

PRODUCE: **EGGPLANT**
TYPE: **Japanese**
VARIETY: **Various**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
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| COLOUR | Bright purple skin, darker in the centre and white at the ends; green stem and calyx; cream to white flesh; white seeds. |
| VISUAL APPEARANCE | Smooth, glossy skin; small, soft flattened seeds embedded in flesh; short, clean-cut stem retained; coarse, bristly calyx; free from foreign matter. |
| SENSORY | Firm to slightly spongy texture; mild flavour with little aroma before cooking; free from foreign and 'off' smells or tastes. |
| SHAPE | Approximately cylindrical, may be slightly curved or bent, tapering to a blunt point at the blossom end. |
| SIZE | 170 - 250 mm long; as per requirements. |
| MATURITY | Not with strong, bitter flavour or dark brown seeds (overmature). |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects or insect infestation. |
| DISEASES | With evidence of fungal or bacterial rots (eg Phomopsis rot, Anthracnose). With discolouration or disfigurement due to viruses. |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes or splits from physical or pest damage. |
| TEMPERATURE INJURY | With dark, water-soaked areas (freeze damage). With pitted skin and discolouration in the underlying flesh (chilling injury). |
| SKIN MARKS / BLEMISHES | With deep seated bruises. |
| PHYSIOLOGICAL DISORDER | With distorted shape. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >1sq cm. |
| SKIN MARKS / BLEMISHES | With hail marks, or healed limb rubs, eg. healed depression in skin, affecting in aggregate >1 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/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 7 -10 °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. | |

PRODUCE: **EGGPLANT**
TYPE: **Lebanese Baby**
VARIETY: **Various**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
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| COLOUR | Deep uniform purplish black skin. Green stem and calyx. White to cream coloured flesh. White seeds. |
| VISUAL APPEARANCE | Smooth, glossy skin; small, soft flattened seeds embedded in flesh; short, clean-cut stem retained; coarse, bristly calyx; free from foreign matter. |
| SENSORY | Firm to slightly spongy texture; mildly bitter flavour with little aroma before cooking; free from foreign and 'off' smells or tastes. |
| SHAPE | Slim, elongated oval, may be slightly curved (similar to a bulbous zucchini). |
| SIZE | As per pre-ordered requirements; Small < 100 mm, Medium 100 - 200 mm, Large > 200 mm; diameter 25 - 35 mm. |
| MATURITY | Not with strong, bitter flavour or dark brown seeds (overmature). |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects or insect infestation. |
| DISEASES | With evidence of fungal or bacterial rots (eg Phomopsis rot, Anthracnose). With discolouration or disfigurement due to viruses. |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes or splits from physical or pest damage. |
| TEMPERATURE INJURY | With dark, water-soaked areas (freeze damage). With pitted skin and discolouration in the underlying flesh (chilling injury). |
| SKIN MARKS / BLEMISHES | With deep seated bruises. |
| PHYSIOLOGICAL DISORDER | With distorted shape. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >1 sq cm. |
| SKIN MARKS / BLEMISHES | With hail marks, or healed limb rubs, eg. healed depression in skin, affecting in aggregate >1 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/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 7 —10°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. | |

PRODUCE: **EGGPLANT**
TYPE: **Purple**
VARIETY: **Various**
OTHER NAMES: **Aubergine**

GENERAL APPEARANCE CRITERIA

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| COLOUR | Deep uniform purplish black skin; green stem and calyx; white to cream coloured flesh; white seeds. |
| VISUAL APPEARANCE | Smooth, glossy skin; colour mainly around calyx area; cream; small, soft, flattened seeds embedded in flesh; short, clean-cut stem retained; coarse, bristly calyx; free from foreign matter. |
| SENSORY | Firm to slightly spongy texture; mild flavour with little aroma before cooking; free from foreign and 'off' smells or tastes. |
| SHAPE | Round to oval, tapering to cylindrical shape at stem end. |
| SIZE | Length 160 - 220 mm; 85 - 110 mm diameter; (measured at mid length of fruit). |
| MATURITY | Not with strong, bitter flavour or dark brown seeds (overmature). |

MAJOR DEFECTS

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| INSECTS | With evidence of live insects or insect infestation. |
| DISEASES | With evidence of fungal or bacterial rots (eg Phomopsis rot, Anthracnose). With discolouration or disfigurement due to viruses. |
| PHYSICAL / PEST DAMAGE | With excessive indentations from physical damage, carton pressure marks. With unhealed cuts, holes or splits from physical or pest damage. |
| TEMPERATURE INJURY | With dark, water-soaked areas (freeze damage). With pitted skin and discolouration in the underlying flesh (chilling injury). |
| SKIN MARKS / BLEMISHES | With excessive scarring With deep seated bruises. |
| PHYSIOLOGICAL DISORDER | With distorted shape. |

MINOR DEFECTS

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| PHYSICAL / PEST DAMAGE | With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >3 sq cm. |
| SKIN MARKS / BLEMISHES | With hail marks, or healed limb rubs, eg. healed depression in skin, affecting in aggregate >3 sq cm. |

CONSIGNMENT CRITERIA

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| 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 7 -10 °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.

PRODUCE: **EGGPLANT**
TYPE: **Thai**
VARIETY: **Various**
OTHER NAMES: **Ai Kwa**

| GENERAL APPEARANCE CRITERIA | |
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| COLOUR | White, green or white and purple streaked skin depending on variety; cream to white flesh; white seeds. |
| VISUAL APPEARANCE | Smooth, glossy skin; colour mainly around calyx area; cream; small, soft, flattened seeds embedded in flesh; short, clean-cut stem retained; coarse, bristly calyx; free from foreign matter. |
| SENSORY | Firm to slightly spongy texture; mild flavour with little aroma before cooking; free from foreign and 'off' smells or tastes. |
| SHAPE | Round to oval. |
| SIZE | 30 - 50 mm diameter; as per requirements. |
| MATURITY | Not with strong, bitter flavour or dark brown seeds (overmature). |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects or insect infestation. |
| DISEASES | With evidence of fungal or bacterial rots (eg Phomopsis rot, Anthracnose). With discolouration or disfigurement due to viruses. |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes or splits from physical or pest damage. |
| TEMPERATURE INJURY | With dark, water-soaked areas (freeze damage). With pitted skin and discolouration in the underlying flesh (chilling injury). |
| SKIN MARKS / BLEMISHES | With deep seated bruises. |
| PHYSIOLOGICAL DISORDER | With distorted shape. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >1 sq cm. |
| SKIN MARKS / BLEMISHES | With hail marks, or healed limb rubs, eg. healed depression in skin, affecting in aggregate >1 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/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 7 —10 °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. |
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PRODUCE: **EGGPLANT**
TYPE: **White**
VARIETY: **Various**
OTHER NAMES: **Aubergine**

| GENERAL APPEARANCE CRITERIA | |
|--|--|
| COLOUR | White, green or white and purple streaked skin depending on variety; cream to white flesh; white seeds. |
| VISUAL APPEARANCE | Smooth, glossy skin; colour mainly around calyx area; cream; small, soft, flattened seeds embedded in flesh; short, clean-cut stem retained; coarse, bristly calyx; free from foreign matter. |
| SENSORY | Firm to slightly spongy texture; mild flavour with little aroma before cooking; free from foreign and 'off' smells or tastes. |
| SHAPE | Round to oval. |
| SIZE | 30 - 50 mm diameter; as per requirements. |
| MATURITY | Not with strong, bitter flavour or dark brown seeds (overmature). |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects or insect infestation. |
| DISEASES | With evidence of fungal or bacterial rots (eg Phomopsis rot, Anthracnose). With discolouration or disfigurement due to viruses. |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes or splits from physical or pest damage. |
| TEMPERATURE INJURY | With dark, water-soaked areas (freeze damage). With pitted skin and discolouration in the underlying flesh (chilling injury). |
| SKIN MARKS / BLEMISHES | With deep seated bruises. |
| PHYSIOLOGICAL DISORDER | With distorted shape. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With minor bruises, eg. flat or sunken areas, slightly darker than skin colour, affecting >3 sq cm. |
| SKIN MARKS / BLEMISHES | With hail marks, or healed limb rubs, eg. healed depression in skin, affecting in aggregate >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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container. |
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