

Product Specification

Product: Melon
Type: Watermelon
Variety: Various
Grade: One

General Delivery Requirements	
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignments. Refrigerated transport unless otherwise approved. Produce to meet pulp temperature requirements detailed below.
Pulp Temperature	12 – 20 Degrees Centigrade
Carton Contents /Weight	As per carton specifications.
Packaging and Labelling	Labelling to identify grower or agents name / brand (plus growers name / code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk loose product to identify "Packed On" date (Packed DD/MM/YY) on outer carton and Pre-packed product to identify "Packed on Date" with the day number (ddd) of the year (or a similar code).

General Appearance	
Colour	True to type / variety. Uniform colour within cartons.
Visual Appearance	No foreign matter. With bright bloom full bodied; no hollow areas when cut; rind thickness 10-15mm Nil with pronounced pointed ends or otherwise deformed.
Sensory	Free from objectionable odours or tastes With firm, smooth skin, not soft or coarse; sweet, crisp flesh.
Shape	True to type / variety. No irregular or distorted shapes.
Size	Evenly sized fruit.(as per requirements). Size to be uniform per carton.
Maturity / Shelf Life	Shelf Life = 5days

DEFECTS	ALLOWANCES
Major defects	
Insects	With evidence of live insects.
Diseases	With evidence of fungal or bacterial rots of the skin or flesh. With discolouration or disfigurement due to viruses.
Physical / Pest damage	With cuts, splits, holes or cracks from physical or pest damage.
Physiological disorders	With dark sunken area at blossom end (blossom end rot). With hollow centre or soft, mealy flesh (overmature).
Skin marks / Blemishes	
Temperature injury	With severe sunburn, eg. wrinkled areas.
Minor Defects	
Physical / Pest damage	With groundmark >30% of visible surface area; with uniform pale colour only; not dark and/or blotchy
Skin marks / Blemishes	
Physiological disorders	With dark blemish, ie. reddish brown areas/patches (eg. due to chilling) With attached stems exceeding 10mm length
Temperature injury	

Consignment Criteria	
Tolerances per consignment	<ul style="list-style-type: none"> • Total major defects must not exceed 5% of consignment • Total minor defects must not exceed 10% of consignment • Total defects (major plus minor) must not exceed 10% of consignment. Product that does not meet specification may be rejected or downgraded and subject to a price reduction.
Chemical and contaminant residues	All chemicals used pre/post harvest must be registered and approved for use and comply with Maximum Residue Limits (MRLs) detailed in Standard 1.4.2 of the Food Standards Code (Schedule 1). Produce must also meet Maximum Levels (MLs) for contaminants and natural toxicants as detailed in Standard 1.4.1 of the Food Standards Code.

Specifications may be altered or amended to reflect seasonal variation in product availability. Any such variations must be agreed in writing with Island Fresh Produce.