

PRODUCE: **SPROUTS**
TYPE: **Mung Beans**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COMPOSITION	Mung Beans
COLOUR	Light olive green seed coat; pale yellow seed leaves (cotyledons); white rootlet.
VISUAL APPEARANCE	Germinated seed; thin seed coat split open and often retained; fleshy cotyledons partially split but not opening; no foreign matter.
SENSORY	Firm, crunchy sprouts; slightly nutty, pea like flavour and aroma; no residual chlorine taste; no foreign or "off" odours or tastes.
SHAPE	Straight to curly rootlet emerging from an oval seed.
SIZE	Rootlet 10 – 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 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.	