

Market Produce Specifications:

PEPINO

Various..... 2

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PRODUCE: PEPINO
TYPE: N/A
VARIETY: Various
CLASS: Melon Pear

| GENERAL APPEARANCE CRITERIA | |
|---|---|
| COLOUR | <i>Cream/yellow skin marked with numerous longitudinal purple streaks.</i> |
| VISUAL APPEARANCE | <i>Smooth skin (no wrinkling). No evidence of extraneous juice. No foreign matter.</i> |
| SENSORY | <i>Taste similar to rockmelon. Mild sweetness. When ripe has a tropical aroma. Firm to touch, smooth surface (no wrinkling). No foreign smells or taste.</i> |
| SHAPE | <i>Rounded egg shape fruit.</i> |
| SIZE | <i>As per pre-ordered size requirements.</i> |
| MATURITY | <i>Firm, full bodied fruit.</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With obvious live insects</i> |
| DISEASES | <i>With fungal or bacterial rots (decaying areas).</i> |
| PHYSICAL / PEST DAMAGE | <i>With wounds, eg. Cuts, holes (that break the skin), or with surface scarring due to insect attack.</i> |
| | <i>With severe bruising, eg. Soft to touch, deep-seated/transparent appearance.</i> |
| | <i>With stem end (star) cracks, or flower end blemish (catface).</i> |
| PHYSIOLOGICAL DISORDERS | <i>With wrinkled skin and soft flesh. (excessive maturity and storage times)</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With dark solid marks/blemish >3 spots, 1mm diameter/depth (black), eg. Insect stings, bacterial spot, or >0.5sq cm of total surface area (brown).</i> |
| PHYSIOLOGICAL DISORDERS | <i>With grey wall or cloudy spot (grey-tan internal discolouring) affecting >0.5sq cm of surface area.</i> |
| SKIN MARKS / BLEMISHES | <i>With light, scattered marks/blemish, eg. Sand marks, weather marks (not dark) affecting >1sq cm of total surface area.</i> |
| | <i>With "zipper" lines exceeding half length of the fruit and more than hairline width.</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 7 - 10 °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> | |