

PRODUCE: **SPROUTS**
TYPE: **Bean Salad**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COMPOSITION	Mung Beans, Lentils, Caloona or Adzuki
COLOUR	Mung beans; light olive green seed coat; pale yellow seed leaves (cotyledons); white rootlet. Lentils; pale brown, translucent seed coat, pale green or salmon cotyledons, creamy rootlet. Caloona peas; reddish brown seed coat, cream cotyledons, white to cream rootlet.
VISUAL APPEARANCE	Predominantly germinated mung beans with generous scattering of other seed types; thin seed coats split open and often retained; fleshy cotyledons may be partially split, not opening; no foreign matter.
SENSORY	Firm, fleshy, crunchy sprouts; slightly nutty, pea like flavours and aromas; no residual chlorine taste; no foreign or "off" odours or tastes.
SHAPE	Mung beans oval; Lentils flat, round cotyledons, Caloona peas oval to kidney shaped; all with emerging rootlets which may be straight or curly.
SIZE	Rootlets 5 – 30 mm length, >1 mm diameter at the widest point.
MATURITY	Cotyledons should split apart easily and cleanly; not with secondary leaves emerging (overmature).
DEFECTS	
INSECTS	Nil evidence of live insects.
DISEASES	Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).
PHYSICAL/PEST DAMAGE	Nil with underweight packs Nil with crushed or severely bruised sprouts > 2 % pack.
SKIN MARKS / BLEMISHES	Nil with yellow mottling or spotting of leaflets > 2 % pack. Nil with black markings on stems.
PHYSIOLOGICAL DISORDERS	Nil with green colouration on stems or dark green leaflets (strong light exposure) > 2 % pack. Nil with reddish brown root tips affecting >10% pack. (carotenoid development). Nil with hard, ungerminated seeds per pack. Nil with limp, soft seeds and rootlets (dehydrated). Nil with soft, slimy roots or stems (excess moisture).
TEMPERATURE INJURY	Nil with soft, translucent flesh (freezing injury) > 2 % pack.
CONSIGNMENT CRITERIA	
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 6 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. Produce Receival Temperature 2 – 4°C, never warmer than 5°C.
CHEMICAL RESIDUES & CONTAMINANTS	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.
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.	