

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

### GENERAL APPEARANCE CRITERIA

<b>COLOUR</b>	Golden yellow streaks light and dark green skin. Very deep orange flesh.
<b>VISUAL APPEARANCE</b>	Thick flat, deeply ribbed, blossom end flattened, stem trimmed cleanly; free from foreign matter.
<b>SENSORY</b>	Medium hard skin; moist firm textured flesh; free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Large full, squat.
<b>SIZE</b>	8 - 12 kg weight per pumpkin; As pre-ordered per requirements
<b>MATURITY</b>	Firm, not very hard skinned (overmature) or with very pale flesh (immature).

### MAJOR DEFECTS

<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL DISORDER</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).

### MINOR DEFECTS

<b>PHYSICAL / PEST DAMAGE</b>	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.

### CONSIGNMENT CRITERIA

<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 .
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.

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.

PRODUCE: **PUMPKIN**  
TYPE: **Butternut**  
VARIETY: **Various**  
CLASS: **Cut & Wrapped**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Light yellow / orange skin, rich orange flesh. Bright bloom.
<b>VISUAL APPEARANCE</b>	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
<b>SENSORY</b>	Thin, hard skin; sweet, nutty flavoured flesh. Free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Peanut to pear shaped; well rounded, moderately regular shape.
<b>SIZE</b>	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.
<b>MATURITY</b>	Full, firm hard skin.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings of the skin or flesh (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST</b>	With cuts, holes or splits. With cuts or splits in plastic wrap exposing flesh.
<b>SKIN MARKS / BLEMISHES</b>	With deep or superficial bruising.
<b>PHYSIOLOGICAL DISORDER</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 20mm long. > 30% of the cut piece affected by wrinkled plastic.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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PRODUCE: **PUMPKIN**  
TYPE: **Butternut**  
VARIETY: **Long**  
CLASS: **Trombone**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Light yellow / orange skin, bright orange flesh.
<b>VISUAL APPEARANCE</b>	Smooth, well coloured skin; stem trimmed cleanly; free from foreign matter.
<b>SENSORY</b>	Thin, hard skin; sweet, nutty flavoured flesh. Free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Approximately cylindrical with bulging area at base.
<b>SIZE</b>	450 - 300 mm long, neck approximately 80 - 120 mm diameter; as per pre-ordered size requirements.
<b>MATURITY</b>	Full, firm hard skin.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL DISORDER</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST</b>	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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PRODUCE: **PUMPKIN**  
TYPE: **Butternut**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Light yellow / orange skin, rich orange flesh.
<b>VISUAL APPEARANCE</b>	Smooth, well coloured skin; stem trimmed cleanly; free from foreign matter.
<b>SENSORY</b>	Thin, hard skin; sweet, nutty flavoured flesh. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Peanut to pear shaped; well rounded, moderately regular shape.
<b>SIZE</b>	10 - 14 count, 150 - 230mm length, none <1.1kg or >2.1kg in weight. Minimum net carton weight 18kg.
<b>MATURITY</b>	Full, firm hard skin.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL DISORDER</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
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<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 .
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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PRODUCE: **PUMPKIN**  
 TYPE: **Gold Nugget**  
 VARIETY: **Various**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Deep orange skin, may be green around stem attachment; bright golden yellow to orange flesh.
<b>VISUAL APPEARANCE</b>	Miniature pumpkin; Smooth, slightly dimpled skin with slight ribbing; Clean cut stem; Free from foreign matter.
<b>SENSORY</b>	Nutty, sweet flavour, firm texture. Free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Squat to well rounded; narrow indented suture lines.
<b>SIZE</b>	0.5 - 1.4 kg weight; As pre-ordered per requirements.
<b>MATURITY</b>	Firm hard surface.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL DISORDERS</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >2 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >2 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >2 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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PRODUCE: **PUMPKIN**  
 TYPE: **Golden Crown**  
 VARIETY: **Various**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Bright orange skin, mid orange flesh; may have green area around attached stem.
<b>VISUAL APPEARANCE</b>	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.
<b>SENSORY</b>	Hard, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Squat to slightly rounded; shallow suture lines.
<b>SIZE</b>	4 - 7 kg weight per pumpkin; As pre-ordered per requirements.
<b>MATURITY</b>	Not undersized; with firm hard skin
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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.
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<b>FOOD SAFETY REQUIREMENTS</b>	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.
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PRODUCE: **PUMPKIN**  
 TYPE: **Gramma**  
 VARIETY: **Various**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Mottled orange skin with a variable amount of dark green flecking, striping, bright orange to yellow flesh.
<b>VISUAL APPEARANCE</b>	Smooth, slightly ribbed, well coloured skin with a whitish bloom; stem trimmed cleanly; free from foreign matter.
<b>SENSORY</b>	Thin skin that peels easily; firm (not hard) sweet, nutty flavoured flesh; free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Slightly squat to very squat, moderately deeply lobed.
<b>SIZE</b>	8 - 12 kg weight per pumpkin; As pre-ordered per requirements
<b>MATURITY</b>	Firm, not very hard skinned (overmature) or with very pale flesh (immature).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST</b>	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
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<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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PRODUCE: **PUMPKIN**  
 TYPE: **Kent, Kens' Special**  
 VARIETY: **Various**  
 CLASS: **Cut & Wrapped**

### GENERAL APPEARANCE CRITERIA

<b>COLOUR</b>	Blue-green and orange to yellow mottled skin with yellow-orange flesh. Bright bloom
<b>VISUAL APPEARANCE</b>	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
<b>SENSORY</b>	Smooth skin; smooth, dry and slightly sweet flavoured flesh. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Squat to well rounded; slightly indented suture lines.
<b>SIZE</b>	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.
<b>MATURITY</b>	With firm, hard skin. No immature green edges.

### MAJOR DEFECTS

<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings of skin or flesh (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST</b>	With cuts, holes or splits. Cuts or splits in plastic exposing flesh.
<b>SKIN MARKS / BLEMISHES</b>	With deep or superficial bruising.
<b>PHYSIOLOGICAL DISORDERS</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).

### MINOR DEFECTS

<b>PHYSICAL / PEST DAMAGE</b>	With stem > 40mm long , > 30% of the produce affected by wrinkled plastic .
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.

### CONSIGNMENT CRITERIA

<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.

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.



PRODUCE: **PUMPKIN**  
TYPE: **Jap**  
VARIETY: **Various**  
CLASS: **Kent, Kens' Special**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Blue-green and orange to yellow mottled skin with yellow-orange flesh.
<b>VISUAL APPEARANCE</b>	Slightly ribbed and smooth. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.
<b>SENSORY</b>	Smooth skin; smooth, dry and slightly sweet flavoured flesh. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Squat to well rounded; slightly indented suture lines.
<b>SIZE</b>	2.5 kg to 8 kg weight; as per pre-ordered size requirements.
<b>MATURITY</b>	Not undersized; with firm, hard skin.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL DISORDERS</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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.	

PRODUCE: **PUMPKIN**  
 TYPE: **Jarrahdale**  
 VARIETY: **Various**  
 CLASS: **Cut & Wrapped**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Light blue / grey skin, deep orange flesh. Bright bloom.
<b>VISUAL APPEARANCE</b>	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
<b>SENSORY</b>	Hard, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Squat to slightly rounded; indented suture lines.
<b>SIZE</b>	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.
<b>MATURITY</b>	With firm hard skin, not immature with green edges
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings of skin or flesh (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST</b>	With cuts, holes or splits. Cuts or splits in plastic wrap exposing flesh.
<b>SKIN MARKS / BLEMISHES</b>	With deep or superficial bruising.
<b>PHYSIOLOGICAL DISORDER</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 40mm long, > 30% of piece affected by wrinkled plastic..
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 .
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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.	

PRODUCE: **PUMPKIN**  
 TYPE: **Jarrahdale**  
 VARIETY: **Various**  
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Light blue / grey skin, deep orange flesh.
VISUAL APPEARANCE	Slightly ribbed and smooth. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.
SENSORY	Hard, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.
SHAPE	Squat to slightly rounded; indented suture lines.
SIZE	2.5 - 8 kg weight per pumpkin; As pre-ordered per requirements.
MATURITY	Not undersized; with firm hard skin
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
DISEASES	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the skin. With loss of stem.
SKIN MARKS / BLEMISHES	With deep bruising.
PHYSIOLOGICAL DISORDERS	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
TEMPERATURE INJURY	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
SKIN MARKS / BLEMISHES	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **PUMPKIN**  
TYPE: **Mini Deluca**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Bluish grey skin, golden yellow to yellow flesh.
<b>VISUAL APPEARANCE</b>	Ribbed, smooth skin. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.
<b>SENSORY</b>	Hard, thin skin; firm, moist flesh; Free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Squat with distinct suture lines.
<b>SIZE</b>	140 - 200 mm diameter; As pre-ordered per requirements.
<b>MATURITY</b>	Not undersized; with firm hard skin; no greenish tinge around the stem area.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL DISORDERS</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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.	

PRODUCE: **PUMPKIN**  
TYPE: **Minikin**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Bright orange skin; mid orange flesh.
<b>VISUAL APPEARANCE</b>	Miniature pumpkin often used for decoration; smooth, velvety skin with distinct ribbing; clean cut stem; free from foreign matter.
<b>SENSORY</b>	Sweet, nutty flavour; firm texture. Free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Rounded to squat; recessed area around stem join and flattened at base; indented sutures.
<b>SIZE</b>	60 - 90 mm diameter; As pre-ordered per requirements.
<b>MATURITY</b>	Firm hard surface.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL DISORDERS</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >2 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >2 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >2 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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.	

PRODUCE: **PUMPKIN**  
TYPE: **Potkin**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Dark green to almost black skin, dark orange flesh.
<b>VISUAL APPEARANCE</b>	Slightly ribbed and smooth. Withered stem cut cleanly. With no evidence of discolouration or disfigurement. Free from foreign matter.
<b>SENSORY</b>	Thin, smooth skin; smooth, dry and slightly sweet flavoured flesh; free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Approximately round
<b>SIZE</b>	As pre-ordered per requirements.
<b>MATURITY</b>	With firm hard skin.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL DISORDERS</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >2 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >2 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >2 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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.	

PRODUCE: **PUMPKIN**  
 TYPE: **Queensland Blue**  
 VARIETY: **Various**  
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Light blue/grey skin, yellowish to orange flesh.
VISUAL APPEARANCE	Ribbed, smooth skin. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.
SENSORY	Hard, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.
SHAPE	Squat with deep suture lines; top half may be larger in diameter than the bottom half (depending on variety).
SIZE	2.5 - 8 kg weight per pumpkin; As pre-ordered per requirements.
MATURITY	Not undersized; with firm hard skin; no greenish tinge around the stem area.
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
DISEASES	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the skin. With loss of stem.
SKIN MARKS / BLEMISHES	With deep bruising.
PHYSIOLOGICAL DISORDERS	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
TEMPERATURE INJURY	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
SKIN MARKS / BLEMISHES	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	

PRODUCE: **PUMPKIN**  
 TYPE: **Sweet Dumpling**  
 VARIETY: **Various**  
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	White skin with dark green stripes and speckles; creamy orange flesh.
VISUAL APPEARANCE	Miniature pumpkin often used as decoration; smooth, slightly dimpled skin with distinct ribbing; Clean cut stem; Free from foreign matter.
SENSORY	Sweet, nutty flavour; firm texture. Free from foreign and 'off' smells or tastes.
SHAPE	Well rounded to slightly squat, recessed area around stem join; indented sutures.
SIZE	80 - 110 mm diameter; As pre-ordered per requirements.
MATURITY	Firm hard surface; not < 20% green colour.
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
DISEASES	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the skin. With loss of stem.
SKIN MARKS / BLEMISHES	With deep bruising.
PHYSIOLOGICAL DISORDERS	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
TEMPERATURE INJURY	With dark water-soaked areas (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With stem > 20mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >2 sq cm.
SKIN MARKS / BLEMISHES	With bleached areas of skin (sunburn) affecting >2 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >2 sq cm.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	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
CHEMICAL & CONTAMINANT RESIDUES	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.
FOOD SAFETY REQUIREMENTS	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.
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.	



PRODUCE: **PUMPKIN**  
TYPE: **Sweet Grey**  
VARIETY: **Various**  
OTHER NAMES: **Crown Prince**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Light blue - grey skin, mid orange flesh.
<b>VISUAL APPEARANCE</b>	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.
<b>SENSORY</b>	Hard, thin skin; firm, moist flesh; Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Squat to slightly rounded; shallow suture lines.
<b>SIZE</b>	4 - 7 kg weight per pumpkin; As pre-ordered per requirements.
<b>MATURITY</b>	Not undersized; with firm hard skin
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL DISORDERS</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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.	

PRODUCE: **PUMPKIN**  
 TYPE: **Trombone**  
 VARIETY: **Various**  
 OTHER NAMES: **Gramma**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Mottled green skin with a variable amount of gold flecking and striping, bright orange to yellow flesh.
<b>VISUAL APPEARANCE</b>	Smooth, well coloured skin that may have whitish bloom; stem trimmed cleanly; small seed cavity relative to pumpkin size; free from foreign matter.
<b>SENSORY</b>	Thin, slightly soft skin which peels easily; firm (not hard) sweet, nutty flavoured flesh; free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Varies from peanut shaped, to fruit with an extremely elongated neck and rounded bulge at the base; neck approximately cylindrical and may be bent.
<b>SIZE</b>	Very large pumpkin; 300 - 1000 mm long; 150 - 400 mm diameter at base; no more than 20 kg weight
<b>MATURITY</b>	Firm, not very hard skinned (overmature) or with very pale flesh (immature).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL DISORDER</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 60mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >10 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >10 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >10 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 .
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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.	

PRODUCE: **PUMPKIN**  
TYPE: **Windsor Black**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Dark green skin which may be striped around the stem area, deep orange flesh.
<b>VISUAL APPEARANCE</b>	Ribbed, smooth skin. Stem with clean cut. With no evidence of discolouration or disfigurement. Free from foreign matter.
<b>SENSORY</b>	Firm, thin skin; firm, moist flesh; Free from foreign and 'off ' smells or tastes.
<b>SHAPE</b>	Squat with deep suture lines; top half may be larger in diameter than the bottom half depending on variety.
<b>SIZE</b>	4 - 8 kg weight per pumpkin; As pre-ordered per requirements.
<b>MATURITY</b>	Not undersized; with firm hard skin.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects (eg whitefly, insect larvae, Rutherglen bug).
<b>DISEASES</b>	With fungal or bacterial rots or markings (eg brown etch, Fusarium rot, bacterial soft rot). With discolouration or disfigurement due to viruses.
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes or splits that break the skin. With loss of stem.
<b>SKIN MARKS / BLEMISHES</b>	With deep bruising.
<b>PHYSIOLOGICAL DISORDERS</b>	With evidence of hard lumps in the skin. With soft, dark coloured (not cream or yellow) ground spot.
<b>TEMPERATURE INJURY</b>	With dark water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With stem > 40mm long. With superficial (not > 5mm deep) bruising affecting in aggregate >4 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With bleached areas of skin (sunburn) affecting >4 sq cm. With light superficial ground marks affecting in aggregate >20% of surface area. With superficial rubs, marks or healed scarring affecting in aggregate >4 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.
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.	