

PRODUCE: **CHOKO**
 TYPE: **N/A**
 VARIETY: **Various**
 OTHER NAMES: **Chayote**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Bright green skin, pale green to cream flesh.
VISUAL APPEARANCE	Smooth, glossy skin may be slightly bumpy and have deep suture lines; several short, soft spines present; white, sticky latex may be exuded when cut; core contains a single soft flat seed; free from foreign matter.
SENSORY	Firm flesh becoming soft and translucent when cooked; mild cucumber x squash flavour; free from foreign and 'off' odours or tastes.
SHAPE	Approximately oval to flattened pear shape, indented at base.
SIZE	As pre-ordered, per requirements.
MATURITY	Not woody centred or with germinated seed (overmature).

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With evidence of fungal or bacterial rots. With evidence of discolouration or disfigurement due to viruses.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits from physical or pest damage.
SKIN MARKS / BLEMISHES	With deep seated bruises.
TEMPERATURE INJURY	With evidence of dark water-soaked areas (freeze damage). With soft, shrivelled skin (dehydration). With bleached areas (sunburn).
PHYSIOLOGICAL DISORDER	With pitted skin (chilling injury). With yellowed skin and softening flesh (ethylene exposure).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With superficial bruising >2sq cm.
SKIN MARKS / BLEMISHES	With healed scars >2sq cm.
PHYSIOLOGICAL DISORDER	With minor opening of the bracts (but no brown colour development) affecting >20% of the consignment.

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item. Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2% of consignment. Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12-16 °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.

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.