

# *Market Produce Specifications:*

## **MELON – Watermelon**

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# Market Produce Specifications

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**PRODUCE:** MELON  
**TYPE:** Watermelon  
**VARIETY:** Champagne  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With mid-dark green background, with or without prominent pale green flecking / striping; yellow flesh with black seeds</i>
VISUAL APPEARANCE	<i>With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.</i>
SENSORY	<i>With uniform firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes..</i>
SHAPE	<i>Oval to slightly elongated-oval. Nil with pronounced pointed ends or otherwise deformed.</i>
SIZE	<i>As per pre-ordered size requirements.</i>
MATURITY	<i>&gt; 10° Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks that break the skin.</i>
TEMPERATURE INJURY	<i>With severe sunburn, eg. wrinkled areas.</i> <i>With skin pitting and flesh discolouration (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>With dark sunken area at blossom end (blossom end rot).</i> <i>With faded colour and softened skin (dehydrated, senescent)</i> <i>With hollow centre or soft, mealy flesh (overmature).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;2 healed insect holes/punctures to skin (not &gt;3mm wide or 3mm deep).</i> <i>With superficial bruising (&lt;2mm deep), slightly darker colour/skin still firm, affecting &gt;8 sq cm; no soft/moist, deep-seated bruises.</i> <i>With healed, shallow (&lt;2mm) light coloured scarring/pest chewing affecting &gt;8 sq cm; no deep (&gt;2mm) soft/moist insect scarring.</i> <i>With groundmark &gt;30% of visible surface area; with uniform pale colour only; not dark and/or blotchy.</i>
PHYSIOLOGICAL DISORDERS	<i>With attached stems exceeding 10mm length</i>
SKIN MARKS / BLEMISHES	<i>With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting &gt;8 sq cm of surface area.</i> <i>With scattered light blemish, eg. sand marks, healed scratches (&lt;2mm deep), mild sunburn (bleached greyish), collectively affecting &gt;10% of visible surface.</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 12 - 20 °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>	

# Market Produce Specifications

**PRODUCE:** MELON

**TYPE:** Watermelon

**VARIETY:** Honeyheart Seedless

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With mid-dark green background, with or without prominent pale green flecking / striping; golden yellow flesh; may have some small white seeds or be fully seedless.</i>
VISUAL APPEARANCE	<i>With bright bloom, full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.</i>
SENSORY	<i>With uniform firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes..</i>
SHAPE	<i>Oval to slightly elongated-oval. Nil with pronounced pointed ends or otherwise deformed.</i>
SIZE	<i>As per pre-ordered size requirements.</i>
MATURITY	<i>TSS &gt; 10° Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks that break the skin.</i>
TEMPERATURE INJURY	<i>With severe sunburn, eg. wrinkled areas.</i>
	<i>With skin pitting and flesh discolouration (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>With dark sunken area at blossom end (blossom end rot).</i>
	<i>With faded colour and softened skin (dehydrated, senescent)</i>
	<i>With hollow centre or soft, mealy flesh (overmature).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;2 healed insect holes/punctures to skin (not &gt;3mm wide or 3mm deep).</i>
	<i>With superficial bruising (&lt;2mm deep), slightly darker colour/skin still firm, affecting &gt;4 sq cm; no soft/moist, deep-seated bruises.</i>
	<i>With healed, shallow (&lt;2mm) light coloured scarring/pest chewing affecting &gt;4 sq cm; no deep (&gt;2mm) soft/moist insect scarring.</i>
	<i>With groundmark &gt;10% of visible surface area; with uniform pale colour only; not dark and/or blotchy.</i>
PHYSIOLOGICAL DISORDERS	<i>With attached stems exceeding 5mm length</i>
SKIN MARKS / BLEMISHES	<i>With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting &gt;4 sq cm of surface area.</i>
	<i>With scattered light blemish, eg. sand marks, healed scratches (&lt;2mm deep), mild sunburn (bleached greyish), collectively affecting &gt;10% of visible surface.</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</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 12 - 20 °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>	

# Market Produce Specifications

**PRODUCE:** MELON  
**TYPE:** Watermelon  
**VARIETY:** Jam  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With mid-dark green background, with or without prominent pale green striping; white to yellow flesh with black</i>
VISUAL APPEARANCE	<i>With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.</i>
SENSORY	<i>With uniform firm, smooth skin, not soft or coarse; crisp flesh; bitter flavour; no 'off' odours or tastes..</i>
SHAPE	<i>Oval to slightly elongated-oval. Nil with pronounced pointed ends or otherwise deformed.</i>
SIZE	<i>Per requirements, within the range 5-14 kg.</i>
MATURITY	<i>Firm, with creamy yellow (not white) ground spot.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks that break the skin.</i>
TEMPERATURE INJURY	<i>With severe sunburn, eg. wrinkled areas.</i>
	<i>With skin pitting and flesh discolouration (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>With dark sunken area at blossom end (blossom end rot).</i>
	<i>With faded colour and softened skin (dehydrated, senescent)</i>
	<i>With hollow centre or soft, mealy flesh (overmature).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;2 healed insect holes/punctures to skin (not &gt;3mm wide or 3mm deep).</i>
	<i>With superficial bruising (&lt;2mm deep), slightly darker colour/skin still firm, affecting &gt;4 sq cm; no soft/moist, deep-seated bruises.</i>
	<i>With healed, shallow (&lt;2mm) light coloured scarring/pest chewing affecting &gt;4 sq cm; no deep (&gt;2mm) soft/moist insect scarring.</i>
	<i>With groundmark &gt;10% of visible surface area; with uniform pale colour only; not dark and/or blotchy.</i>
PHYSIOLOGICAL DISORDERS	<i>With attached stems exceeding 10mm length</i>
SKIN MARKS / BLEMISHES	<i>With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting &gt;8 sq cm of surface area.</i>
	<i>With scattered light blemish, eg. sand marks, healed scratches (&lt;2mm deep), mild sunburn (bleached greyish), collectively affecting &gt;10% of visible surface.</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 12 - 20 °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>	

# Market Produce Specifications

**PRODUCE:** MELON  
**TYPE:** Watermelon  
**VARIETY:** Mini Lee  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green background, pale green flecking / striping on skin or light green background, dark green flecking / striping on skin depending on variety; pink to red flesh may contain a few immature white seeds and occasional black seeds.</i>
VISUAL APPEARANCE	<i>With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, no clumped matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.</i>
SENSORY	<i>With firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes.</i>
SHAPE	<i>Round. Nil with pronounced pointed ends or otherwise deformed.</i>
SIZE	<i>As per requirements, within the range 5 - 14kg.</i>
MATURITY	<i>TSS &gt; 10° Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks that break the skin.</i>
TEMPERATURE INJURY	<i>With severe sunburn, eg. wrinkled areas. With skin pitting and flesh discolouration (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>With dark sunken area at blossom end (blossom end rot). With faded colour and softened skin (dehydrated, senescent) With hollow centre or soft, mealy flesh (overmature).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;2 healed insect holes/punctures to skin (not &gt;3mm wide or 3mm deep).</i>
	<i>With superficial bruising (&lt;2mm deep), slightly darker colour/skin still firm, affecting &gt;4 sq cm; no soft/moist, deep-seated bruises.</i>
	<i>With healed, shallow (&lt;2mm) light coloured scarring/pest chewing affecting &gt;4 sq cm</i>
	<i>With groundmark &gt;10% of visible surface area; with uniform pale colour only; not dark and/or blotchy.</i>
PHYSIOLOGICAL DISORDERS	<i>With attached stems exceeding 5mm length</i>
SKIN MARKS / BLEMISHES	<i>With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting &gt;4 sq cm of surface area.</i>
	<i>With scattered light blemish, eg. sand marks, healed scratches (&lt;2mm deep), mild sunburn (bleached greyish), collectively affecting &gt;10% of visible surface.</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 12 - 20 °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>	

# Market Produce Specifications

**PRODUCE:** MELON  
**TYPE:** Watermelon  
**VARIETY:** Orange Seedless  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With mid-dark green background, with or without prominent pale green striping; orange flesh with few immature white seeds and occasional black seeds.</i>
VISUAL APPEARANCE	<i>With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available. per requirements.</i>
SENSORY	<i>With firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes..</i>
SHAPE	<i>Round. Nil with pronounced pointed ends or otherwise deformed.</i>
SIZE	<i>Per requirements, within the range 3-12kg.</i>
MATURITY	<i>TSS &gt; 10° Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks that break the skin.</i>
TEMPERATURE INJURY	<i>With severe sunburn, eg. wrinkled areas.</i> <i>With skin pitting and flesh discolouration (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>With dark sunken area at blossom end (blossom end rot).</i> <i>With faded colour and softened skin (dehydrated, senescent)</i> <i>With hollow centre or soft, mealy flesh (overmature).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;2 healed insect holes/punctures to skin (not &gt;3mm wide or 3mm deep).</i>
	<i>With superficial bruising (&lt;2mm deep), slightly darker colour/skin still firm, affecting &gt;8 sq cm; no soft/moist, deep-seated bruises.</i>
	<i>With healed, shallow (&lt;2mm) light coloured scarring/pest chewing affecting &gt;8 sq cm; no deep (&gt;2mm) soft/moist insect scarring.</i>
	<i>With groundmark &gt;30% of visible surface area; with uniform pale colour only; not dark and/or blotchy.</i>
PHYSIOLOGICAL DISORDERS	<i>With attached stems exceeding 10mm length</i>
SKIN MARKS / BLEMISHES	<i>With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting &gt;8 sq cm of surface area.</i>
	<i>With scattered light blemish, eg. sand marks, healed scratches (&lt;2mm deep), mild sunburn (bleached greyish), collectively affecting &gt;10% of visible surface.</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 12 - 20 °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>	

# Market Produce Specifications

**PRODUCE:** MELON  
**TYPE:** Watermelon  
**VARIETY:** Personal Melon  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With mid-green background deep red flesh with a few immature white seeds.</i>
VISUAL APPEARANCE	<i>With bright bloom full bodied, no hollow areas or bruising when cut, no foreign matter, eg. Traces of any soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.</i>
SENSORY	<i>With firm, smooth skin, not soft or coarse, sweet, crisp flesh, no "off" odours or tastes.</i>
SHAPE	<i>Round. Nil with pronounced pointed ends or otherwise deformed.</i>
SIZE	<i>As per requirements; within the range 1.3 - 2.5 kg.</i>
MATURITY	<i>TSS &gt; 10o Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks that break the skin.</i>
TEMPERATURE INJURY	<i>With severe sunburn, eg. Wrinkled areas.</i>
	<i>With skin pitting and flesh discolouration (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>With dark sunken area at blossom end (blossom end rot).</i>
	<i>With faded colour and softened skin (dehydrated, senescent)</i>
	<i>With hollow centre or soft, mealy flesh (overmature).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With healed, shallow (&lt;1 mm), light coloured scarring &gt;1 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with attached stems; With skin splits from scar (overmature or over-hydrated).</i>
SKIN MARKS /	<i>With groundmark &gt;10% of visible surface area</i>
	<i>With scattered light blemish, eg sand marks, healed scratches 1 mm deep.</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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12-18°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>	

# Market Produce Specifications

**PRODUCE:** MELON  
**TYPE:** Watermelon  
**VARIETY:** Seedless  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With mid-dark green background, with or without prominent pale green striping; deep red flesh with few immature white seeds and occasional black seeds.</i>
VISUAL APPEARANCE	<i>With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.</i>
SENSORY	<i>With firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes..</i>
SHAPE	<i>Round. Nil with pronounced pointed ends or otherwise deformed.</i>
SIZE	<i>Per requirements, within the range 5-14kg.</i>
MATURITY	<i>TSS &gt; 10° Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks that break the skin.</i>
TEMPERATURE INJURY	<i>With severe sunburn, eg. wrinkled areas.</i>
	<i>With skin pitting and flesh discolouration (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>With dark sunken area at blossom end (blossom end rot).</i>
	<i>With faded colour and softened skin (dehydrated, senescent)</i>
	<i>With hollow centre or soft, mealy flesh (overmature).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;2 healed insect holes/punctures to skin (not &gt;3mm wide or 3mm deep).</i>
	<i>With superficial bruising (&lt;2mm deep), slightly darker colour/skin still firm, affecting &gt;8 sq cm; no soft/moist, deep-seated bruises.</i>
	<i>With healed, shallow (&lt;2mm) light coloured scarring/pest chewing affecting &gt;8 sq cm; no deep (&gt;2mm) soft/moist insect scarring.</i>
	<i>With groundmark &gt;30% of visible surface area; with uniform pale colour only; not dark and/or blotchy.</i>
PHYSIOLOGICAL DISORDERS	<i>With attached stems exceeding 10mm length</i>
SKIN MARKS / BLEMISHES	<i>With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting &gt;8 sq cm of surface area.</i>
	<i>With scattered light blemish, eg. sand marks, healed scratches (&lt;2mm deep), mild sunburn (bleached greyish), collectively affecting &gt;10% of visible surface.</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 12 - 20 °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>	



# Market Produce Specifications

**PRODUCE:** MELON

**TYPE:** Watermelon

**VARIETY:** Yellow Seedless

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With mid-dark green background, with or without prominent pale green striping; yellow flesh with few immature white seeds and occasional black seeds.</i>
VISUAL APPEARANCE	<i>With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.</i>
SENSORY	<i>With firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes..</i>
SHAPE	<i>Round. Nil with pronounced pointed ends or otherwise deformed.</i>
SIZE	<i>Per requirements, within the range 3-12kg.</i>
MATURITY	<i>TSS &gt; 10° Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks that break the skin.</i>
TEMPERATURE INJURY	<i>With severe sunburn, eg. wrinkled areas.</i> <i>With skin pitting and flesh discolouration (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>With dark sunken area at blossom end (blossom end rot).</i> <i>With faded colour and softened skin (dehydrated, senescent)</i> <i>With hollow centre or soft, mealy flesh (overmature).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;2 healed insect holes/punctures to skin (not &gt;3mm wide or 3mm deep).</i> <i>With superficial bruising (&lt;2mm deep), slightly darker colour/skin still firm, affecting &gt;8 sq cm; no soft/moist, deep-seated bruises.</i> <i>With healed, shallow (&lt;2mm) light coloured scarring/pest chewing affecting &gt;8 sq cm; no deep (&gt;2mm) soft/moist insect scarring.</i> <i>With groundmark &gt;30% of visible surface area; with uniform pale colour only; not dark and/or blotchy.</i>
PHYSIOLOGICAL DISORDERS	<i>With attached stems exceeding 10mm length</i>
SKIN MARKS / BLEMISHES	<i>With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting &gt;8 sq cm of surface area.</i> <i>With scattered light blemish, eg. sand marks, healed scratches (&lt;2mm deep), mild sunburn (bleached greyish), collectively affecting &gt;10% of visible surface.</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 12 - 20 °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>	

# Market Produce Specifications

**PRODUCE:** MELON  
**TYPE:** Watermelon  
**VARIETY:** Various  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With mid-dark green background, with or without pale green striping; red-pink flesh with black seeds.</i>
VISUAL APPEARANCE	<i>With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm; no foreign matter, eg. traces only of soil, not clumped or matter. With need for stickers with PLU and produce type name, or bar code when available, per requirements.</i>
SENSORY	<i>With firm, smooth skin, not soft or coarse; sweet, crisp flesh; no 'off' odours or tastes.</i>
SHAPE	<i>Oval to slightly elongated-oval. Nil with pronounced pointed ends or otherwise deformed.</i>
SIZE	<i>Per requirements, within the range 5-14 kg.</i>
MATURITY	<i>TSS &gt; 10° Brix; firm, well coloured flesh, not pale (immature) or soft and watery (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, splits, holes, cracks that break the skin.</i>
TEMPERATURE INJURY	<i>With severe sunburn, eg. wrinkled areas.</i>
	<i>With skin pitting and flesh discolouration (chilling injury)</i>
PHYSIOLOGICAL DISORDERS	<i>With dark sunken area at blossom end (blossom end rot).</i>
	<i>With faded colour and softened skin (dehydrated, senescent)</i>
	<i>With hollow centre or soft, mealy flesh (overmature).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With &gt;2 healed insect holes/punctures to skin (not &gt;3mm wide or 3mm deep).</i>
	<i>With superficial bruising (&lt;2mm deep), slightly darker colour/skin still firm, affecting &gt;8 sq cm; no soft/moist, deep-seated bruises.</i>
	<i>With healed, shallow (&lt;2mm) light coloured scarring/pest chewing affecting &gt;8 sq cm; no deep (&gt;2mm) soft/moist insect scarring.</i>
	<i>With groundmark &gt;30% of visible surface area; with uniform pale colour only; not dark and/or blotchy.</i>
PHYSIOLOGICAL DISORDERS	<i>With attached stems exceeding 10mm length</i>
SKIN MARKS / BLEMISHES	<i>With dark blemish, ie. reddish/brown areas/patches (eg. due to chilling) or other solid marks, collectively affecting &gt;8 sq cm of surface area.</i>
	<i>With scattered light blemish, eg. sand marks, healed scratches (&lt;2mm deep), mild sunburn (bleached greyish), collectively affecting &gt;10% of visible surface.</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</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 12 - 20 °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>	