

PRODUCE: **BEETROOT**
TYPE: **Baby**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Red purple root often streaked with white; deep bright red-purple flesh; purple stems; green leaves.
VISUAL APPEARANCE	A turnip like, bulbous root that is smooth and firm; stalks and leaves retained; moderate length tap root retained.
SENSORY	Crisp and juicy flesh; no foreign odours or tastes.
SHAPE	Globe shaped roots; long slender stalks with erect, approximately oval leaves.
SIZE	Bulb diameter 20 - 35 mm, foliage length < 200mm; >4 bulbs per bunch, size variation < 20% within bunch; as per requirements.
MATURITY	Fresh firm roots; not undersized (immature); no evidence of woodiness (overmature).
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests, eg. caterpillars, nematodes, aphids, etc.
DISEASES	With fungal or bacterial rots in the bulb (eg. Black root rot, Anthracnose rot).
PHYSICAL / PEST DAMAGE	With deep splits, holes, cuts, or abrasion of the bulb that breaks the skin.
	With deep seated bruising.
	With obvious physical contamination eg. excess soil.
PHYSIOLOGICAL DISORDER	With wrinkled appearance and softened texture (age, dehydration).
TEMPERATURE INJURY	With dark water soaked areas (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial insects or pest damage, not > 2 sq cm per root.
SKIN MARKS / BLEMISHES	With superficial rubs, blemishes or bruises <1mm deep, not affecting > 2 sq cm per bulb.
PHYSIOLOGICAL DISORDERS	With bleached areas of the bulb affecting > 25% of surface.
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 - 8 °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: **BEETROOT**
TYPE: **N/A**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Red purple root often streaked with white; deep bright red-purple flesh; purple stems; green leaves.
VISUAL APPEARANCE	A turnip like, bulbous root that is smooth and firm; stalks and leaves generally retained; moderate length tap root maybe retained (as agreed with buyer).
SENSORY	Crisp and juicy flesh; no foreign odours or tastes.
SHAPE	Globe shaped roots; long slender stalks with erect, approximately oval leaves.
SIZE	Bulb diameter 60 - 80 mm. Foliage length either cut off or up to 300 mm; 3 - 4 bulbs per bunch, size variation < 20% within bunch; as per requirements.
MATURITY	Fresh firm roots; not very small (immature); no evidence of woodiness (overmature).
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests, eg. caterpillars, nematodes, aphids, etc.
DISEASES	With fungal or bacterial rots in the bulb (eg. Black root rot, Anthracnose rot).
PHYSICAL / PEST DAMAGE	With deep splits, holes, cuts, or abrasion of the bulb that breaks the skin.
	With deep seated bruising.
	With obvious physical contamination eg. excess soil.
PHYSIOLOGICAL DISORDER	With wrinkled appearance and softened texture (age, dehydration).
TEMPERATURE INJURY	With dark water soaked areas (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial insects or pest damage, not > 4 sq cm per root.
SKIN MARKS / BLEMISHES	With superficial rubs, blemishes or bruises <1mm deep, not affecting > 4 sq cm per bulb.
PHYSIOLOGICAL DISORDERS	With bleached areas of the bulb affecting > 25% of surface.
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 - 8 °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.	