Anthracnose, Rhizopus rots). With discolouration or disfigurement from viruses</i>
PHYSICAL / PEST	<i>With cuts, splits, holes, chewed areas or cracks that break the skin.</i>
DAMAGE	<i>With obvious bruises or soft damaged areas.</i>
PHYSIOLOGICAL	<i>With dark green marking or spotting on skin.</i>
DISORDERS	<i>With pale areas on skin (sunscald)</i>
TEMPERATURE INJURY	<i>With pitted skin, dark or water soaked lesions (chilling injury). With soft, wrinkled skin and / or dry flesh (dehydration)</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With superficial bruising > 1 sq cm</i>
SKIN MARKS / BLEMISHES	<i>With healed scars or superficial skin marks > 1 sq cm</i>
PHYSIOLOGICAL DISORDERS	<i>With attached stems exceeding 5mm length.</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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15°C for Receipt.</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 to the FSANZ Food Standards Code ML's and MRL'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.