

PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Gai Lan**  
VARIETY: **Various**  
OTHER NAMES: **Chinese Broccoli, Chinese Kale**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Blue green leaves, green to light green stems; may have green buds and white flowers.
<b>VISUAL APPEARANCE</b>	Dull green leaves; thick, round and fleshy main stem; thinner, round leaf stems; small buds and flowers; cleanly cut stems; free from foreign matter.
<b>SENSORY</b>	Juicy, crunchy stems with slightly sweet flavour; leaves with delicate broccoli flavour; not stringy or bitter; free from foreign odours or tastes.
<b>SHAPE</b>	Thick, approximately oval leaves often with a bluish white bloom.
<b>SIZE</b>	Length 250 - 350mm; weight >350g; > 8 stems per bunch.
<b>MATURITY</b>	Cut from young plants, flower spikes partially (not fully) open.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects or other pests eg. aphids, mites, whitefly.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Sclerotinia rot, Alternaria, bacterial spots) With evidence of viral infection (yellow mottling, deformed shoots).
<b>PHYSICAL / PEST DAMAGE</b>	With holes or deep bruises through the stems. With significant cuts or splits in the stems or leaves. With excessive soil deposits. With limp, wilted leaves (dehydration).
<b>PHYSIOLOGICAL DISORDER</b>	With yellowing or discoloured leaves (overstored / senescent).
<b>TEMPERATURE INJURY</b>	With bleached areas on the leaves or stems (sunburn). With dark, water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per leaf.
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (<1mm deep) in stems, With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
<b>PHYSIOLOGICAL DISORDERS</b>	With narrow, ruffled or distorted leaves affecting > 10 % foliage.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<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 14 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. Pulp Temperature 2 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.	

PRODUCE: **ASIAN VEGETABLES (Leafy)**  
 TYPE: **Wombok**  
 VARIETY: **Red / Green**  
 OTHER NAMES: **Chinese Cabbage, Napa Cabbage, Wong Baak**  
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Light green leaves with white veins and bright white central rib.
VISUAL APPEARANCE	Crinkly leaves with slightly ruffled edges, distinct veins and central rib which is very broad at the base; leaves tightly packed around a central core; clean base cut flush with the base of the outer leaves; free from foreign matter.
SENSORY	Crunchy leaves with firm, fleshy, slightly juicy central rib; leaves with a mild, slightly sweet cabbage flavour; free from foreign odours or tastes.
SHAPE	Barrel shaped, oval head.
SIZE	>220 mm long, >150 mm diameter; as per pre-ordered size requirements.
MATURITY	Firm heart, not loose (immature) or with evidence of 'bolting' (overmature).
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests eg. aphids, slugs, caterpillars.
DISEASES	With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)
	With evidence of viral infection (yellow mottling).
	With black spots on the leaf midribs and / or blackened areas on the leaf margins.
	With deformed leaves and white, powdery growths on the leaf undersides (white blister)
PHYSICAL / PEST DAMAGE	With holes, deep bruises cuts or splits in the stems or leaves.
	With excessive soil deposits.
	With limp, wilted or shrivelled leaves (dehydration).
PHYSIOLOGICAL DISORDER	With yellowing or discoloured leaves (overstored / senescent).
TEMPERATURE INJURY	With bleached, shrivelled areas (sunburn).
	With dark, water-soaked areas (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST	With superficial insect or pest damage affecting > 2 sq cm per leaf.
	With evidence of tip burn affecting > 5% of consignment.
SKIN MARKS / BLEMISHES	With superficial bruises (< 2 mm deep) in stems.
	With superficial marks (< 2 mm deep), abrasion or rub damage affecting > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With open leaves affecting > 10 % of consignment.
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 2 - 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 FSANZ 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.	

PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Baby Wombok**  
VARIETY: **Green**  
OTHER NAMES: **Baby Chinese Cabbage**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Light green coloured leaves with bright white midribs.
<b>VISUAL APPEARANCE</b>	Crinkly leaves with slightly ruffled edges. Leaves packed tightly with ruffled edges with large midrib that becomes very broad at the base. Leaves packed tightly around a central core. Clean cut base, free from foreign matter.
<b>SENSORY</b>	Crunchy leaves with juicy midrib, sweet cabbage smell and flavour, free from foreign odours or tastes.
<b>SHAPE</b>	Oval shaped
<b>SIZE</b>	Between 130 - 170mm in length and approximately 100mm width
<b>MATURITY</b>	With firm heart, not loose (immature) or with evidence of 'bolting' (over mature)
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insect or other pests eg. aphids, slugs, caterpillars.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)
	With evidence of viral infection (yellow mottling).
	With black spots on the leaf midribs and / or blackened areas on the leaf margins.
	With deformed leaves and white, powdery growths on the leaf undersides (white blister)
<b>PHYSICAL / PEST DAMAGE</b>	With holes, deep bruises cuts or splits in the stems or leaves.
	With excessive soil deposits in hearts or inner leaves.
	With limp, wilted or shrivelled leaves (dehydration)
<b>TEMPERATURE INJURY</b>	With bleached, shrivelled areas (sunburn).
	With dark, water-soaked areas (freezing injury)
<b>PHYSIOLOGICAL DISORDER</b>	With yellowed or discoloured leaves (overstored / senescent)
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per leaf.
	With evidence of tip burn affecting >5% of consignment
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (>2mm deep) in stems.
	With superficial marks (>2mm deep), abrasion or rub damage affecting > 2 sq cm.
<b>PHYSIOLOGICAL DISORDER</b>	With open leaves affecting >10% of consignment.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<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 14 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. Pulp Temperature 1- 10°C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.
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PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Kun Choy**  
VARIETY: **Various**  
OTHER NAMES: **Chinese Celery**  
CLASS **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Bright green leaves, slightly lighter green stems.
<b>VISUAL APPEARANCE</b>	Glossy, jagged edged leaves at the ends of long, slender stalks; stems slightly ridged due to prominent parallel veins; cleanly cut stems; free from foreign matter.
<b>SENSORY</b>	Juicy, crisp stems that snap easily when bent, slightly stringy due to presence of veins; leaves and stems with strong celery flavour; free from foreign odours or tastes.
<b>SHAPE</b>	Bunches of long, moderately thin stems, with medium sized leaves in the top 40% of the bunch
<b>SIZE</b>	Length 250 - 350 mm, >8 stems per bunch, bunch diameter > 35 mm at banding.
<b>MATURITY</b>	Cut from young plants, no flowers or evidence of "bolting"; not very stringy (overmature).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects or other pests eg. aphids, mites, whitefly.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Sclerotinia rot, Botrytis mould, Anthracnose, Phoma leaf spots, bacterial soft rot) With yellow mottling or ring spots due to virus infection.
<b>PHYSICAL / PEST DAMAGE</b>	With holes, deep bruises cuts or splits in the stems or leaves.. With excessive soil deposits. With limp, wilted leaves (dehydration).
<b>PHYSIOLOGICAL DISORDER</b>	With yellowing or discoloured leaves (overstored / senescent). With hollow or discoloured stems (nutrient deficiency).
<b>TEMPERATURE INJURY</b>	With bleached areas on the leaves or stems (sunburn). With dark, water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per stem.
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (<1 mm deep) in stems, With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
<b>PHYSIOLOGICAL DISORDERS</b>	With distorted leaves affecting > 10 % foliage.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<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 14 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. Pulp Temperature 2 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.
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PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Baby Buk Choy**  
VARIETY: **Baby**  
OTHER NAMES: **Moonbuk, Gongmoon buk choy, Canton Pak Choi, Chinese Chard**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Dark green leaves with white veins and stems (petioles).
<b>VISUAL APPEARANCE</b>	Whole plants composed of multiple thick stems branching from the base; smooth green leaves; thick and fleshy leaf stems (petioles); plants cleanly cut at base flush with outer stems; free from soil and other foreign matter.
<b>SENSORY</b>	Juicy, crunchy stems, which snap easily when flexed; leaves and stems with slightly sweet, peppery flavour; not coarse textured or bitter; free from foreign odours or tastes.
<b>SHAPE</b>	Thick, broadly oval to diamond shaped leaves.
<b>SIZE</b>	Bunches to contain 3 - 4 individual plants; each plant 140 - 200 mm long with base >50 mm diameter; Bunch weight >300g; as per pre-ordered requirements.
<b>MATURITY</b>	Young plants which may have some small yellow flowers present.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects or other pests eg. aphids, slugs, caterpillars.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)
	With evidence of viral infection (yellow mottling).
	With black spots on the leaf midribs and / or blackened areas on the leaf margins.
	With deformed leaves and white, powdery growths on the leaf undersides (white blister)
<b>PHYSICAL / PEST DAMAGE</b>	With holes, deep bruises cuts or splits in the stems or leaves.
	With excessive soil deposits around leaf bases.
	With limp, wilted or shrivelled leaves (dehydration).
<b>PHYSIOLOGICAL DISORDER</b>	With yellowing or discoloured leaves (overstored / senescent).
<b>TEMPERATURE INJURY</b>	With bleached, shrivelled areas (sunburn).
	With dark, water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per stem.
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (< 2 mm deep) in stems.
	With superficial marks (< 2 mm deep), abrasion or rub damage affecting > 2 sq cm.
<b>PHYSIOLOGICAL DISORDERS</b>	With deformed leaves affecting > 10 % of consignment.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<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 14 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. Pulp Temperature 2 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.
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PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Pak Choy**  
VARIETY: **Green**  
OTHER NAMES: **Shanghai Buk Choy, Baby Buk Choy,**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Dark green leaves with light green veins and stems (petioles).
<b>VISUAL APPEARANCE</b>	Whole plants composed of multiple thick stems branching from the base; smooth dark green leaves; thick and fleshy leaf stems (may be slightly less fleshy than white variety); plants cleanly cut at base flush with outer stems; free from soil and other foreign matter.
<b>SENSORY</b>	Juicy, crunchy stems, which snap easily when flexed; leaves and stems with slightly sweet, peppery, flavour; not coarse textured or bitter; free from foreign odours or tastes.
<b>SHAPE</b>	Thick, broadly oval to diamond shaped leaves.
<b>SIZE</b>	Bunches contain 2 - 8 individual plants; bunch length > 200 mm; base diameter > 100 mm.
<b>MATURITY</b>	Young plants with no evidence of flower formation.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects or other pests eg. aphids, slugs, caterpillars.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)
	With evidence of viral infection (yellow mottling).
	With black spots on the leaf midribs and / or blackened areas on the leaf margins.
	With deformed leaves and white, powdery growths on the leaf undersides (white blister)
<b>PHYSICAL / PEST DAMAGE</b>	With holes, deep bruises cuts or splits in the stems or leaves.
	With excessive soil deposits around leaf bases.
	With limp, wilted or shrivelled leaves (dehydration).
<b>PHYSIOLOGICAL DISORDER</b>	With yellowing or discoloured leaves (overstored / senescent).
<b>TEMPERATURE INJURY</b>	With bleached, shrivelled areas (sunburn).
	With dark, water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per stem.
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (< 2 mm deep) in stems.
	With superficial marks (< 2 mm deep), abrasion or rub damage affecting > 2 sq cm.
<b>PHYSIOLOGICAL DISORDERS</b>	With deformed leaves affecting > 10 % of consignment.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<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 14 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. Pulp Temperature 2 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.
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PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Buk Choy**  
VARIETY: **White**  
OTHER NAMES: **Pak Choi**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Light to Dark green leaves with light green veins and stems (petioles).
<b>VISUAL APPEARANCE</b>	Whole plants composed of multiple thick stems branching from the base; smooth green leaves; thick and fleshy leaf stems (petioles); plants cleanly cut at base flush with outer stems; free from soil and other foreign matter.
<b>SENSORY</b>	Juicy, crunchy stems, which snap easily when flexed; leaves and stems with slightly sweet, peppery, flavour; not stringy or bitter; free from foreign odours or tastes.
<b>SHAPE</b>	Thick, broadly oval to diamond shaped leaves.
<b>SIZE</b>	Bunches contain 2 - 8 individual plants; bunch length > 200 mm; base diameter > 100 mm.
<b>MATURITY</b>	Young plants with no evidence of flower formation.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects or other pests eg. aphids, slugs, caterpillars.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)
	With evidence of viral infection (yellow mottling).
	With black spots on the leaf midribs and / or blackened areas on the leaf margins.
	With deformed leaves and white, powdery growths on the leaf undersides (white blister)
<b>PHYSICAL / PEST DAMAGE</b>	With holes, deep bruises cuts or splits in the stems or leaves.
	With excessive soil deposits around leaf bases.
	With limp, wilted or shrivelled leaves (dehydration).
<b>PHYSIOLOGICAL DISORDER</b>	With yellowing or discoloured leaves (overstored / senescent).
<b>TEMPERATURE INJURY</b>	With bleached, shrivelled areas (sunburn).
	With dark, water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per stem.
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (< 2 mm deep) in stems.
	With superficial marks (< 2 mm deep), abrasion or rub damage affecting > 2 sq cm.
<b>PHYSIOLOGICAL DISORDERS</b>	With deformed leaves affecting > 10 % of consignment.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<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 14 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. Pulp Temperature 2 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.
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PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Baby Choy Sum**  
VARIETY: **Various**  
OTHER NAMES: **Baby Chinese Flowering Cabbage**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Dark green leaves, lighter green stems and yellow flowers
<b>VISUAL APPEARANCE</b>	Smooth, slightly textured, thickened leaves; fleshy main stem; thinner, crescent shaped leaf stems branching from main stem; cleanly cut stems; may have small buds and flowers; free from foreign matter.
<b>SENSORY</b>	Juicy, crunchy stems; leaves and stems with subtle, slightly sweet flavour; not stringy or bitter; free from foreign odours or tastes.
<b>SHAPE</b>	Oval leaves; stems thickened near the base.
<b>SIZE</b>	Bunch length > 150 mm; bunch base diameter > 150 mm, 5 - 10 stems per bunch.
<b>MATURITY</b>	Cut from young plants, flower spikes partially (not fully) open.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects or other pests eg. aphids, slugs, caterpillars.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)
	With evidence of viral infection (yellow mottling).
	With black spots on the leaf midribs and / or blackened areas on the leaf margins.
<b>PHYSICAL / PEST DAMAGE</b>	With deformed leaves and white, powdery growths on the leaf undersides (white blister)
	With holes, deep bruises cuts or splits in the stems or leaves.
	With excessive soil deposits around leaf bases.
<b>PHYSIOLOGICAL DISORDER</b>	With limp, wilted or shrivelled leaves (dehydration).
	With yellowing or discoloured leaves (overstored / senescent).
<b>TEMPERATURE INJURY</b>	With bleached, shrivelled areas (sunburn).
	With dark, water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per stem.
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (< 1 mm deep) in stems.
	With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
<b>PHYSIOLOGICAL DISORDERS</b>	With narrow, ruffled or distorted leaves affecting > 10 % foliage.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<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 14 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. Pulp Temperature 2 - 10° C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.	

PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Choy Sum**  
VARIETY: **Various**  
OTHER NAMES: **Chinese Flowering Cabbage**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Bright green leaves, lighter green stems and yellow flowers
<b>VISUAL APPEARANCE</b>	Smooth, slightly textured, medium wide leaves; fleshy main stem; 2-3 thinner, crescent shaped leaf stems branching from main stem; cleanly cut stems; may have small buds and flowers; free from foreign matter.
<b>SENSORY</b>	Juicy, crunchy stems; leaves and stems with subtle, slightly sweet flavour; not stringy or bitter; free from foreign odours or tastes.
<b>SHAPE</b>	Oval leaves; stems thickened near the base.
<b>SIZE</b>	Leaves < 200 mm long; Bunch length > 200; 3 - 8 thick stems per bunch, bunch base diameter > 50 mm.
<b>MATURITY</b>	Cut from young plants, flower spikes partially (not fully) open.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects or other pests eg. aphids, slugs, caterpillars.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)
	With evidence of viral infection (yellow mottling).
	With black spots on the leaf midribs and / or blackened areas on the leaf margins.
<b>PHYSICAL / PEST DAMAGE</b>	With deformed leaves and white, powdery growths on the leaf undersides (white blister)
	With holes, deep bruises cuts or splits in the stems or leaves.
	With excessive soil deposits around leaf bases.
<b>PHYSIOLOGICAL DISORDER</b>	With limp, wilted or shrivelled leaves (dehydration).
	With yellowing or discoloured leaves (overstored / senescent).
<b>TEMPERATURE INJURY</b>	With bleached, shrivelled areas (sunburn).
	With dark, water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per stem.
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (< 1 mm deep) in stems.
	With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
<b>PHYSIOLOGICAL DISORDERS</b>	With narrow, ruffled or distorted leaves affecting > 10 % foliage.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<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 14 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. Pulp Temperature 2 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.	

PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **En Choy**  
VARIETY: **Red / Green**  
OTHER NAMES: **Amaranthus, Chinese Spinach**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Green leaves and stems; leaves may be reddish purple in their centres and stems may have purplish blotches according to variety.
<b>VISUAL APPEARANCE</b>	Slightly drooping leaves branching alternately from slender stems; no soil or other foreign matter.
<b>SENSORY</b>	Bittersweet flavour similar to english spinach, crisp stems; no foreign odours or tastes
<b>SHAPE</b>	Bunch of leaves and stems; leaves up to 100 mm long.
<b>SIZE</b>	Bunch height 200 - 300 mm long; 6 - 10 stems per bunch; bunch >35 mm diameter where banded.
<b>MATURITY</b>	Harvested prior to flower development.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects or other pests eg. aphids, mites, whitefly.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Sclerotinia rot, Alternaria, bacterial spots)
	With evidence of viral infection (yellow mottling, deformed shoots).
<b>PHYSICAL / PEST DAMAGE</b>	With holes or deep bruises through the stems.
	With significant cuts or splits in the stems or leaves.
	With excessive soil deposits.
	With limp, wilted leaves (dehydration).
<b>PHYSIOLOGICAL DISORDER</b>	With yellowing or discoloured leaves (overstored / senescent).
<b>TEMPERATURE INJURY</b>	With bleached, shrivelled areas (sunburn).
	With dark, water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per leaf.
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (<1 mm deep) in stems,
	With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
<b>PHYSIOLOGICAL DISORDERS</b>	With narrow, ruffled or distorted leaves affecting > 10 % foliage.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%
<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 14 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. Pulp Temperature 2 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.	

PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Mizuna**  
VARIETY: **Various**  
OTHER NAMES: **Kyona, Shui Cai**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Bright green to dark green leaves, light green to whitish stems.
<b>VISUAL APPEARANCE</b>	Glossy, jagged edged and feathery leaves on short, slender stalks; stems smooth, glossy and cleanly cut at the base; free from foreign matter.
<b>SENSORY</b>	Juicy, crisp stems that snap easily when bent; leaves and stems with mild, slightly mustard flavour; free from foreign odours or tastes.
<b>SHAPE</b>	Bunches of long, irregularly shaped leaves with short stems, leafless stem <30% of total bunch height.
<b>SIZE</b>	Length 200 - 300 mm >12 stems per bunch, bunch diameter > 50mm at banding.
<b>MATURITY</b>	Cut from young plants, no flowers or evidence of "bolting"; leaves not stringy or fibrous (overmature).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects or other pests eg. aphids, mites, whitefly.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Sclerotinia rot, Botrytis mould, Anthracnose, Phoma leaf spots, bacterial soft rot) With yellow mottling or ring spots due to virus infection.
<b>PHYSICAL / PEST DAMAGE</b>	With holes, deep bruises cuts or splits in the stems or leaves.. With excessive soil deposits. With limp, wilted leaves (dehydration).
<b>PHYSIOLOGICAL DISORDERS</b>	With yellowing or discoloured leaves (overstored / senescent). With hollow or discoloured stems (nutrient deficiency).
<b>TEMPERATURE INJURY</b>	With bleached areas on the leaves or stems (sunburn). With dark, water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per stem.
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (<1mm deep) in stems, With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
<b>PHYSIOLOGICAL DISORDERS</b>	With distorted leaves affecting > 10 % foliage.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<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 14 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. Pulp Temperature 2 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.	

PRODUCE: **ASIAN VEGETABLES (Leafy)**  
 TYPE: **Gai Choy**  
 VARIETY: **Amsoi**  
 OTHER NAMES: **Chinese Mustard, Mustard Greens, Swatow, Kaai Tsoi**  
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Light to dark green leaves with light green to whitish stalks (pedicels) and main stem.
VISUAL APPEARANCE	Moderately thick, broad leaves with slightly crinkled edges; moderately thick, round and fleshy main stem; leaves with prominent veins; may be supplied as large individual leaves or as stems with 2-3 leaves attached; cleanly cut at base; free from foreign matter.
SENSORY	Firm, crunchy stems; strong peppery - mustard flavour, especially in larger leaves; free from foreign odours or tastes.
SHAPE	Broad, approximately oval leaves, short stems.
SIZE	Foliage length > 200; Bunch base diameter > 50 mm; 3 - 8 stems per bunch.
MATURITY	Young plants, not with tough or very hotly flavoured leaves (overmature).
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests eg. aphids, mites, whitefly.
DISEASES	With evidence of fungal or bacterial rots (Alternaria, Sclerotinia rot, mildew, leaf spots)
	With evidence of viral infection (yellow mottling, deformed shoots).
	With dark discolouration of the stem (Rhizoctonia rot).
PHYSICAL / PEST DAMAGE	With holes, deep bruises cuts or splits in the stems or leaves.
	With excessive soil deposits.
	With limp, wilted leaves (dehydration).
PHYSIOLOGICAL DISORDER	With yellowing or discoloured leaves (overstored / senescent).
TEMPERATURE INJURY	With bleached, shrivelled areas (sunburn).
	With dark, water-soaked areas (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial insect or pest damage affecting > 2 sq cm per leaf.
SKIN MARKS / BLEMISHES	With superficial bruises (<1mm deep) in stems,
	With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
PHYSIOLOGICAL DISORDERS	With narrow, ruffled or distorted leaves affecting > 10 % foliage.
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 2 - 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 FSANZ 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.	

PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Gai Choy**  
VARIETY: **Taishona**  
OTHER NAMES: **Kai Choy, Kaai Tsoi, Mustard Greens, Bamboo**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Light green leaves with light green to whitish stalks (pedicels) and main stem.
<b>VISUAL APPEARANCE</b>	Fairly thick leaves with curly, frilly edges, moderately slender stems, may be supplied single stems or stems with 3-4 leaves attached, cleanly cut at base; free from foreign matter.
<b>SENSORY</b>	Firm, crunchy stems; moderately strong peppery - mustard flavour, especially in larger leaves; free from foreign odours or tastes.
<b>SHAPE</b>	Broad, approximately oval leaves branching alternately from thick stems.
<b>SIZE</b>	Foliage length > 200; Bunch base diameter > 50 mm; 3 - 8 stems per bunch.
<b>MATURITY</b>	Young plants, no evidence of flower formation (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects or other pests eg. aphids, mites, whitefly.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Alternaria, Sclerotinia rot, mildew, leaf spots)
	With evidence of viral infection (yellow mottling, deformed shoots).
	With dark discolouration of the stem (Rhizoctonia rot).
<b>PHYSICAL / PEST DAMAGE</b>	With holes, deep bruises cuts or splits in the stems or leaves.
	With excessive soil deposits.
	With limp, wilted leaves (dehydration).
<b>PHYSIOLOGICAL DISORDER</b>	With yellowing or discoloured leaves (overstored / senescent).
<b>TEMPERATURE INJURY</b>	With bleached, shrivelled areas (sunburn).
	With dark, water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per leaf.
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (<1mm deep) in stems,
	With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
<b>PHYSIOLOGICAL DISORDERS</b>	With narrow, ruffled or distorted leaves affecting > 10 % foliage.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%
<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 14 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. Pulp Temperature 2 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.
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PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Gai Choy**  
VARIETY: **Various**  
OTHER NAMES: **Kai Choy, Mustard Greens, Kaai Tsoi**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Dark to mid green leaves with light green to whitish stalks (pedicels) and main stem.
<b>VISUAL APPEARANCE</b>	Medium sized smooth to curly green leaves (depending on variety); thick, round and fleshy main stem; thinner, leaf stems often at right angles to the main stem; cleanly cut at base; free from foreign matter.
<b>SENSORY</b>	Firm, crunchy stems; strong peppery - mustard flavour, especially in larger leaves; free from foreign odours or tastes.
<b>SHAPE</b>	Broad, approximately oval leaves branching alternately from thick stems.
<b>SIZE</b>	Foliage length > 200; Bunch base diameter > 50 mm; 3 - 8 stems per bunch.
<b>MATURITY</b>	Young plants, no evidence of flower formation (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects or other pests eg. aphids, mites, whitefly.
<b>DISEASES</b>	With evidence of fungal or bacterial rots (Alternaria, Sclerotinia rot, mildew, leaf spots) With evidence of viral infection (yellow mottling, deformed shoots). With dark discolouration of the stem (Rhizoctonia rot).
<b>PHYSICAL / PEST DAMAGE</b>	With holes, deep bruises cuts or splits in the stems or leaves. With excessive soil deposits. With limp, wilted leaves (dehydration).
<b>PHYSIOLOGICAL DISORDER</b>	With yellowing or discoloured leaves (overstored / senescent).
<b>TEMPERATURE INJURY</b>	With bleached, shrivelled areas (sunburn). With dark, water-soaked areas (freezing injury).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial insect or pest damage affecting > 2 sq cm per leaf.
<b>SKIN MARKS / BLEMISHES</b>	With superficial bruises (<1mm deep) in stems, With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
<b>PHYSIOLOGICAL DISORDERS</b>	With narrow, ruffled or distorted leaves affecting > 10 % foliage.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%
<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 14 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. Pulp Temperature 2 - 10 °C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</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 and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.
<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.
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PRODUCE: **ASIAN VEGETABLES (Leafy)**  
TYPE: **Kang Kong**  
VARIETY: **Various**  
OTHER NAMES: **Water Spinach, Ong Choy, Hung Choy, Water Convolvulus**  
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Mid green leaves with lighter green stems.
VISUAL APPEARANCE	Flexible, slender stems with hollow centres; leaves on thin stems attached at joints in the main stem or may be individual leaves on long stems; stems trimmed cleanly at base; free from soil, foreign matter.
SENSORY	Stems with crisp, juicy texture; mildly flavoured leaves; no foreign odours or tastes
SHAPE	Bunch of leaves and stems; leaves oval with wavy edges to narrow arrowhead shape depending on variety.
SIZE	Bunch height 200 - 300 mm long; > 15 stems per bunch; bunch >30 mm diameter where banded.
MATURITY	Young leaves and shoots harvested prior to flower development.
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests eg. aphids, mites, whitefly.
DISEASES	With evidence of fungal or bacterial rots (foliage scab, Alternaria, bacterial spots)
	With evidence of viral infection (yellow or purple mottling).
	With small, yellowed leaves (little leaf disease).
PHYSICAL / PEST DAMAGE	With holes or deep bruises through the stems.
	With significant cuts or splits in the stems or leaves.
	With limp, wilted leaves (dehydration).
PHYSIOLOGICAL DISORDER	With yellowing or discoloured leaves (overstored / senescent).
TEMPERATURE INJURY	With bleached areas on the leaves or stems (sunburn).
	With dark, water-soaked areas (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial insect or pest damage affecting > 2 sq cm per leaf.
SKIN MARKS / BLEMISHES	With superficial bruises (<1 mm deep) in stems,
	With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
PHYSIOLOGICAL DISORDERS	With narrow, ruffled or distorted leaves affecting > 10 % foliage.
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 2 - 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 FSANZ 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.	