

Market Produce Specifications:

CHOKO:

Various..... 2

Market Produce Specifications

PRODUCE: CHOKO

TYPE: N/A

VARIETY: Various

OTHER NAMES: Chayote

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright green skin, pale green to cream flesh.</i>
VISUAL APPEARANCE	<i>Smooth, glossy skin may be slightly bumpy and have deep suture lines; several short, soft spines present; white, sticky latex may be exuded when cut; core contains a single soft flat seed; free from foreign matter.</i>
SENSORY	<i>Firm flesh becoming soft and translucent when cooked; mild cucumber x squash flavour; free from foreign and 'off' odours or tastes.</i>
SHAPE	<i>Approximately oval to flattened pear shape, indented at base.</i>
SIZE	<i>As pre-ordered, per requirements.</i>
MATURITY	<i>Not woody centred or with germinated seed (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of fungal or bacterial rots.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
	<i>With soft, shrivelled skin (dehydration).</i>
	<i>With bleached areas (sunburn).</i>
PHYSIOLOGICAL DISORDER	<i>With pitted skin (chilling injury).</i>
	<i>With yellowed skin and softening flesh (ethylene exposure).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising >2sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars >2sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With minor opening of the bracts (but no brown colour development) affecting >20% of the consignment.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2% of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12-16 °C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	