

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 and packing establishment and exporters' identification.

—Nature of produce—kind and variety.

—Country of origin—New Zealand.

—Commercial specification—grade of contents.

—Official control mark—inspection stamp or similar identification if applicable.

Note: Size ranges may also be included on bin labels.

### First Schedule

#### Definition of Terms:

“Sound” means free from any progressive decay, rots, (including small shallow rots even if dry and calloused), 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 a result of storage.

“Trimmed” means the stalk is cut cleanly and is less than 20 mm long or does not protrude more than 10 mm above the shoulders of the squash.

“Mature” means that the squash has reached a minimum maturity at harvest as indicated by:

—the development of prominent brown flecks on the stalk, and;

—the development of a dull dark green colour to the skin, with the loss of a glossy sheen on the skin, and;

—a full orange colour in the flesh.

“Cured” means that at the time of loading into the export container the squash has been held for an adequate time period to allow:

—the cut surface of the stalk to dry;

—the remainder of the stalk to have commenced shrivelling to a firm texture with a brown withered surface.

“Colour” means typical of the variety.

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

### Second Schedule

#### Allowances for Defects:

(a) *Soil bleaching (groundspot)*—No more than 15 percent of the surface area on individual squash.

(b) *Discolouration (bronzing)*—The result of exposure to the sun, where the colour of the affected area is still dominantly green the squash is acceptable. Where a brown or bronzed colour is dominant in the affected area the squash is unacceptable.

(c) *Vine marks*—The vine mark must not have substantially distorted the outline or shape of the squash. A vine mark must be:

(i) No deeper than 20 mm from the normal surface of the squash at the deepest point.

(ii) No wider than 20 mm at the widest point.

(iii) No longer than 100 mm.

(d) *Callousing*—Surface callousing (i.e. non-raised areas) are not to exceed 4 square cm in aggregate area. Callousing with raised areas such as “pimples” or oedema (“warts”) is not to exceed 2 square centimetres in aggregate area and 5 mm in height at any point.

(e) *Bruising*—Marks resulting from pressure must not:

(i) Have broken the skin.

(ii) Exceed 2 square centimetres in aggregate area.

(f) *Cuts*—Are not acceptable on squash. Cuts are broken skin which may be caused by cutting (knives, secateurs) or impact on a sharp edge (stalks, timber, metal).

(g) *Dirty fruit*—soil, grease, bird droppings or other foreign matter on the fruit is not acceptable.

(h) *Shape*—The squash must be wider than it is high, and typical of the variety.

### Third Schedule

#### General Information

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

1. It is the responsibility of the exporter to ensure the produce exported meets the legal requirements of the importing country and the specification of the importer.

2. Handling and Packing:

(a) Packing of shipping containers in the field is not acceptable.

(b) Buttercup squash should not be cut or harvested in rain or damp conditions. Full crates should be protected from inclement weather.

(c) Avoid the possibility of sunburn following cutting and during harvest. Packed crates should be protected from the sun at all times.

(d) After harvesting it is desirable to hold squash in a shaded airy place for a minimum of 48 hours prior to export packing.

(e) Buttercup squash should be shipped within 14 days of harvesting. Squash which is held longer is more prone to post-harvest decay during or after shipping.

(f) Squash should be harvested at optimum maturity. Overmature squash has a greater loss of colour and higher levels of post-harvest decay during and after shipping.

(g) Shrinkage (weight loss)—A minimum shrinkage allowance of 7 percent of nett weight at the time of despatch should be provided for.

Dated at Wellington this 1st day of December 1988.

R. E. W. ELLIOTT, Acting Director-General of Agriculture and Fisheries. (Acting pursuant to delegated authority).