

PRODUCE: **HERBS**
TYPE: **Mint**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Mid green leaves, lighter green stems.
VISUAL APPEARANCE	Slightly serrated leaves with distinct, indented veins; leaves arranged in pairs directly attached to main stem; fleshy main stem which may be slightly branched; no foreign matter.
SENSORY	Crisp stems; firm, upright (not wilted) leaves; no foreign tastes or odours.
SHAPE	Approximately oval leaves sharply pointed at the tips, square stems.
SIZE	Bunched stem length 200 - 300 mm, bunch weight > 50g; pre-packed produce stem length 75 - 150 mm; as per pre-ordered requirements.
MATURITY	Young leaves, not dark green and tough (overmature).
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests (eg. mint flea beetle, spider mites).
DISEASES	With bacterial or fungal infection (eg bacterial soft rots, mould, leaf spots) With distortion or yellow mottling due to viral infection.
PHYSICAL / PEST DAMAGE	With deep abrasion or crushed areas affecting > 10% of leaves With obvious physical contamination. With wilting or yellowing leaves (dehydrated, senescent).
TEMPERATURE INJURY	With bleached areas on the surface of the leaf or stem (sunburn). With discoloured or water-soaked areas in stems or leaves (frost / freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial insect or pest damage affecting > 10% of leaves per bunch.
SKIN MARKS / BLEMISHES	With superficial russetting, abrasion or rub damage affecting > 10% of leaves per bunch. With cuts, holes or splits affecting > 10% of leaves per bunch.
PHYSIOLOGICAL DISORDERS	With evidence of bud formation (bolting) affecting > 1 stem per bunch.
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 4 - 10°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 FSA NZ 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.	