

Market Produce Specifications:

OKRA

Green	2
Red	3

Market Produce Specifications

PRODUCE: OKRA
TYPE: Green
VARIETY: Various
OTHER NAMES: Lady's Fingers, Gumbo

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green to light green skin; light green to cream coloured flesh and seeds.</i>
VISUAL APPEARANCE	<i>Full bodied pods with pronounced ridges; slightly downy skin (not hairy); small immature seeds inside pods; stems removed; free from foreign matter.</i>
SENSORY	<i>Crisp, firm pod that snaps easily when bent; no evidence of woodiness or stringiness; free from foreign odours and tastes.</i>
SHAPE	<i>Approximately conical, slightly octagonal due to presence of ridges; widest at calyx end, tapering evenly to a rounded point at blossom end; not bent, crooked, or twisted.</i>
SIZE	<i>Pod length (not including stem); small 50 - 65 mm; medium 65 - 80 mm; large 80 - 120 mm (+/- 10 % overlap on sizes maybe permitted) as per pre-ordered size requirements.</i>
MATURITY	<i>With soft, pale and immature seeds.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With bacterial or fungal rots (eg Rhizoctonia rot, Sclerotinia rot, Anthracnose)</i>
PHYSICAL / PEST DAMAGE	<i>With holes, cuts or chewed areas that break the skin.</i>
	<i>With deep seated bruises or discoloured areas extending into the flesh.</i>
	<i>With dry, reddish brown lesions (rust) affecting in aggregate > 1 sq cm</i>
PHYSIOLOGICAL DISORDER	<i>With dark, developed seeds in the pod (overmature).</i>
	<i>With softened, flexible pods (dehydrated).</i>
	<i>With dark brown colouration along skin ridges (overstored).</i>
TEMPERATURE INJURY	<i>With surface pitting, discolouration of skin and flesh (chilling injury).</i>
	<i>With yellowed skin, tough or fibrous texture (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With slight bruising or scuffing affecting > 1 sq cm surface area.</i>
PHYSICAL / PEST DAMAGE	<i>With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.</i>
	<i>With broken or damaged tips affecting > 5% of consignment.</i>
	<i>With small reddish brown lesions (rust) affecting in aggregate < 1 sq cm</i>
PHYSIOLOGICAL DISORDERS	<i>With attached stalks > 5 mm long</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 8 - 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: OKRA

TYPE: Red

VARIETY: Various

OTHER: Lady's Fingers, Gumbo

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Burgundy red to purple skin; red to cream coloured flesh and seeds.</i>
VISUAL APPEARANCE	<i>Full bodied pods with pronounced ridges; slightly downy skin (not hairy); small immature seeds inside pods; stems removed; free from foreign matter.</i>
SENSORY	<i>Crisp, firm pod that snaps easily when bent; no evidence of woodiness or stringiness; free from foreign odours and tastes.</i>
SHAPE	<i>Approximately conical, slightly octagonal due to presence of ridges; widest at calyx end, tapering evenly to a rounded point at blossom end; not bent, crooked, or twisted.</i>
SIZE	<i>Pod length (not including stem); small 50 - 65 mm; medium 65 - 80 mm; large 80 - 120 mm (+/- 10 % overlap on sizes maybe permitted) as per pre-ordered size requirements.</i>
MATURITY	<i>With soft, pale and immature seeds.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With bacterial or fungal rots (eg Rhizoctonia rot, Sclerotinia rot, Anthracnose)</i>
PHYSICAL / PEST DAMAGE	<i>With holes, cuts or chewed areas that break the skin.</i>
	<i>With deep seated bruises or discoloured areas extending into the flesh.</i>
	<i>With dry, reddish brown lesions (rust) affecting in aggregate > 1 sq cm</i>
PHYSIOLOGICAL DISORDER	<i>With dark, developed seeds in the pod (overmature).</i>
	<i>With softened, flexible pods (dehydrated).</i>
	<i>With dark brown colouration along skin ridges (overstored).</i>
TEMPERATURE INJURY	<i>With surface pitting, discolouration of skin and flesh (chilling injury).</i>
	<i>With yellowed skin, tough or fibrous texture (heat damage).</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With slight bruising or scuffing affecting > 1 sq cm surface area.</i>
PHYSICAL / PEST DAMAGE	<i>With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.</i>
	<i>With broken or damaged tips affecting > 5% of consignment.</i>
	<i>With small reddish brown lesions (rust) affecting in aggregate < 1 sq cm</i>
PHYSIOLOGICAL DISORDERS	<i>With attached stalks >5mm long</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</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 8 - 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>	