

PRODUCE: **SWEET POTATO**
 TYPE: **Gold**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Copper orange - red skin; bright orange flesh.
VISUAL APPEARANCE	Tuberous root vegetable with dry flesh. Smooth skin that is free from secondary rootlets, veining or roughness. Minimal residual soil after washing. Uniform flesh and skin characteristics within the lot. Nil with green areas or an overall green tinge on tuber. Free from foreign matter.
SENSORY	Firm, crisp, dry flesh texture. Free from foreign and 'off' smells or tastes.
SHAPE	Oval or elongated tuber. Not badly disfigured, crooked or constricted.
SIZE	Small : diameter 50 - 60 mm, length 130 - 180 mm Medium : diameter 60 - 75 mm, length 180 - 250 mm
MATURITY	Well coloured with no evidence of coarse or stringy texture.
MAJOR DEFECTS	
INSECTS	With live insects or insect infestation.
DISEASES	With fungal or bacterial rots (eg. Rhizopus rots, Erwinia, black rot). With discolouration or disfigurement due to viruses.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits from physical or pest damage (eg tunnelling from weevils). With cracks or badly disfigured tubers (nematode damage).
SKIN MARKS / BLEMISHES	With deep seated bruises.
PHYSIOLOGICAL DISORDER	With evidence of growth cracks (moisture extremes) With excessive veining With excessive skinning With dry or woody fibrous core separating from flesh (hardcore).
TEMPERATURE INJURY	With internal discolouration, softening or breakdown (chilling injury). With sprouting, stem end deterioration or softening (high temperature damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor bruises, affecting in aggregate >2sq cm.
SKIN MARKS / BLEMISHES	With shaved areas or light scratches due to mechanical harvesting, affecting in aggregate >2sq 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 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.
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: **SWEET POTATO**
TYPE: **Gold**
VARIETY: **Various**
CLASS: **Composite**

GENERAL APPEARANCE CRITERIA	
COLOUR	Copper orange - red skin; bright orange flesh.
VISUAL APPEARANCE	Tuberous root vegetable with dry flesh. Smooth skin that is free from secondary rootlets, veining or roughness. Minimal residual soil after washing. Uniform flesh and skin characteristics within the lot. Nil with green areas or an overall green tinge on tuber. Free from foreign matter.
SENSORY	Firm, crisp, dry flesh texture. Free from foreign and 'off ' smells or tastes.
SHAPE	Oval or elongated tuber. Not badly disfigured, crooked or constricted.
SIZE	Medium Large : diameter 30 - 95 mm, length 180 - 340 mm
MATURITY	Well coloured with no evidence of coarse or stringy texture.
MAJOR DEFECTS	
INSECTS	With live insects or insect infestation.
DISEASES	With fungal or bacterial rots (eg. Rhizopus rots, Erwinia, black rot). With discolouration or disfigurement due to viruses.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits from physical or pest damage (eg tunnelling from weevils). With cracks or badly disfigured tubers (nematode damage).
SKIN MARKS / BLEMISHES	With deep seated bruises.
PHYSIOLOGICAL DISORDER	With evidence of growth cracks (moisture extremes) With excessive veining With excessive skinning With dry or woody fibrous core separating from flesh (hardcore).
TEMPERATURE INJURY	With internal discolouration, softening or breakdown (chilling injury). With sprouting, stem end deterioration or softening (high temperature damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor bruises, affecting in aggregate >2sq cm.
SKIN MARKS / BLEMISHES	With shaved areas or light scratches due to mechanical harvesting, affecting in aggregate >2sq 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 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.
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PRODUCE: **SWEET POTATO**
 TYPE: **Purple**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Dark purple skin; Creamy white to yellowish flesh.
VISUAL APPEARANCE	Tuberous root vegetable with dry flesh. Smooth skin that is free from secondary rootlets, veining or roughness. Minimal residual soil after washing. Uniform flesh and skin characteristics within the lot. Free from foreign matter.
SENSORY	Firm, crisp, dry flesh texture. Free from foreign and 'off' smells or tastes.
SHAPE	Oval or elongated tuber. Not badly disfigured, crooked or constricted.
SIZE	Small; 300 - 500g, Medium; 500 - 700g, Large; 700 - 900g; minimum net carton weight 18kg; sizes as pre-ordered per requirements.
MATURITY	Well coloured with no evidence of coarse or stringy texture.
MAJOR DEFECTS	
INSECTS	With live insects or insect infestation.
DISEASES	With fungal or bacterial rots (eg. Rhizopus rots, Erwinia, black rot). With discolouration or disfigurement due to viruses.
PHYSICAL / PEST	With unhealed cuts, holes or splits from physical or pest damage (eg tunnelling from weevils). With cracks or badly disfigured tubers (nematode damage).
SKIN MARKS / BLEMISHES	With deep seated bruises.
PHYSIOLOGICAL DISORDER	With evidence of growth cracks (moisture extremes) With dry or woody fibrous core separating from flesh (hardcore).
TEMPERATURE INJURY	With internal discolouration, softening or breakdown (chilling injury). With sprouting, stem end deterioration or softening (high temperature damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor bruises, affecting in aggregate >2sq cm.
SKIN MARKS / BLEMISHES	With shaved areas or light scratches due to mechanical harvesting, affecting in aggregate >2sq 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 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.
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PRODUCE: **SWEET POTATO**
TYPE: **Red**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Dark red skin; creamy white flesh.
VISUAL APPEARANCE	Tuberous root vegetable with dry flesh. Smooth skin that is free from secondary rootlets, veining or roughness. Minimal residual soil after washing. Uniform flesh and skin characteristics within the lot. Free from foreign matter.
SENSORY	Firm, crisp, dry flesh texture. Free from foreign and 'off' smells or tastes.
SHAPE	Oval or elongated tuber. Not badly disfigured, crooked or constricted.
SIZE	Small; 300 - 500g, Medium; 500 - 700g, Large; 700 - 900g; minimum net carton weight 18kg; sizes as pre-ordered per requirements.
MATURITY	Well coloured with no evidence of coarse or stringy texture.
MAJOR DEFECTS	
INSECTS	With live insects or insect infestation.
DISEASES	With fungal or bacterial rots (eg. Rhizopus rots, Erwinia, black rot). With discolouration or disfigurement due to viruses.
PHYSICAL / PEST	With unhealed cuts, holes or splits from physical or pest damage (eg tunnelling from weevils). With cracks or badly disfigured tubers (nematode damage).
SKIN MARKS / BLEMISHES	With deep seated bruises.
PHYSIOLOGICAL	With evidence of growth cracks (moisture extremes) With dry or woody fibrous core separating from flesh (hardcore).
TEMPERATURE INJURY	With internal discolouration, softening or breakdown (chilling injury). With sprouting, stem end deterioration or softening (high temperature damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor bruises, affecting in aggregate >2sq cm.
SKIN MARKS / BLEMISHES	With shaved areas or light scratches due to mechanical harvesting, affecting in aggregate >2sq 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 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.
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PRODUCE: **SWEET POTATO**
 TYPE: **White**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Creamy white to pale brown skin; creamy white flesh.
VISUAL APPEARANCE	Tuberous root vegetable with dry flesh. Smooth skin that is free from secondary rootlets, veining or roughness. Minimal residual soil after washing. Uniform flesh and skin characteristics within the lot. Free from foreign matter.
SENSORY	Firm, crisp, dry flesh texture. Free from foreign and 'off' smells or tastes.
SHAPE	Oval or elongated tuber. Not badly disfigured, crooked or constricted.
SIZE	Small; 300 - 500g, Medium; 350 - 700g; minimum net carton weight 18kg; sizes as pre-ordered per requirements.
MATURITY	Well coloured with no evidence of coarse or stringy texture.
MAJOR DEFECTS	
INSECTS	With live insects or insect infestation.
DISEASES	With fungal or bacterial rots (eg. Rhizopus rots, Erwinia, black rot). With discolouration or disfigurement due to viruses.
PHYSICAL / PEST	With unhealed cuts, holes or splits from physical or pest damage (eg tunnelling from weevils). With cracks or badly disfigured tubers (nematode damage).
SKIN MARKS / BLEMISHES	With deep seated bruises.
PHYSIOLOGICAL	With evidence of growth cracks (moisture extremes) With dry or woody fibrous core separating from flesh (hardcore).
TEMPERATURE INJURY	With internal discolouration, softening or breakdown (chilling injury). With sprouting, stem end deterioration or softening (high temperature damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor bruises, affecting in aggregate >2sq cm.
SKIN MARKS / BLEMISHES	With shaved areas or light scratches due to mechanical harvesting, affecting in aggregate >2sq 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 12 - 20 ° C
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