



Tonga

FRUIT EXPORT (BUTTERCUP SQUASH) REGULATIONS

Chapter 19.01.01

2020 Revised Edition



FRUIT EXPORT (BUTTERCUP SQUASH) REGULATIONS¹

*Made under section 3 of the Fruit Export Act and continued in force under
section 15 of the Agricultural Commodities Act*

Commencement [3rd August 1993]

1. (1) These Regulations may be cited as the Fruit Export (Buttercup Squash) Regulations.
- (2) Squash is hereby declared as a fruit for the purposes of Section 2 of the Fruit Export Act.
2. In these Regulations, unless the context otherwise requires —
 - “adequate time” means a period which is considered to be —
 - (i) in the case of door off dry container shipment : a minimum of 48 hours with strong recommendation for 72 hours from harvest to shipment;
 - (ii) in the case of reefer vessel shipment : a minimum of 96 hours with a strong recommendation for 192 hours from harvest to shipment;
 - “clean” means free from dirt, soil, grease, excretor, abnormal external moisture and foreign smell;
 - “cured” means that at the time of loading into the export sea container or vessel the squash has been held for an adequate time period to allow —

	<ul style="list-style-type: none"> (i) the cut surface of the stalk to be dry; (ii) all the skin on the stalk to be dry;² (iii) during the curing and holding process all squash must be stored to allow maximum ventilation and have a minimum of 10 cm between rows of stacked bins;
“field bins”	means bins used during harvest and transport of squash from fields to pack houses;
“mature”	means the squash has reached a minimum maturity at harvest as indicated by — <ul style="list-style-type: none"> (i) the development of prominent brown flecks on the stalk; (ii) the development of a dull dark green colour to the skin, with the loss of the glossy sheen on the skin; (iii) a full orange colour in the flesh; and (iv) that all seed display kernel formations are firm;
“skin on stalk”	means the skin around the stem of the squash;
“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;
“squash”	means the fruit of buttercup squash grown from varieties of <i>Cucurbita maxima</i> ;
“storage defects”	means decay, fungal rots, wilt or other injury as a result of storage;
“sunburn”	means injury from exposure to the sun which results in sunken white areas of damaged flesh;
“trimmed”	means the star is cut cleanly and is not longer than 10mm or does not protrude above the shoulder of the squash;
“whole”	means the whole squash intact.

3. The squash must be —