

PRODUCE: **ASPARAGUS**
 TYPE: **Green**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Bright green spears, grading to light green at base with minimal white on butt, (Max. 10mm); purplish leaflets densely packed at tip.
VISUAL APPEARANCE	Glossy bloom, fleshy spears with clean cut base; free from foreign matter.
SENSORY	Crisp, juicy spears, which snap easily when bent; no foreign or "off" smells and tastes.
SHAPE	Straight spears with compact heads; maximum 10° curvature of spear allowed.
SIZE	Spear length 200 - 250 mm (max. 20mm variation within bunches); spear diameter 10 - 18 mm (max. 4mm variation within bunches); bunch weight approx. 185 g.
MATURITY	Full bodied, firm spears with tightly closed tip leaflets.
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests (eg. aphids, slugs)
DISEASES	With fungal or bacterial rots (eg mould, Fusarium rot, Anthracnose, bacterial soft rot).
PHYSICAL / PEST DAMAGE	With deep splits, holes, cuts, tip breakage or deep bruises through spears. With excessive soil deposits.
PHYSIOLOGICAL DISORDER	With tough, stringy texture (ethylene exposure). With shrivelled skin and discoloured tips (dehydrated). With opening leaflets at the tip (feathering).
TEMPERATURE INJURY	With rubbery or soft spears (heat injury). With greying or dark streaking of the tips and limp, dull appearance (chilling injury). With soft, watersoaked lesions (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial insect or pest damage, not > 2sq cm.
SKIN MARKS / BLEMISHES	With superficial scratches, bruises, affecting in aggregate >1sq cm. With light coloured spotting affecting in aggregate >1 sq cm.
PHYSIOLOGICAL DISORDERS	With unevenly bent tips (tips protruding from bunch at odd angles), affecting >20% bunch. With hollow stems affecting > 10% of the bunch.
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 - 5 °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: **ASPARAGUS**
 TYPE: **Purple**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Deep purple spears grading to light purple at base, minimal white on butt (max 10mm); minimal green colour on stem.
VISUAL APPEARANCE	Glossy bloom, fleshy spears with clean cut base; free from foreign matter.
SENSORY	Crisp, juicy spears, which snap easily when bent; no foreign or "off" smells and tastes.
SHAPE	Straight spears with compact heads; maximum 10° curvature of spear allowed.
SIZE	Spear length 200 - 250 mm (max. 20mm variation within bunches) Spear diameter 10 - 25 mm (max. 4mm variation within bunches) Bunch weight approx. 200g.
MATURITY	Full bodied, firm spears with tightly closed tip leaflets.
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests (eg. aphids, slugs)
DISEASES	With fungal or bacterial rots (eg mould, Fusarium rot, Anthracnose, bacterial soft rot).
PHYSICAL / PEST DAMAGE	With deep splits, holes, cuts, tip breakage or deep bruises through spears. With excessive soil deposits.
PHYSIOLOGICAL DISORDER	With tough, stringy texture (ethylene exposure). With shrivelled skin and discoloured tips (dehydrated). With opening leaflets at the tip (feathering).
TEMPERATURE INJURY	With rubbery or soft spears (heat injury). With greying or dark streaking of the tips and limp, dull appearance (chilling injury). With soft, watersoaked lesions (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial insect or pest damage, not > 2sq cm.
SKIN MARKS / BLEMISHES	With superficial scratches, bruises, affecting in aggregate >1sq cm. With light coloured spotting affecting in aggregate >1 sq cm.
PHYSIOLOGICAL DISORDERS	With unevenly bent tips (tips protruding from bunch at odd angles), affecting >20% bunch. With hollow stems affecting > 10% of the bunch.
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 - 5 °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.
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PRODUCE: **ASPARAGUS**
 TYPE: **White**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Creamy white spears with minimal light green colour on tips.
VISUAL APPEARANCE	Glossy bloom, fleshy spears with clean cut base; free from foreign matter.
SENSORY	Crisp, juicy spears, which snap easily when bent; no foreign or "off" smells and tastes.
SHAPE	Straight spears with compact heads; maximum 10° curvature of spear allowed.
SIZE	Spear length 175 - 225 mm (max. 20mm variation within bunches); spear diameter 10 - 21 mm (max. 4mm variation within bunches); bunch weight approx. 185 g.
MATURITY	Full bodied, firm spears with tightly closed tip leaflets.
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests (eg. aphids, slugs)
DISEASES	With fungal or bacterial rots (eg mould, Fusarium rot, Anthracnose, bacterial soft rot).
PHYSICAL / PEST DAMAGE	With deep splits, holes, cuts, tip breakage or deep bruises through spears.
	With excessive soil deposits.
PHYSIOLOGICAL DISORDERS	With tough, stringy texture (ethylene exposure).
	With shrivelled skin and discoloured tips (dehydrated).
	With opening leaflets at the tip (feathering).
TEMPERATURE INJURY	With rubbery or soft spears (heat injury).
	With greying or dark streaking of the tips and limp, dull appearance (chilling injury).
	With soft, watersoaked lesions (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial insect or pest damage, not > 2sq cm.
SKIN MARKS / BLEMISHES	With superficial scratches, bruises, affecting in aggregate >1sq cm.
	With light coloured spotting affecting in aggregate >1 sq cm.
PHYSIOLOGICAL DISORDERS	With unevenly bent tips (tips protruding from bunch at odd angles), affecting >20% bunch.
	With hollow stems affecting > 10% of the bunch.
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 - 5 °C
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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.
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