

# *Market Produce Specifications:*

## **PUMPKIN**

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# Market Produce Specifications

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**PRODUCE:** PUMPKIN  
**TYPE:** Aussie Sunset  
**VARIETY:** Southland  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Golden yellow streaks light and dark green skin. Very deep orange flesh.</i>
VISUAL APPEARANCE	<i>Thick flat, deeply ribbed, blossom end flattened, stem trimmed cleanly; free from foreign matter.</i>
SENSORY	<i>Medium hard skin; moist firm textured flesh; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Large full, squat.</i>
SIZE	<i>8 - 12 kg weight per pumpkin; As pre-ordered per requirements</i>
MATURITY	<i>Firm, not very hard skinned (overmature) or with very pale flesh (immature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 40mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;4 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 12-25 °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:** PUMPKIN  
**TYPE:** Butternut  
**VARIETY:** Various  
**CLASS:** Cut & Wrapped

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light yellow / orange skin, rich orange flesh. Bright bloom.</i>
VISUAL APPEARANCE	<i>With non evidence of discolouration or dry appearance of exposed flesh , well coloured skin; cleanly cut with no jagged edges; free from foreign matter. ie: with no evidence of dirt within the packaging</i>
SENSORY	<i>Thin, hard skin; sweet, nutty flavoured flesh. Free from foreign and 'off ' smells or tastes.</i>
SHAPE	<i>Peanut to pear shaped; well rounded, moderately regular shape.</i>
SIZE	<i>Cut pieces to weigh in range 650g - 1.2 kg. Minimum of no less than 60% of cut pieces to range weight of 750g - 1.0 kg. All pieces to be cut in half.</i>
MATURITY	<i>Full, firm hard skin.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings of the skin or flesh (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST	<i>With cuts, holes or splits.</i>
	<i>With cuts or splits in plastic wrap exposing flesh.</i>
SKIN MARKS / BLEMISHES	<i>With deep or superficial bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 20mm long. &gt; 30% of the cut piece affected by wrinkled plastic.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 6 -10 °C . Chill damaged will occur at less than 4c.</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:** PUMPKIN

**TYPE:** Butternut

**VARIETY:** Long

**CLASS:** Trombone

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light yellow / orange skin, bright orange flesh.</i>
VISUAL APPEARANCE	<i>Smooth, well coloured skin; stem trimmed cleanly; free from foreign matter.</i>
SENSORY	<i>Thin, hard skin; sweet, nutty flavoured flesh. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Approximately cylindrical with bulging area at base.</i>
SIZE	<i>450 - 300 mm long, neck approximately 80 - 120 mm diameter; as per pre-ordered size requirements.</i>
MATURITY	<i>Full, firm hard skin.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST	<i>With stem &gt; 20mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;4 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 12 - 25 °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:** PUMPKIN

**TYPE:** Butternut

**VARIETY:** Various

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light yellow / orange skin, rich orange flesh.</i>
VISUAL APPEARANCE	<i>Smooth, well coloured skin; stem trimmed cleanly; free from foreign matter.</i>
SENSORY	<i>Thin, hard skin; sweet, nutty flavoured flesh. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Peanut to pear shaped; well rounded, moderately regular shape.</i>
SIZE	<i>10 - 14 count, 150 - 230mm length, none &lt;1.1kg or &gt;2.1kg in weight. Minimum net carton weight 18kg.</i>
MATURITY	<i>Full, firm hard skin.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 20mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;4 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 12-25 °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:** PUMPKIN  
**TYPE:** Gold Nugget  
**VARIETY:** Various  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep orange skin, may be green around stem attachment; bright golden yellow to orange flesh.</i>
VISUAL APPEARANCE	<i>Miniature pumpkin; Smooth, slightly dimpled skin with slight ribbing; Clean cut stem; Free from foreign matter.</i>
SENSORY	<i>Nutty, sweet flavour, firm texture. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Squat to well rounded; narrow indented suture lines.</i>
SIZE	<i>0.5 - 1.4 kg weight; As pre-ordered per requirements.</i>
MATURITY	<i>Firm hard surface.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 20mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;2 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;2 sq cm.</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 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 12 - 25 °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:** PUMPKIN  
**TYPE:** Golden Crown  
**VARIETY:** Various  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright orange skin, mid orange flesh; may have green area around attached stem.</i>
VISUAL APPEARANCE	<i>Lightly ribbed, smooth skin; stem cut cleanly; distinct round sunken area at fruit base defined by a sharp ridge (crown); With no evidence of discolouration or disfigurement. Free from foreign matter.</i>
SENSORY	<i>Hard, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Squat to slightly rounded; shallow suture lines.</i>
SIZE	<i>4 - 7 kg weight per pumpkin; As pre-ordered per requirements.</i>
MATURITY	<i>Not undersized; with firm hard skin</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 40mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;4 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 12 - 25 °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: PUMPKIN**

**TYPE: Gramma**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mottled orange skin with a variable amount of dark green flecking, striping, bright orange to yellow flesh.</i>
VISUAL APPEARANCE	<i>Smooth, slightly ribbed, well coloured skin with a whitish bloom; stem trimmed cleanly; free from foreign matter.</i>
SENSORY	<i>Thin skin that peels easily; firm (not hard) sweet, nutty flavoured flesh; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Slightly squat to very squat, moderately deeply lobed.</i>
SIZE	<i>8 - 12 kg weight per pumpkin; As pre-ordered per requirements</i>
MATURITY	<i>Firm, not very hard skinned (overmature) or with very pale flesh (immature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST	<i>With stem &gt; 40mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;4 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 12 - 25°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:** PUMPKIN  
**TYPE:** Kent, Kens' Special  
**VARIETY:** Various  
**CLASS:** Cut & Wrapped

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Blue-green and orange to yellow mottled skin with yellow-orange flesh. Bright bloom</i>
VISUAL APPEARANCE	<i>Slightly ribbed and smooth. Stem with clean cut. With no evidence of discolouration or dry appearance of the flesh. Free from foreign matter eg ie: with no evidence of dirt within the packaging</i>
SENSORY	<i>Smooth skin; smooth, dry and slightly sweet flavoured flesh. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Squat to well rounded; slightly indented suture lines.</i>
SIZE	<i>Cut pieces to weigh in range 700g - 1.4 kg. Minimum of no less than 60% of cut pieces to range weight of 800g - 1.2kg. All pieces to be quarters or one third cuts.</i>
MATURITY	<i>With firm, hard skin. No immature green edges.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings of skin or flesh (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST	<i>With cuts, holes or splits.</i>
	<i>Cuts or splits in plastic exposing flesh.</i>
SKIN MARKS / BLEMISHES	<i>With deep or superficial bruising.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 40mm long , &gt; 30% of the produce affected by wrinkled plastic .</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 6 - 10°C. Chill damage will occur at 4°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:** PUMPKIN

**TYPE:** Jap

**VARIETY:** Various

**CLASS:** Kent, Kens' Special

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Blue-green and orange to yellow mottled skin with yellow-orange flesh.</i>
VISUAL APPEARANCE	<i>Slightly ribbed and smooth. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.</i>
SENSORY	<i>Smooth skin; smooth, dry and slightly sweet flavoured flesh. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Squat to well rounded; slightly indented suture lines.</i>
SIZE	<i>2.5 kg to 8 kg weight; as per pre-ordered size requirements.</i>
MATURITY	<i>Not undersized; with firm, hard skin.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 40mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;4 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 12 - 25°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:** PUMPKIN  
**TYPE:** Jarrahdale  
**VARIETY:** Various  
**CLASS:** Cut & Wrapped

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light blue / grey skin, deep orange flesh. Bright bloom.</i>
VISUAL APPEARANCE	<i>Slightly ribbed and smooth. Stem with clean cut flesh with no jagged edges. With no evidence of discolouration or dry appearance. Free from foreign matter ie: with no evidence of dirt within the packaging</i>
SENSORY	<i>Hard, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Squat to slightly rounded; indented suture lines.</i>
SIZE	<i>Cut pieces to weigh in range 800g - 1.3 kg. Minimum of no less than 60% of cut pieces to range weight of 900g - 1.2 kg. All pieces to be quarters or one third cuts.</i>
MATURITY	<i>With firm hard skin, not immature with green edges</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings of skin or flesh (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST	<i>With cuts, holes or splits.</i>
	<i>Cuts or splits in plastic wrap exposing flesh.</i>
SKIN MARKS / BLEMISHES	<i>With deep or superficial bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 40mm long, &gt; 30% of piece affected by wrinkled plastic..</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 6-10 °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:** PUMPKIN

**TYPE:** Jarrahdale

**VARIETY:** Various

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light blue / grey skin, deep orange flesh.</i>
VISUAL APPEARANCE	<i>Slightly ribbed and smooth. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.</i>
SENSORY	<i>Hard, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Squat to slightly rounded; indented suture lines.</i>
SIZE	<i>2.5 - 8 kg weight per pumpkin; As pre-ordered per requirements.</i>
MATURITY	<i>Not undersized; with firm hard skin</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 40mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;4 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 12 - 25°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:** PUMPKIN

**TYPE:** Mini Deluca

**VARIETY:** Various

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bluish grey skin, golden yellow to yellow flesh.</i>
VISUAL APPEARANCE	<i>Ribbed, smooth skin. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.</i>
SENSORY	<i>Hard, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Squat with distinct suture lines.</i>
SIZE	<i>140 - 200 mm diameter; As pre-ordered per requirements.</i>
MATURITY	<i>Not undersized; with firm hard skin; no greenish tinge around the stem area.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 40mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;4 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 12 - 25 °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:** PUMPKIN

**TYPE:** Minikin

**VARIETY:** Various

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright orange skin; mid orange flesh.</i>
VISUAL APPEARANCE	<i>Miniature pumpkin often used for decoration; smooth, velvety skin with distinct ribbing; clean cut stem; free from foreign matter.</i>
SENSORY	<i>Sweet, nutty flavour; firm texture. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Rounded to squat; recessed area around stem join and flattened at base; indented sutures.</i>
SIZE	<i>60 - 90 mm diameter; As pre-ordered per requirements.</i>
MATURITY	<i>Firm hard surface.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 20mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;2 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;2 sq cm.</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 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 12 - 25 °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</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: PUMPKIN**

**TYPE: Potkin**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark green to almost black skin, dark orange flesh.</i>
VISUAL APPEARANCE	<i>Slightly ribbed and smooth. Withered stem cut cleanly. With no evidence of discolouration or disfigurement. Free from foreign matter.</i>
SENSORY	<i>Thin, smooth skin; smooth, dry and slightly sweet flavoured flesh; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Approximately round</i>
SIZE	<i>As pre-ordered per requirements.</i>
MATURITY	<i>With firm hard skin.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 20mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;2 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;2 sq cm.</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 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 12 ± 0.5 °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:** PUMPKIN  
**TYPE:** Queensland Blue  
**VARIETY:** Various  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light blue/grey skin, yellowish to orange flesh.</i>
VISUAL APPEARANCE	<i>Ribbed, smooth skin. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.</i>
SENSORY	<i>Hard, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Squat with deep suture lines; top half may be larger in diameter than the bottom half (depending on variety).</i>
SIZE	<i>2.5 - 8 kg weight per pumpkin; As pre-ordered per requirements.</i>
MATURITY	<i>Not undersized; with firm hard skin; no greenish tinge around the stem area.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 40mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;4 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 12 - 25 °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:** PUMPKIN  
**TYPE:** Sweet Dumpling  
**VARIETY:** Various  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>White skin with dark green stripes and speckles; creamy orange flesh.</i>
VISUAL APPEARANCE	<i>Miniature pumpkin often used as decoration; smooth, slightly dimpled skin with distinct ribbing; Clean cut stem; Free from foreign matter.</i>
SENSORY	<i>Sweet, nutty flavour; firm texture. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Well rounded to slightly squat, recessed area around stem join; indented sutures.</i>
SIZE	<i>80 - 110 mm diameter; As pre-ordered per requirements.</i>
MATURITY	<i>Firm hard surface; not &lt; 20% green colour.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 20mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;2 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;2 sq cm.</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 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 12 - 25 °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:** PUMPKIN  
**TYPE:** Sweet Grey  
**VARIETY:** Various  
**OTHER NAMES:** Crown Prince

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light blue - grey skin, mid orange flesh.</i>
VISUAL APPEARANCE	<i>Lightly ribbed, smooth skin; stem cut cleanly; distinct round sunken area at fruit base defined by a sharp ridge (crown); With no evidence of discolouration or disfigurement. Free from foreign matter.</i>
SENSORY	<i>Hard, thin skin; firm, moist flesh; Free from foreign and 'off ' smells or tastes.</i>
SHAPE	<i>Squat to slightly rounded; shallow suture lines.</i>
SIZE	<i>4 - 7 kg weight per pumpkin; As pre-ordered per requirements.</i>
MATURITY	<i>Not undersized; with firm hard skin</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 40mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;4 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 12 - 25 °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:** PUMPKIN  
**TYPE:** Trombone  
**VARIETY:** Various  
**OTHER NAMES:** Gramma

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mottled green skin with a variable amount of gold flecking and striping, bright orange to yellow flesh.</i>
VISUAL APPEARANCE	<i>Smooth, well coloured skin that may have whitish bloom; stem trimmed cleanly; small seed cavity relative to pumpkin size: free from foreign matter.</i>
SENSORY	<i>Thin, slightly soft skin which peels easily; firm (not hard) sweet, nutty flavoured flesh; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Varies from peanut shaped, to fruit with an extremely elongated neck and rounded bulge at the base; neck approximately cylindrical and may be bent.</i>
SIZE	<i>Very large pumpkin; 300 - 1000 mm long; 150 - 400 mm diameter at base; no more than 20 kg weight</i>
MATURITY	<i>Firm, not very hard skinned (overmature) or with very pale flesh (immature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDER	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 60mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;10 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;10 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;10 sq cm.</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 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 12-25 °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:** PUMPKIN  
**TYPE:** Windsor Black  
**VARIETY:** Various  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark green skin which may be striped around the stem area, deep orange flesh.</i>
VISUAL APPEARANCE	<i>Ribbed, smooth skin. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.</i>
SENSORY	<i>Firm, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Squat with deep suture lines; top half may be larger in diameter than the bottom half depending on variety.</i>
SIZE	<i>4 - 8 kg weight per pumpkin; As pre-ordered per requirements.</i>
MATURITY	<i>Not undersized; with firm hard skin.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).</i>
DISEASES	<i>With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits that break the skin.</i>
	<i>With loss of stem.</i>
SKIN MARKS / BLEMISHES	<i>With deep bruising.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of hard lumps in the skin.</i>
	<i>With soft, dark coloured (not cream or yellow) ground spot.</i>
TEMPERATURE INJURY	<i>With dark water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With stem &gt; 40mm long.</i>
	<i>With superficial (not &gt; 5mm deep) bruising affecting in aggregate &gt;4 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With bleached areas of skin (sunburn) affecting &gt;4 sq cm.</i>
	<i>With light superficial ground marks affecting in aggregate &gt;20% of surface area.</i>
	<i>With superficial rubs, marks or healed scarring affecting in aggregate &gt;4 sq cm.</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 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 12 to 25 °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>	