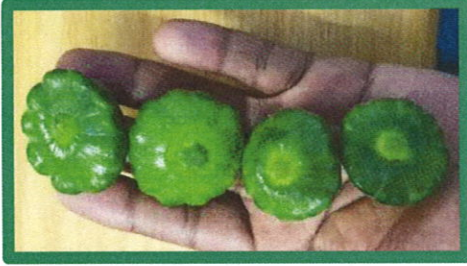


	FRESH PRODUCE QUALITY SPECIFICATIONS		
	Patty Pans	Doc Ref No.	NAMB-FPQS - 01
		Revision Status	Issue 1
		Revision Date	10 Jan 2023
		Approved By	Chief Operations Officer

PRODUCE SPECIFICATIONS	
Recommended Varieties	Yellow patty pans: ❖ Sunburst ❖ Pinwheel ❖ Summersun Green patty pans ❖ Starship
Quality factor	Standard to be complied with
Minimum requirements for all classes	❖ Free from bacterial and fungal rot ❖ Free from pest damage ❖ Bruising not allowed ❖ Blemishes not allowed ❖ Discoloration/Mosaic not allowed ❖ Residue treatment not allowed ❖ No shrivelled Patty pans ❖ Sunburn not allowed ❖ Appearance characteristic of the variety, fresh and smooth 
Size (diameter)	Grade A ❖ 80 – 95mm Grade B ❖ 95 – 110mm

Colour	❖ No unnatural discolouration ❖ No sunburn ❖ No Mosaic virus  
Taste	❖ No foreign taints, odours, flavours or textures
Maturity	❖ Must be firm, fresh and attractive ❖ No wilted or shrivelled patty pans allowed ❖ No soggy/mushy/wilted produce allowed
Post-harvest	❖ Sensitive to chilling injury ❖ Best to pre-pack after being cooled down below 10°C ❖ Very perishable as the skin is extremely tender and prone to be damaged by handling practices
Prepared by: _____ Quality Assurance Officer Reviewed By: _____ Market Manager Approved: _____ Chief Operations Officer Date: <u>13.02.2023</u> Date: <u>13.02.2023</u> Date: <u>13.02.2023</u>	