

The buttercup squash must be:

- free from pests and diseases and meet any quarantine and other legal requirements of the importing country,
- intact, whole,
- sound—free from storage defects or any other defects which impair their general appearance or keeping quality,
- clean—free from soil and practically free of any other visible foreign matter,
- free from abnormal external moisture,
- free of foreign smell or taste,
- mature,
- trimmed,
- cured,
- of good quality, with similar varietal characteristics including shape and colour and without distortion due to abnormal development,
- capable of withstanding handling, storage and transport, and arriving at the destination in a sound condition,
- free from sunburn and scald.

Skin defects which are not liable to impair the keeping qualities are permitted within the limits specified in the Second Schedule to this notice.

7. **Provisions Concerning Sizing**—Sizing is determined by weight. The minimum size allowed for export is 750 gm.

The size range shall be as follows:

'S'	0.750 g–1.00 kg (not permitted in bulk or jumble pack)
'M'	1.00–1.50 kg
'L'	1.50–2.00 kg
'LL'	2.00–2.50 kg
'LLL'	2.50–3.00 kg
'BULK'	This covers a bulk or jumble pack with a minimum–maximum size range of 1.00–2.70 kg.

8. **Provisions Concerning Tolerances**—Any one package shall not contain more than 10 percent of buttercup squash by weight outside the branded size range.

9. **Provisions Concerning Presentation:**

(a) **Uniformity**

The contents of each package must be uniform; each package must contain only buttercup squash of the same origin, variety, quality, degree of ripeness and size.

The visible part of each package must be representative of the entire contents.

(b) **Packaging**

The buttercup squash must be packed in clean new packages and in such a way as to ensure that they are suitably protected.

Packages must be free of all foreign matter.

10. **Provisions Concerning Marking**—Each package must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

- Identification—registered mark of grower or packing establishment and exporter's identification;
- Nature of produce—kind and variety;
- Country of origin—New Zealand
- Commercial specification—grade and size range of contents
- Official control mark—inspection stamp or similar identification if applicable.

FIRST SCHEDULE

DEFINITION OF TERMS

“Sound” means free from decay, rots, breakdown, freezing or chilling injury, damage, and similar defects which may cause rapid loss of condition or rapid decay;

“Storage defects” means decay, fungal rots, wilt, or other injury as the result of storage.

“Trimmed” means that all excess stalk must be clean cut, and not protrude more than 1 cm above the shoulders of the squash.

“Mature” means that the buttercup squash is complete in natural development and fully ripe.

“Cured” means that the stalk is sufficiently dried and sealed to prevent loss of moisture.

“Sunburn” means injury from exposure to sun which results in sunken white areas of damaged flesh.

SECOND SCHEDULE

ALLOWANCES for skins defects:

Skins defects are permitted within the following limits, provided the effects are of a superficial nature and not liable to affect the keeping quality or the appearance of the buttercup squash.

- (a) Minor vine marks—are acceptable provided they are healed, shallow and dry.
- (b) Soil bleaching—an area lighter than characteristic colour, but not white, and not in excess of 10 percent of the surface area of the buttercup squash is acceptable.
- (c) Calloused areas—provided callouses are dry and well healed, and are of a minor nature, and do not protrude, they are acceptable.
- (d) Discolouration—the result of exposure to sun producing only light bronzing colour on growing fruit is acceptable.

THIRD SCHEDULE

JAPAN

General Information

THE following explanatory notes do not form part of this standard grade, but are presented for the information of growers/exporters.

- (1) It is the responsibility of the exporter to ensure that produce exported meets the legal requirements of the importing country and the specifications of the importer.
- (2) The uniformity of sizing requirements are included to comply with those of the countries listed in the Third Schedule. However, exports to other countries should also comply with the uniformity of sizing requirements, except where otherwise agreed between exporter and importer.
- (4) **Handling and packing:**
 - (a) Packing of export packages and shipping containers in the field is unacceptable.
 - (b) Buttercup squash should not be cut or harvested in rain or damp conditions. Full crates should be protected from inclement weather.
 - (c) At harvest, the cut stalk should be dry before the buttercup squash is handled again.
 - (d) Avoid the possibility of sunburn following cutting and during harvest. Packed crates should be protected from direct sun at all times.
 - (e) After harvesting, the buttercup squash should be allowed to stand in a shaded airy place for a minimum of 48 hours prior to export packing.
 - (f) The optimum time span from harvesting until vessel's departure is between 5 and 14 days. Buttercup squash should not be shipped until a minimum of 5 days have lapsed from harvesting.
- (5) **Package sizes**—Package sizes shall be determined between exporter and importer. The following list is a suggested range:

	Height	Width	Length
20 kg	.340 m	.383 m	.445 m
300 kg	.694 m	1.110 m	1.140 m
350 kg	1.000 m	.890 m	1.042 m
500 kg	1.040 m	1.110 m	1.140 m
1 000 kg	.965 m	1.300 m	2.080 m

(6) **Shrinkage**—A basic shrinkage allowance of 7 percent of net weight at the time of despatch should be provided for.

On a 300 kg package	—20 kg
	350 kg—25 kg
	500 kg—35 kg
	1000 kg—70 kg

Dated at Wellington this 28th day of November 1984.

M. L. CAMERON,
Director-General of Agriculture and Fisheries.

*S.R. 1975/57

Notice of Approval of Bylaws

I, Alexander King Ewing, Controller Marine Administration, pursuant to sections 8A and 165 of the Harbours Act 1950, and in