

***Market Produce Specifications:***

**MONSTERA**

**Various..... 2**

# Market Produce Specifications

**PRODUCE: MONSTERA**

**TYPE: N/A**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green skin, even over fruit surface; creamy flesh.</i>
VISUAL APPEARANCE	<i>Matt skin made up of a series of hexagonal scales; off white pulp divides easily into segments; thin, black remains of flowers retained between segments; hard green seeds in some segments; stem cut flush with fruit base; no</i>
SENSORY	<i>Firm, juicy, sweet and aromatic flesh with slightly acidic flavour and smooth texture; no off odours or tastes</i>
SHAPE	<i>Cylindrical, rounded at the apex.</i>
SIZE	<i>&gt;150mm long (as pre-ordered per requirements)</i>
MATURITY	<i>With rind separating / bulging slightly at the fruit base; not hard (immature) or with loose segments (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (eg anthracnose, bacterial soft rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, punctures, cracks or wounds (that break the skin).</i>
	<i>With deep, soft, watersoaked bruises.</i>
TEMPERATURE INJURY	<i>With discoloured or blotchy skin, soft watersoaked flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDERS	<i>With segments separating, skin surface not intact (overmature)</i>
	<i>With wrinkled, softened skin (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hail marks, eg. healed marks in a depression of the skin, affecting in surface aggregate &gt;2 sq cm, no broken skin or unhealed scars</i>
SKIN MARKS / BLEMISHES	<i>With dark superficial skin marks/blemishes/cracks</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</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 10 - 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>
<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>	