

PRODUCE: **SPROUTS**
TYPE: **Broccoli**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COMPOSITION	Broccoli Sprouts
COLOUR	White stem; whitish, translucent rootlet; pale green to yellowish leaflets; pale brown seed coat.
VISUAL APPEARANCE	Smooth, slender stems with distinct join at thin, delicate rootlet; rootlet may have slightly furry appearance due to presence of fine lateral roots; seed coat may be retained; pair of small, closed or only partially opened leaflets at the stem apex; sprouts firmly packed inside punnet; no foreign matter.
SENSORY	Crunchy, juicy sprouts; tangy, broccoli type flavour; faint aroma; no residual chlorine taste; no foreign or "off" odours or tastes.
SHAPE	Slender stem joining into fine rootlet; may be straight, bent or curly; small, heart shaped leaflets.
SIZE	Length < 70 mm, stems approx. 1 mm diameter.
MATURITY	Not with dark green leaves or bitter taste (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 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 8 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.	