

# *Market Produce Specifications:*

## **SWEET POTATO**

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# Market Produce Specifications

**PRODUCE: SWEET POTATO**

**TYPE: Gold**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Copper orange - red skin; bright orange flesh.</i>
VISUAL APPEARANCE	<i>Tuberous root vegetable with dry flesh. Smooth skin that is free from secondary rootlets, veining or roughness. Minimal residual soil after washing. Uniform flesh and skin characteristics within the lot. Nil with green areas or an overall green tinge on tuber. Free from foreign matter.</i>
SENSORY	<i>Firm, crisp, dry flesh texture. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Oval or elongated tuber. Not badly disfigured, crooked or constricted.</i>
SIZE	<i>Small : diameter 50 - 60 mm, length 130 - 180 mm Medium : diameter 60 - 75 mm, length 180 - 250 mm</i>
MATURITY	<i>Well coloured with no evidence of coarse or stringy texture.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or insect infestation.</i>
DISEASES	<i>With fungal or bacterial rots (eg. Rhizopus rots, Erwinia, black rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage (eg tunnelling from weevils).</i>
	<i>With cracks or badly disfigured tubers (nematode damage).</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
PHYSIOLOGICAL DISORDER	<i>With evidence of growth cracks (moisture extremes)</i>
	<i>With excessive veining</i>
	<i>With excessive skinning</i>
	<i>With dry or woody fibrous core separating from flesh (hardcore).</i>
TEMPERATURE INJURY	<i>With internal discolouration, softening or breakdown (chilling injury).</i>
	<i>With sprouting, stem end deterioration or softening (high temperature damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises, affecting in aggregate &gt;2sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With shaved areas or light scratches due to mechanical harvesting, affecting in aggregate &gt;2sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total</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 - 20 °C</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

# Market Produce Specifications

**PRODUCE: SWEET POTATO**

**TYPE: Gold**

**VARIETY: Various**

**CLASS: Composite**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Copper orange - red skin; bright orange flesh.</i>
VISUAL APPEARANCE	<i>Tuberous root vegetable with dry flesh. Smooth skin that is free from secondary rootlets, veining or roughness. Minimal residual soil after washing. Uniform flesh and skin characteristics within the lot. Nil with green areas or an overall green tinge on tuber. Free from foreign matter.</i>
SENSORY	<i>Firm, crisp, dry flesh texture. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Oval or elongated tuber. Not badly disfigured, crooked or constricted.</i>
SIZE	<i>Medium Large : diameter 30 - 95 mm, length 180 - 340 mm</i>
MATURITY	<i>Well coloured with no evidence of coarse or stringy texture.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or insect infestation.</i>
DISEASES	<i>With fungal or bacterial rots (eg. Rhizopus rots, Erwinia, black rot).</i> <i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage (eg tunnelling from weevils).</i> <i>With cracks or badly disfigured tubers (nematode damage).</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
PHYSIOLOGICAL DISORDER	<i>With evidence of growth cracks (moisture extremes)</i> <i>With excessive veining</i> <i>With excessive skinning</i> <i>With dry or woody fibrous core separating from flesh (hardcore).</i>
TEMPERATURE INJURY	<i>With internal discolouration, softening or breakdown (chilling injury).</i> <i>With sprouting, stem end deterioration or softening (high temperature damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises, affecting in aggregate &gt;2sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With shaved areas or light scratches due to mechanical harvesting, affecting in aggregate &gt;2sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total</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 - 20 ° C</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

# Market Produce Specifications

**PRODUCE: SWEET POTATO**

**TYPE: Purple**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark purple skin; Creamy white to yellowish flesh.</i>
VISUAL APPEARANCE	<i>Tuberous root vegetable with dry flesh. Smooth skin that is free from secondary rootlets, veining or roughness. Minimal residual soil after washing. Uniform flesh and skin characteristics within the lot. Free from foreign matter.</i>
SENSORY	<i>Firm, crisp, dry flesh texture. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Oval or elongated tuber. Not badly disfigured, crooked or constricted.</i>
SIZE	<i>Small; 300 - 500g, Medium; 500 - 700g, Large; 700 - 900g; minimum net carton weight 18kg; sizes as pre-ordered per requirements.</i>
MATURITY	<i>Well coloured with no evidence of coarse or stringy texture.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or insect infestation.</i>
DISEASES	<i>With fungal or bacterial rots (eg. Rhizopus rots, Erwinia, black rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST	<i>With unhealed cuts, holes or splits from physical or pest damage (eg tunnelling from weevils).</i>
	<i>With cracks or badly disfigured tubers (nematode damage).</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
PHYSIOLOGICAL DISORDER	<i>With evidence of growth cracks (moisture extremes)</i>
	<i>With dry or woody fibrous core separating from flesh (hardcore).</i>
TEMPERATURE INJURY	<i>With internal discolouration, softening or breakdown (chilling injury).</i>
	<i>With sprouting, stem end deterioration or softening (high temperature damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises, affecting in aggregate &gt;2sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With shaved areas or light scratches due to mechanical harvesting, affecting in aggregate &gt;2sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 ° C</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

# Market Produce Specifications

**PRODUCE: SWEET POTATO**

**TYPE: Red**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark red skin; creamy white flesh.</i>
VISUAL APPEARANCE	<i>Tuberous root vegetable with dry flesh. Smooth skin that is free from secondary rootlets, veining or roughness. Minimal residual soil after washing. Uniform flesh and skin characteristics within the lot. Free from foreign matter.</i>
SENSORY	<i>Firm, crisp, dry flesh texture. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Oval or elongated tuber. Not badly disfigured, crooked or constricted.</i>
SIZE	<i>Small; 300 - 500g, Medium; 500 - 700g, Large; 700 - 900g; minimum net carton weight 18kg; sizes as pre-ordered per requirements.</i>
MATURITY	<i>Well coloured with no evidence of coarse or stringy texture.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or insect infestation.</i>
DISEASES	<i>With fungal or bacterial rots (eg. Rhizopus rots, Erwinia, black rot).</i>
	<i>With discoloration or disfigurement due to viruses.</i>
PHYSICAL / PEST	<i>With unhealed cuts, holes or splits from physical or pest damage (eg tunnelling from weevils).</i>
	<i>With cracks or badly disfigured tubers (nematode damage).</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
PHYSIOLOGICAL	<i>With evidence of growth cracks (moisture extremes)</i>
	<i>With dry or woody fibrous core separating from flesh (hardcore).</i>
TEMPERATURE INJURY	<i>With internal discoloration, softening or breakdown (chilling injury).</i>
	<i>With sprouting, stem end deterioration or softening (high temperature damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises, affecting in aggregate &gt;2sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With shaved areas or light scratches due to mechanical harvesting, affecting in aggregate &gt;2sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 °C</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
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# Market Produce Specifications

**PRODUCE:** SWEET POTATO

**TYPE:** White

**VARIETY:** Various

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Creamy white to pale brown skin; creamy white flesh.</i>
VISUAL APPEARANCE	<i>Tuberous root vegetable with dry flesh. Smooth skin that is free from secondary rootlets, veining or roughness. Minimal residual soil after washing. Uniform flesh and skin characteristics within the lot. Free from <del>foreign matter</del></i>
SENSORY	<i>Firm, crisp, dry flesh texture. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Oval or elongated tuber. Not badly disfigured, crooked or constricted.</i>
SIZE	<i>Small; 300 - 500g, Medium; 350 - 700g; minimum net carton weight 18kg; sizes as pre-ordered per</i>
MATURITY	<i>Well coloured with no evidence of coarse or stringy texture.</i>
MAJOR DEFECTS	
INSECTS	<i>With live insects or insect infestation.</i>
DISEASES	<i>With fungal or bacterial rots (eg. Rhizopus rots, Erwinia, black rot).</i>
	<i>With discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST	<i>With unhealed cuts, holes or splits from physical or pest damage (eg tunnelling from weevils).</i>
	<i>With cracks or badly disfigured tubers (nematode damage).</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
PHYSIOLOGICAL	<i>With evidence of growth cracks (moisture extremes)</i>
	<i>With dry or woody fibrous core separating from flesh (hardcore).</i>
TEMPERATURE INJURY	<i>With internal discolouration, softening or breakdown (chilling injury).</i>
	<i>With sprouting, stem end deterioration or softening (high temperature damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises, affecting in aggregate &gt;2sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With shaved areas or light scratches due to mechanical harvesting, affecting in aggregate &gt;2sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 20 ° 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>	