

Market Produce Specifications:

POTATO

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Market Produce Specifications

PRODUCE: POTATO

TYPE: Brushed and Washed

VARIETY: Bintje

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Creamy to pale tan skin; creamy to pale yellow flesh.</i>
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new seasons tubers only provided that total area affected is <3 sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately oval to long oval</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm)</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, >2mm wide and >3 mm deep With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO

TYPE: Washed

VARIETY: Bismark

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Creamy to white skin and flesh.</i>
VISUAL APPEARANCE	<i>Shallow eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oval.</i>
SIZE	<i>Weight 120 - 300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >5 sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 20°C</i>
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Market Produce Specifications

PRODUCE: POTATO

TYPE: Washed

VARIETY: Bison

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With bright red to dark pink skin, not blotchy or uneven, white-cream flesh.</i>
VISUAL APPEARANCE	<i>Uniform clean, bright bloom; medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3 sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>In pre ordered size as per requirements. Standard potatoes in range 120 - 350g, with a minimum of 50% in range 170 - 300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
PHYSIOLOGICAL DISORDER	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
TEMPERATURE INJURY	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
PHYSICAL / PEST DAMAGE	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>2mm diameter) affecting >5 sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO
TYPE: Washed
VARIETY: Carlingford
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Smooth, white skin and flesh; uniform clean bright bloom.</i>
VISUAL APPEARANCE	<i>Shallow eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Small round uniform shape.</i>
SIZE	<i>Weight range 60 - 110g packs < 1kg; 110 - 350g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >2 sq cm. With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >3 sq cm. With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</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>
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Market Produce Specifications

PRODUCE: POTATO

TYPE: Washed

VARIETY: Celeste

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Smooth pale yellow skin; creamy to yellow flesh.</i>
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to short oval and slightly flattened shape.</i>
SIZE	<i>Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1 kg.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >2 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >3 sq cm.</i>
	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</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 - 20°C</i>
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Market Produce Specifications

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PRODUCE: POTATO
TYPE: Brushed, Pre Pack (500g)
VARIETY: Charlotte
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	With golden skin; uniform clean, light golden-yellow flesh
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only provided that total affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy, free from foreign tastes or odours.</i>
SHAPE	<i>Approximately oval to long oval, often with tapered ends and somewhat irregular surface</i>
SIZE	<i>Weight range Small 60-110g ; Medium 120-200g ; Large 210- 300g for packs <500g;</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pint rots dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab)</i>
	<i>With evidence of insect, rodent, or nematode damage</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
	<i>With sprouting from the eyelets (over stored tubers)</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, splits, cracks or other wounds that are >20mm long and >3mm deep (not removable by one peeling).</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1sq cm and >3mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of brown markings or skin cracking (crazing) affecting >2sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
	<i>With enlarged lenticels affecting >3sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling)</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>
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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: POTATO

TYPE: Washed

VARIETY: Coliban

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With creamy to white skin and flesh, uniform clean bright bloom.</i>
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>In pre ordered size as per requirements. Loose Standard 120 - 350g, with a minimum of 50% in range 170 - 300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >5 sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO

TYPE: Washed, Pre Pack (6kg & 10kg)

VARIETY: Coliban

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With creamy to white skin and flesh, uniform clean bright bloom.</i>
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter other than soil (brushed). Skinning is allowable for new season tubers only provided that the total area affected is <3sq cm. Tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>120 - 350g with 50% in range 170 - 300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage. With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2sq cm and >3mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >5sq cm. With healed growth cracks or splits >3mm wide or >3mm deep.</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 - 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: POTATO
TYPE: Washed, Pre Pack (6kg & 10kg)
VARIETY: Coliban
CLASS: Composite

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With creamy to white skin and flesh, uniform clean bright bloom.</i>
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter. tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>100 - 400g with 50% in range 130 - 340g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts, splits, cracks or other wounds >40mm long, and/or >4mm wide and/or >4mm deep</i>
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <40mm long, <4mm wide and <4mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >4sq cm and 3mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings, skin cracking (crazing) affecting >6sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >7sq cm.</i>
	<i>With healed growth cracks or splits >5mm wide or >5mm deep.</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 12%.</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	
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: POTATO

TYPE: Washed

VARIETY: Crystal

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Smooth, bright white skin that is thin and delicate; white flesh.</i>
VISUAL APPEARANCE	<i>Shallow eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oval and slightly flattened.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
	<i>With enlarged lenticels (>1mm diameter) affecting >5 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</i>
	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</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</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</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: POTATO
TYPE: Brushed
VARIETY: Delaware
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>White to pale tan skin; white flesh.</i>
VISUAL APPEARANCE	<i>Medium to deep eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm texture. Free from foreign or off smells or tastes.</i>
SHAPE	<i>Approximately oval tubers.</i>
SIZE	<i>In pre ordered size as per requirements.</i> <i>Loose Standard 120 - 350g, with a minimum of 50% in range 170 - 300g</i> <i>Loose Chats 50 - 85 g</i> <i>Loose Cocktails 30 - 50 g</i> <i>Pre Pack Chats 55 - 110 g</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i> <i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i> <i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i> <i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i> <i>With deep (>3mm), dark bruising and softened flesh.</i> <i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i> <i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i> <i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i> <i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i> <i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of brown markings or skin cracking (crazing) affecting >5 sq cm.</i> <i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >5 sq cm.</i> <i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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>

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.

Market Produce Specifications

PRODUCE: POTATO
TYPE: Washed
VARIETY: Desiree
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light pink to red skin, not blotchy or uneven; white-cream flesh.</i>
VISUAL APPEARANCE	<i>Smooth skin with uniform clean, normal bloom; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3 sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oval.</i>
SIZE	<i>In pre ordered size as per requirements.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth..</i>
	<i>With deep (>3mm), dark bruising and softened flesh</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >5 sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO
TYPE: Washed
VARIETY: Desiree Chat/Cocktail
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light pink to red skin, not blotchy or uneven; white-cream flesh.</i>
VISUAL APPEARANCE	<i>Smooth skin with uniform clean, normal bloom; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3 sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign</i>
SHAPE	<i>Approximately round to oval.</i>
SIZE	<i>In pre ordered size as per requirements.</i> <i>Loose Chats 50 - 85 g</i> <i>Loose Cocktails 30 - 50 g</i> <i>Pre Pack Chats</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i> <i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i> <i>With cuts, splits, cracks or other wounds > 15mm long, and/or >2mm wide and/or >2mm</i> <i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >3sq cm</i> <i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i> <i>With deep (>3mm), dark bruising and softened flesh.</i> <i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i> <i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i> <i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i> <i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <15mm long, <2mm wide and <2mm deep (not removable by one pass peeling).</i> <i>With superficial bruises, scuffs, pressure or rub marks affecting in total >1.5sq cm and >2mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >3sq cm.</i> <i>With moderate black speckling affecting in aggregate >1.5sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >3sq cm.</i> <i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</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 - 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: POTATO

TYPE: Washed

VARIETY: Exton

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With creamy to white skin and flesh</i>
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oblong; none badly deformed from standard.</i>
SIZE	<i>In pre ordered size as per requirements. 100 -350g, with minimum of 50% in range 170-300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm)</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab affecting).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With deep unhealed cuts, splits, or cracks or other wounds >20mm long and/or >2mm wide and/or >3mm deep that are not removable by peeling</i>
	<i>With swollen lenticels (blistered/water) >1mm in diameter affecting >5sq cm</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep(>3mm) dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits >20mm long, >2mm wide and >3 mm deep that are not removable by peeling.</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO

TYPE: Washed

VARIETY: Foxton

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	Red skin; creamy to pale yellow flesh
VISUAL APPEARANCE	Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only.
SENSORY	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.
SHAPE	Approximately round to oval; none badly deformed from standard.
SIZE	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg
MAJOR DEFECTS	
INSECTS	With obvious live insects (eg potato moth, potato wireworm)
DISEASES	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
PHYSICAL / PEST DAMAGE	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).
	With evidence of insect, rodent, or nematode damage.
	With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep.
	With severely malformed or root constricted tubers, or tubers with advanced secondary growth.
	With deep, dark bruising and softened flesh.
	With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)
PHYSIOLOGICAL DISORDER	With sprouting from the eyelets (overstored tubers).
	With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).
	With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
TEMPERATURE INJURY	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).
	With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling).
	With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.
SKIN MARKS / BLEMISHES	With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm.
	With moderate black speckling affecting in aggregate >1 sq cm of surface area.
PHYSIOLOGICAL DISORDER	With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).
	With enlarged, swollen lenticels (>1mm diameter) affecting >3 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 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.
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 - 20°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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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.	

Market Produce Specifications

PRODUCE: POTATO
TYPE: Washed
VARIETY: Gold Star
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light golden skin which may be mottled to lightly russetted; yellowish to creamy flesh.</i>
VISUAL APPEARANCE	<i>Shallow eyes, moderately pronounced lenticels; free from foreign matter; skinning is allowable for new seasons tubers</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odour on taste</i>
SHAPE	<i>Uniform round to oval; nil with deformed shape.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm)</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
	<i>With deep, dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm.</i>
	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</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 - 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: POTATO
TYPE: Washed
VARIETY: Jersey Royal
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Creamy to white skin and flesh.</i>
VISUAL APPEARANCE	<i>Shallow eyes; free from foreign matter; skinning is allowable for new seasons tubers only.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oval; none badly deformed from standard</i>
SIZE	<i>Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm)</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep, dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm.</i>
	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</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 - 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: POTATO
TYPE: Brushed
VARIETY: Kennebec
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pale tan to white skin; white flesh.</i>
VISUAL APPEARANCE	<i>Shallow eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odour on taste.</i>
SHAPE	<i>Approximately oval to long oval.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of brown markings or skin cracking (crazing) affecting >5 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >5 sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO
TYPE: Brushed and Washed
VARIETY: King Edward
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Creamy skin with pink-red blush in parts; uniform clean, bright bloom; cream - golden flesh.</i>
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odour on taste.</i>
SHAPE	<i>Approximately round to long oval; none badly deformed from standard.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm)</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth..</i>
	<i>With deep, dark bruising and softened flesh</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</i>
	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm.</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 - 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: POTATO

TYPE: Brushed

VARIETY: Kipfler

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With golden skin; uniform clean, bright bloom; light golden yellow flesh.</i>
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately oval to long oval, often with tapered ends and somewhat irregular surface.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of brown markings or skin cracking (crazing) affecting >2 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >3 sq cm.</i>
	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</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 - 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: POTATO

TYPE: Washed

VARIETY: La Ratte

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With light golden skin; uniform clean, bright bloom; pale golden yellow flesh.</i>
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately oval to long oval, often with tapered ends and somewhat irregular surface.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >2sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</i>
	<i>With enlarged lenticels (>1mm diameter) affecting >3 sq cm.</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 -</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: POTATO

TYPE: Brushed

VARIETY: La Soda

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Red skin with white flesh.</i>
VISUAL APPEARANCE	<i>Medium to deep eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>In pre ordered size as per requirement Standard potatoes in range 120 - 350g, with a minimum of 50% in range 170 - 300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>2mm diameter) affecting >5 sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO
TYPE: Washed
VARIETY: Lady Christl
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With red skin; cream-yellow flesh.</i>
VISUAL APPEARANCE	<i>Medium depth eyes; smooth skin; free from foreign matter, with visible lenticels, skinning is allowable for new seasons tubers only provided that total affected is <6sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy, free from foreign tastes or odours, no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately oval to long oval; none badly deformed from standard.</i>
SIZE	<i>In pre ordered size as per customer requirements. Standard 120 - 350g. with a minimum of 50% in range 170 - 300g: non<120g or >350g. Pre Pack Chats 55 -</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pint rot dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep, dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
PHYSIOLOGICAL DISORDER	<i>With deep unhealed cuts, splits, cracks or other wounds that are not removable by peeling.</i>
	<i>With sprouting from the eyelets (overstored tubers)</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits that are >20mm long, >2mm wide and >3 mm deep.</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2sq cm and 1-3mm deep.</i>
SKIN MARKS/ BLEMISHES	<i>With moderate black speckling affecting in aggregate >4 sq cm of surface area.</i>
	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >4sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With enlarged, swollen lenticels (>2 mm diameter) affecting >5sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep or wide (not removable by one pass peeling)</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 - 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: POTATO
TYPE: Washed
VARIETY: Latona
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellow skin (mottled to lightly russeted), yellow flesh.</i>
VISUAL APPEARANCE	<i>Shallow eyes; free from foreign matter; skinning is allowable for new seasons tubers</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Uniform round to oval. Nil with deformed shape.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm)</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep, dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</i>
	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm.</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 - 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: POTATO
TYPE: Washed
VARIETY: Mondial
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Smooth pale yellow to yellow skin; yellow flesh.</i>
VISUAL APPEARANCE	<i>Shallow eyes; free from foreign matter, skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately oval to long oval, often with tapered ends.</i>
SIZE	<i>Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >2sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</i>
	<i>With enlarged lenticels (>1mm diameter) affecting >3 sq cm.</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 - 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: POTATO

TYPE: Washed

VARIETY: Nadine

CLASS: One

GENERAL APPEARANCE CRITERIA									
COLOUR	<i>Smooth white to pale yellow skin; creamy flesh.</i>								
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>								
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours on taste.</i>								
SHAPE	<i>Approximately round to oval.</i>								
SIZE	<i>In pre ordered size as per requirements.</i> <table border="0" style="width: 100%;"> <tr> <td style="width: 30%;"><i>Loose Standard</i></td> <td><i>120 - 350g, with a minimum of 50% in range 170 - 300g;</i></td> </tr> <tr> <td><i>Loose Chats</i></td> <td><i>50 - 85 g</i></td> </tr> <tr> <td><i>Loose Cocktails</i></td> <td><i>30 - 50 g</i></td> </tr> <tr> <td><i>Pre Pack Chats</i></td> <td></td> </tr> </table>	<i>Loose Standard</i>	<i>120 - 350g, with a minimum of 50% in range 170 - 300g;</i>	<i>Loose Chats</i>	<i>50 - 85 g</i>	<i>Loose Cocktails</i>	<i>30 - 50 g</i>	<i>Pre Pack Chats</i>	
<i>Loose Standard</i>	<i>120 - 350g, with a minimum of 50% in range 170 - 300g;</i>								
<i>Loose Chats</i>	<i>50 - 85 g</i>								
<i>Loose Cocktails</i>	<i>30 - 50 g</i>								
<i>Pre Pack Chats</i>									
MAJOR DEFECTS									
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>								
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>								
PHYSICAL / PEST DAMAGE	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>								
	<i>With evidence of insect, rodent, or nematode damage.</i>								
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>								
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>								
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>								
	<i>With deep (>3mm), dark bruising and softened flesh.</i>								
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>								
	<i>With sprouting from the eyelets (overstored tubers).</i>								
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>								
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>								
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>								
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>								
MINOR DEFECTS									
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>								
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>								
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm.</i>								
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>								
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</i>								
	<i>With enlarged lenticels (>1mm diameter) affecting >5 sq cm.</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 - 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: POTATO

TYPE: Brushed

VARIETY: Nicola

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Golden yellow skin; uniform clean, yellow flesh.</i>
VISUAL APPEARANCE	<i>Slightly rough skin, shallow eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately oval to long oval.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO
TYPE: Brushed and Washed
VARIETY: Pink Eye / Southern Gold
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Cream skin with mauve blush around the eyes; yellow flesh.</i>
VISUAL APPEARANCE	<i>Smooth skin, deep, elongate eyes that may be surrounded by a pink - purple blush; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>
SENSORY	<i>Nutty taste and floury texture when cooked; firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oval.</i>
SIZE	<i>Weight range; 120 - 300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</i>
	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm.</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 - 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: POTATO

TYPE: Washed

VARIETY: Pink Fir Apple

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light pink skin; uniform clean, yellow flesh.</i>
VISUAL APPEARANCE	<i>Smooth skin, shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign</i>
SHAPE	<i>Approximately long to oblong, often slightly elongated at the ends; surface may be slightly knobbly.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >2sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</i>
	<i>With enlarged lenticels (>1mm diameter) affecting >3 sq cm.</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 -</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: POTATO

TYPE: Washed

VARIETY: Pontiac

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With deep pink to red skin; white-cream flesh.</i>
VISUAL APPEARANCE	<i>Medium depth eyes; slightly rough skin; free from foreign matter; skinning is allowable for new seasons tubers only provided that total area affected is <3 sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>In pre ordered size as per requirements. Standard 120 - 350g, with a minimum of 50% in range 170 - 300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
PHYSICAL / PEST DAMAGE	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
	<i>With enlarged lenticels (>2mm diameter) affecting >5 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO
TYPE: Washed
VARIETY: Pontiac Chat/Cocktail
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With deep pink to red skin; white-cream flesh.</i>
VISUAL APPEARANCE	<i>Medium depth eyes; slightly rough skin; free from foreign matter; skinning is allowable for new seasons tubers only provided that total area affected is <3 sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft/spongy; free from foreign tastes/odours; no 'off' or foreign odours/tastes.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>In pre ordered size as per requirements.</i> <i>Loose Chats 50 - 85g</i> <i>Loose Cocktails 30 - 50g</i> <i>Pre Pack Chats</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts, splits, cracks or other wounds >15mm long, and/or >2mm wide and/or >2mm deep With swollen lenticels (blistered/watery) >1mm in diameter affecting >3sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
PHYSIOLOGICAL DISORDER	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
TEMPERATURE INJURY	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <15mm long, <2mm wide and <2 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >3sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1.5sq cm of surface area.</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 3 sq cm</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</i>
	<i>With enlarged lenticels (>1mm diameter) affecting >3sq cm.</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 -</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: POTATO

TYPE: Washed, Pre Pack (6kg &10kg)

VARIETY: Pontiac

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With deep pink to red skin; white-cream flesh.</i>
VISUAL APPEARANCE	<i>Medium depth eyes; slightly rough skin; free from foreign matter. Skinning is allowable for new season tubers only provided that the total area affected is <3sq cm. Tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>120 - 350g with 50% in range 170 - 300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >2mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2sq cm and 3mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm.</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>2mm diameter) affecting >5sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep.</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 - 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: POTATO

TYPE: Washed, Pre Pack (6kg &10kg)

VARIETY: Pontiac

CLASS: Composite

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With deep pink to red skin; white-cream flesh.</i>
VISUAL APPEARANCE	<i>Medium depth eyes; slightly rough skin; free from foreign matter. Tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>100 - 400g with 50% in range 130 - 340g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts, splits, cracks or other wounds >40mm long, and/or >4mm wide and/or >4mm deep</i>
	<i>With swollen lenticels (blistered/watery) >2mm in diameter affecting >7sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep, dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <40mm long, <4mm wide and <4mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >4sq cm and 4mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >6sq cm.</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>2mm diameter) affecting >7sq cm.</i>
	<i>With healed growth cracks or splits >5mm wide or >5mm deep.</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 - 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: POTATO
TYPE: Washed
VARIETY: Purple Congo
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright purple skin; dark purple flesh which may have slight lighter purple mottling</i>
VISUAL APPEARANCE	<i>Medium depth eyes, somewhat dark in colour; free from foreign matter; skinning is allowable for new seasons tubers only.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately long to oblong, knobbly and uneven surface.</i>
SIZE	<i>Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm)</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</i>
	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm.</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 - 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: POTATO
TYPE: Washed
VARIETY: Red Rascal
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light pink to red skin, not blotchy or uneven; white-cream flesh.</i>
VISUAL APPEARANCE	<i>Smooth, double thickness skin with clean, normal bloom; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new season tubers only provided that total area affected is <3 sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oval.</i>
SIZE	<i>In pre ordered size as per requirements. 120-350 grams, with a minimum of 50% in range 170-300 grams.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >5 sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO

TYPE: Washed

VARIETY: Redstar

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	Red to dark red skin; yellow flesh
VISUAL APPEARANCE	Medium rough skin; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only.
SENSORY	Firm when tested with finger pressure, not soft or spongy; no 'off' or foreign odours or tastes.
SHAPE	Approximately round to oval; none badly deformed from standard.
SIZE	Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg
MAJOR DEFECTS	
INSECTS	With obvious live insects (eg potato moth, potato wireworm)
DISEASES	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).
PHYSICAL / PEST DAMAGE	With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).
	With evidence of insect, rodent, or nematode damage.
	With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.
	With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh.
	With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)
PHYSIOLOGICAL DISORDER	With sprouting from the eyelets (overstored tubers).
	With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).
	With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
TEMPERATURE INJURY	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).
	With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).
	With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
SKIN MARKS / BLEMISHES	With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm.
	With moderate black speckling affecting in aggregate >2 sq cm of surface area.
PHYSIOLOGICAL DISORDER	With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).
	With enlarged, swollen lenticels (>1mm diameter) affecting >5 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 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.
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 - 20°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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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.	

Market Produce Specifications

PRODUCE: POTATO

TYPE: Washed

VARIETY: Roseval

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark red skin with uniform clean, bright bloom; yellow flesh.</i>
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign</i>
SHAPE	<i>Approximately long to oblong.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm)</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep, dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</i>
	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm.</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 - 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: POTATO
TYPE: Washed
VARIETY: Royal Blue
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Reddish purple skin which may be lightly russetted; rich golden yellow flesh.</i>
VISUAL APPEARANCE	<i>Shallow eyes; free from foreign matter; skinning is allowable for new seasons tubers only.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Uniform oval to slightly flattened; Nil with deformed shape.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm)</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i> <i>With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i> <i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i> <i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i> <i>With deep, dark bruising and softened flesh.</i> <i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i> <i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i> <i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i> <i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i> <i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >5 sq cm.</i> <i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >5 sq cm.</i> <i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO
TYPE: Washed
VARIETY: Ruby Lou
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>With red skin; cream-yellow flesh.</i>
VISUAL APPEARANCE	<i>Medium depth eyes; smooth skin; free from foreign matter. with visible lenticels, skinning is allowable for new seasons tubers only provided that total affected is <6sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy, free from foreign tastes or odours, no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oval; none badly deformed from standard.</i>
SIZE	<i>In pre ordered size as per customer requirements. Standard: 120 - 350g, with a minimum of 50% in range 170 - 300g; none <120g or >350g. Pre Pack Chats: 55 - 110g</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pint rot dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep, dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form)</i>
	<i>With deep unhealed cuts, splits, cracks or other wounds that are not removable by peeling.</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers)</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With cuts or splits that are >20mm long, >2mm wide and >3 mm deep.</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >2sq cm and 1-3mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate black speckling affecting in aggregate >4 sq cm of surface area.</i>
	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >4sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>2 mm diameter) affecting >5sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep or wide (not removable by one pass peeling)</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 - 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>

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.

Market Produce Specifications

PRODUCE: POTATO
TYPE: Brushed
VARIETY: Russet Burbank
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Brown skin which is heavily russeted; white flesh.</i>
VISUAL APPEARANCE	<i>Rough skin; shallow to medium depth eyes; free from foreign matter other than soil; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Oval to long/cylindrical and slightly flattened.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >5 sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO

TYPE: Brushed

VARIETY: Sebago

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Creamy to pale tan skin; white-cream flesh.</i>
VISUAL APPEARANCE	<i>Shallow to medium depth eyes; thin even distribution of dry red or black soil over skin as pre-ordered; free from foreign matter other than soil; skinning is allowable for new seasons tubers only provided that total area affected is <3 sq cm; tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours. No 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>In pre ordered size as per requirements Standard potatoes 120 - 350g, with a minimum of 50% in range 170 - 300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >-3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of brown markings or skin cracking (crazing) affecting >4sq cm.</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO

TYPE: Brushed, Pre Pack (6kg & 10kg)

VARIETY: Sebago

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Creamy to pale tan skin; white-cream flesh, uniform clean bright bloom.</i>
VISUAL APPEARANCE	<i>Brushed: thin even distribution of dry red or black soil over skin. Washed: shallow to medium depth eyes; free from foreign matter. Skinning is allowable for new season tubers only provided that the total area affected is <3sq cm. Tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>120 - 350g with 50% in range 170 - 300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2sq cm and >3mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >5sq cm.</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With healed growth cracks or splits >3mm wide or >3mm deep.</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 - 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: POTATO
TYPE: Brushed, Pre Pack (6kg & 10kg)
VARIETY: Sebago
CLASS: Composite

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Creamy to pale tan skin; white-cream flesh, uniform clean bright bloom.</i>
VISUAL APPEARANCE	<i>Brushed: thin even distribution of dry red or black soil over skin. Washed: shallow to medium depth eyes; free from foreign matter; tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>100 - 400g with 50% in range 130 - 340g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts, splits, cracks or other wounds >40mm long, and/or >4mm wide and/or >4mm deep</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep(>3mm), dark bruising and softened flesh.</i>
PHYSIOLOGICAL DISORDER	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
TEMPERATURE INJURY	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <40mm long, <4mm wide and <4mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >4sq cm and 4mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >6sq cm</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab) > 5 sq cm</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>2mm diameter) affecting >7 sq cm.</i>
	<i>With healed growth cracks or splits >5mm wide or >5mm deep (not removable by one pass peeling).</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 - 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: POTATO
(135121 Red Generic Bag)
TYPE: Brushed, Pre Pack (6kg & 10kg)
VARIETY: Sebago
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Creamy to pale tan skin; white-cream flesh.</i>
VISUAL APPEARANCE	<i>Thin even distribution of dry red or black soil over skin as pre-ordered; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours.</i>
SHAPE	<i>Approximately round to oblong.</i>
SIZE	<i>In range 100 - 400g with 50% in range 170 - 300g.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With deep unhealed cuts, splits, cracks >20mm long >2mm wide >3 mm deep. Or other wounds that are not removable by peeling.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep(>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits >20mm long, >2mm wide and >3mm deep (not removable by one pass peeling).</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm.</i>
	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</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 - 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: POTATO

TYPE: Washed

VARIETY: Sequoia

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Smooth pale gold to white skin; white flesh.</i>
VISUAL APPEARANCE	<i>Shallow eyes; free from foreign matter; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to somewhat oval.</i>
SIZE	<i>Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i> <i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i> <i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i> <i>With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm.</i> <i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i> <i>With deep (>3mm), dark bruising and softened flesh.</i> <i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i> <i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i> <i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i> <i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i> <i>With superficial bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking (crazing) affecting >2sq cm.</i> <i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >3 sq cm.</i> <i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</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 - 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: POTATO
TYPE: Washed
VARIETY: Snow Gem
CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Smooth, creamy white skin; white flesh</i>
VISUAL APPEARANCE	<i>Shallow eyes; free from foreign matter; skinning is allowable for new seasons tubers only.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oval, slightly flattened shape; none badly deformed from standard.</i>
SIZE	<i>Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg</i>

MAJOR DEFECTS

INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i> <i>With numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i> <i>With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep.</i> <i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i> <i>With deep, dark bruising and softened flesh.</i> <i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i> <i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i> <i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i> <i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling).</i> <i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm.</i> <i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm.</i> <i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</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 - 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>

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.

Market Produce Specifications

PRODUCE: POTATO
TYPE: Brushed
VARIETY: Spunta
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Smooth, creamy white to pale yellow skin; creamy flesh.</i>
VISUAL APPEARANCE	<i>Shallow eyes; free from foreign matter other than soil; skinning is allowable for new seasons tubers only provided that the total area affected is <3sq cm; tubers to be free from excessive moisture, not wet.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately oval to long oval with tapered ends, may be somewhat kidney shaped.</i>
SIZE	<i>Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >20mm long, and/or >2mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep (>3mm), dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >2 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged lenticels (>1mm diameter) affecting >5 sq cm.</i>
	<i>With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).</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 - 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: POTATO
TYPE: Washed
VARIETY: Symfonia
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	Red skin which may be lightly russeted; yellow flesh.
VISUAL APPEARANCE	Shallow eyes, moderately smooth skin multiple obvious lenticels; skinning is allowable for new season tubers only provided that the total area affected is <3sq cm.
SENSORY	Firm when tested with finger pressure, not soft or spongy; no 'off' or foreign odours or tastes.
SHAPE	Uniform long to oval.
SIZE	Weight range 60 - 110 g packs < 1 kg; 110 - 350 g > 1kg packs.
MAJOR DEFECTS	
INSECTS	With obvious live insects (eg potato moth, potato wireworm).
DISEASES	With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt). With raised or sunken corky growths on the potato skin (powdery scab, common scab).
PHYSICAL / PEST DAMAGE	With evidence of insect, rodent, or nematode damage. With deep, unhealed cuts, splits, cracks or other wounds >20mm long, and/or >2mm wide and/or >3mm deep that are not removable by peeling. With swollen lenticels (blistered/watery) >1mm in diameter affecting >5sq cm. With severely malformed or root constricted tubers, or tubers with advanced secondary growth. With deep (>3mm), dark bruising and softened flesh. With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).
PHYSIOLOGICAL DISORDER	With sprouting from the eyelets (overstored tubers). With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart). With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).
TEMPERATURE INJURY	With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury). With obvious shrivelling and softened, spongy flesh (dehydration).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With cuts or splits <20mm long, <2mm wide and <3 mm deep (not removable by one pass peeling). With superficial bruises, scuffs, pressure or rub marks affecting in total >2 sq cm and >3 mm deep.
SKIN MARKS / BLEMISHES	With moderate development of brown markings or skin cracking (crazing) affecting >5sq cm. With moderate black speckling affecting in aggregate >2 sq cm of surface area.
PHYSIOLOGICAL DISORDER	With enlarged lenticels (>1mm diameter) affecting >5 sq cm. With healed growth cracks or splits >3mm wide or >3mm deep (not removable by one pass peeling).
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
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 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.
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 - 20°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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
<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: POTATO
TYPE: Washed
VARIETY: Toolangi Delight
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep purple skin; white flesh with a purple tinge.</i>
VISUAL APPEARANCE	<i>Slightly rough skin; shallow to medium depth eyes; free from foreign matter; skinning is allowable for new seasons tubers only.</i>
SENSORY	<i>Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours; no 'off' or foreign odours or tastes.</i>
SHAPE	<i>Approximately round to oval; none badly deformed from standard.</i>
SIZE	<i>Weight range; 60 - 110g in packs < 1kg, 110 - 350g in packs > 1kg</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg potato moth, potato wireworm).</i>
DISEASES	<i>With fungal or bacterial rots (eg pink rot, dry rot, gangrene, late blight or bacterial wilt).</i>
	<i>With raised or sunken corky growths on the potato skin (powdery scab, common scab).</i>
PHYSICAL / PEST DAMAGE	<i>With evidence of insect, rodent, or nematode damage.</i>
	<i>With cuts or splits >10mm long, and/or >1mm wide and/or >3 mm deep.</i>
	<i>With severely malformed or root constricted tubers, or tubers with advanced secondary growth.</i>
	<i>With deep, dark bruising and softened flesh.</i>
	<i>With green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).</i>
PHYSIOLOGICAL DISORDER	<i>With sprouting from the eyelets (overstored tubers).</i>
	<i>With severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).</i>
	<i>With dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).</i>
TEMPERATURE INJURY	<i>With reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).</i>
	<i>With obvious shrivelling and softened, spongy flesh (dehydration).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With cuts or splits <10mm long, <1mm wide and <3 mm deep (not removable by one pass peeling).</i>
	<i>With superficial healed bruises, scuffs, pressure or rub marks affecting in total >1 sq cm and >3 mm deep.</i>
SKIN MARKS / BLEMISHES	<i>With moderate development of a silvery sheen, brown markings or skin cracking affecting >2 sq cm.</i>
	<i>With moderate black speckling affecting in aggregate >1 sq cm of surface area.</i>
PHYSIOLOGICAL DISORDER	<i>With enlarged, swollen lenticels (>1mm diameter) affecting >3 sq cm.</i>
	<i>With healed growth cracks or splits >2mm wide or >2mm deep (not removable by one pass peeling).</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 - 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>	