

# FreshSpecs

## Produce Specifications

Effective  
1 November 2006

PRODUCE:

**MELON**

TYPE:

**Honeydew (Inodorus)**

VARIETY:

**Casaba**

CLASS:

**One**

### GENERAL APPEARANCE CRITERIA

COLOUR	Light green skin with yellow / white flesh.
VISUAL APPEARANCE	Slightly waxy feel on skin, Nil netting or ribbing. Sound seed cavity; free from soil or other foreign matter. Requirements for stickers with PLU (or bar code when available) dependant on requirements.
SENSORY	Corrugated skin texture, spicy, sweet and tender flesh. No foreign tastes or odours.
SHAPE	Globe shaped, pointed at stem. No deformed fruit.
SIZE	As per pre-ordered size requirements.
MATURITY	> 10° Brix, slightly waxy, not green in colour (undermature).

### MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose). With deformed shape or mottling due to virus infection.
PHYSICAL / PEST DAMAGE	With cuts, splits, holes or cracks that break the skin. With obvious bruises or soft damaged areas. With insect damage (scarring, chewed areas) >1mm deep
TEMPERATURE INJURY	With pitted skin and / or underlying watersoaked areas in flesh (chilling injury). With severely bleached areas of skin (sunburn).
PHYSIOLOGICAL DISORDERS	With skin splits or discoloured areas (eg dark coloured ground spot).

### MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With healed, shallow (<1mm), light coloured scarring >2sq cm.
TEMPERATURE INJURY	With light coloured areas of skin (mild sunburn) >4sq cm.
PHYSIOLOGICAL DISORDERS	With attached stems exceeding 5mm length.
SKIN MARKS / BLEMISHES	With groundmark >25% of visible surface area. With scattered light blemish, eg. sand marks, healed scratches (<1mm deep).

### 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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 15 °C for Receipt.
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 to the FSANZ Food Standards Code ML's and MRL'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: **MELON**  
 TYPE: **Honeydew (Inodorus)**  
 VARIETY: **White**  
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform cream-white skin with tinge of light green; bright green to green-white flesh.
VISUAL APPEARANCE	With normal to bright bloom; small, sound seed cavity; free from soil or other foreign matter. Requirement for stickers with PLU (or bar code when available) dependent on requirements
SENSORY	With uniform firm, smooth skin, not soft or coarse; sweet, crisp flesh; no foreign tastes or odours.
SHAPE	From round to slightly oval. None with pointed ends or otherwise deformed
SIZE	As per pre-ordered size requirements.
MATURITY	> 10° Brix, slightly waxy.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose). With deformed shape or mottling due to virus infection.
PHYSICAL / PEST DAMAGE	With cuts, splits, holes or cracks that break the skin. With obvious bruises or soft damaged areas. With insect damage (scarring, chewed areas) >1mm deep
TEMPERATURE INJURY	With pitted skin and / or underlying watersoaked areas in flesh (chilling injury). With severely bleached areas of skin (sunburn).
PHYSIOLOGICAL DISORDERS	With skin splits or discoloured areas (eg dark coloured ground spot).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With healed, shallow (<1mm), light coloured scarring >2sq cm.
TEMPERATURE INJURY	With light coloured areas of skin (mild sunburn) >4sq cm.
PHYSIOLOGICAL DISORDERS	With attached stems exceeding 5mm length.
SKIN MARKS / BLEMISHES	With groundmark >25% of visible surface area. With scattered light blemish, eg. sand marks, healed scratches (<1mm deep).
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 15 °C for Receipt.
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 to the FSANZ Food Standards Code ML's and MRL'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.
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PRODUCE: **MELON**  
 TYPE: **Honeydew (Inodorus)**  
 VARIETY: **Yellow**  
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Uniform creamy yellow background skin with a white/pale greenish flesh.
VISUAL APPEARANCE	With normal to bright bloom; smooth rind, small, sound seed cavity; free from soil or other foreign matter. Requirement for stickers with PLU (or bar code when available) dependent on requirements.
SENSORY	With uniform firm, smooth skin, not soft or coarse; sweet, crisp flesh; no foreign tastes or odours.
SHAPE	From round to slightly oval. None with obvious pointed ends or otherwise deformed.
SIZE	As per pre-ordered size requirements.
MATURITY	> 10° Brix, slightly waxy, not green in colour (immature).
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose). With deformed shape or mottling due to virus infection.
PHYSICAL / PEST DAMAGE	With cuts, splits, holes or cracks that break the skin. With obvious bruises or soft damaged areas. With insect damage (scarring, chewed areas) >1mm deep
TEMPERATURE INJURY	With pitted skin and / or underlying watersoaked areas in flesh (chilling injury). With severely bleached areas of skin (sunburn).
PHYSIOLOGICAL DISORDERS	With skin splits or discoloured areas (eg dark coloured ground spot).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With healed, shallow (<1mm), light coloured scarring >2sq cm.
TEMPERATURE INJURY	With light coloured areas of skin (mild sunburn) >4sq cm.
PHYSIOLOGICAL DISORDERS	With attached stems exceeding 5mm length.
SKIN MARKS / BLEMISHES	With groundmark >25% of visible surface area. With scattered light blemish, eg. sand marks, healed scratches (<1mm deep).
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 receival.
RECEIVAL CONDITIONS	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 8 - 15 °C for Receival.
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 to the FSANZ Food Standards Code MIL's and MRL'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.
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