

PRODUCE: **SPROUTS**  
TYPE: **Tri- Sprouts Crunchy Combo**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COMPOSITION</b>	Alfalfa, Snow Peas, Mung Beans, Lentils, Garden Peas, Caloona Peas
<b>COLOUR</b>	Alfalfa; white stems; yellowish to pale green leaves; light brown seed cases. Snow Peas; creamy, pale green stems, mid green to dark green leaves. Crunchy combo mix of mung beans, lentils, garden peas and caloona peas as per individual specification.
<b>VISUAL APPEARANCE</b>	Three distinctly different sprout varieties; crunchy combo beans in centre of punnet in sealed plastic packet; sealed 10-15 ml sachet of salad dressing also included in punnet; each sprout variety to comply with their individual specification; all sprouts with fresh, bright appearance; no foreign matter.
<b>SENSORY</b>	Crunchy, juicy sprouts with flavours typical of each variety; no residual chlorine taste; no foreign or "off" odours or tastes.
<b>SHAPE</b>	As per individual specifications for each sprout variety.
<b>SIZE</b>	Alfalfa > 30 mm length; crunchy combo beans all sprouted, with roots > 5 mm length; snow pea sprouts trimmed to 70 – 100 mm length; punnet to contain approx. 25 – 30g alfalfa, 75 – 80g crunchy combo mix, 25 – 30g snow peas.
<b>MATURITY</b>	Not with tough stems, dark green colouration, or bitter taste (overmature).
<b>DEFECTS</b>	
<b>INSECTS</b>	Nil evidence of live insects.
<b>DISEASES</b>	Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).
<b>PHYSICAL / PEST DAMAGE</b>	Nil with underweight packs. Nil with crushed or severely bruised sprouts > 2 % pack.
<b>SKIN MARKS / BLEMISHES</b>	Nil with yellow mottling or spotting of leaflets > 2 % pack. Nil with black markings on stems.
<b>PHYSIOLOGICAL DISORDERS</b>	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 sprouts (dehydrated). Nil with soft, slimy roots or stems (excess moisture).
<b>TEMPERATURE INJURY</b>	Nil with soft, translucent flesh (freezing injury) > 2 % pack.
<b>CONSIGNMENT CRITERIA</b>	
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 8 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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.
<b>CHEMICAL RESIDUES &amp; CONTAMINANTS</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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.	