

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

| GENERAL APPEARANCE CRITERIA | |
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| COLOUR | Dark bluish green to pale green leaves depending on variety. |
| VISUAL APPEARANCE | A firm well formed, compact heart of leaves with max. 3-4 large outer leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter. |
| SENSORY | Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off ' smells or tastes. |
| SHAPE | Round to oval head. |
| SIZE | 1.5 - 2.0 kg net head weight as per requirements |
| MATURITY | Heavy for size; no open or very white hearts. |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects. |
| DISEASES | With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses (eg. mosaic). |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails). |
| TEMPERATURE INJURY | With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage). |
| PHYSIOLOGICAL DISORDER | With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With superficial bruising >2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears >10cm or holes bruising, crushed areas >10sq cm. |
| SKIN MARKS / BLEMISHES | With healed scars >2sq cm. |
| PHYSIOLOGICAL DISORDERS | With slight tip browning of outer leaves >2mm. |
| 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: **CABBAGE**
TYPE: **Green**
VARIETY: **Miniature**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
|--|--|
| COLOUR | Dark bluish green to pale green leaves |
| VISUAL APPEARANCE | A firm well formed, compact heart of leaves with max. 3-4 large outer leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter. |
| SENSORY | Crisp juicy leaves; slightly sweet flavour, free from foreign and 'off' smells or tastes. |
| SHAPE | Round to oval head. |
| SIZE | 600 - 1000 g head weight; 8 count per tray. |
| MATURITY | Tight compact heart; no open or very white hearts. |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects. |
| DISEASES | With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses (eg. mosaic). |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails). |
| TEMPERATURE INJURY | With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage). |
| PHYSIOLOGICAL DISORDER | With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With superficial bruising >2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears >5 cm or holes bruising, crushed areas > 5sq cm. |
| SKIN MARKS / BLEMISHES | With healed scars >2sq cm. |
| PHYSIOLOGICAL DISORDERS | With slight tip browning of outer leaves >2mm. |
| 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. |
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PRODUCE: **CABBAGE**
TYPE: **Red**
VARIETY: **Miniature**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
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| COLOUR | Dark red to purple coloured heads, white or cream colours in the hearts. |
| VISUAL APPEARANCE | A firm well formed, compact heart of leaves with max 3-4 large outer leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter. |
| SENSORY | Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off' smells or tastes. |
| SHAPE | Round to oval head. |
| SIZE | 600 - 1000 g head weight; 8 count per tray. |
| MATURITY | Tight compact heart; no open or very white hearts. |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects. |
| DISEASES | With evidence of fungal or bacterial rots (eg. Bacterial soft rot, Alternaria rot, black rot). |
| | With evidence of discolouration or disfigurement due to viruses (eg. Mosaic). |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes, splits or crushed areas from physical or pest damage. |
| | With evidence of pest droppings (eg. Birds, snails). |
| | With bleached or papery leaves (sun damage). |
| TEMPERATURE INJURY | With limp, wilted or shrivelled leaves (dehydration). |
| | With discoloured, water-soaked areas (freezing damage). |
| PHYSIOLOGICAL DISORDER | With yellow outer leaves (age, ethylene exposure). |
| | With tip browning of inner leaves. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With superficial bruising > 2sq cm in inner leaves. |
| | With >2 broken or missing outer leaves. |
| | With >3 outer leaves with cuts and tears > 5 cm or holes bruising, crushed areas >5sq cm. |
| SKIN MARKS / BLEMISHES | With healed scars >2sq cm. |
| PHYSIOLOGICAL DISORDERS | With tip browning of outer leaves >2mm. |
| 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. |
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PRODUCE: **CABBAGE**
TYPE: **Red**
VARIETY: **Various**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
|--|--|
| COLOUR | Dark red to purple outer leaf surfaces, white to cream flesh and heart. |
| VISUAL APPEARANCE | A firm well formed, compact heart of leaves with max. 3-4 large outer leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter. |
| SENSORY | Crisp juicy leaves; slightly sweet flavour, free from foreign and 'off' smells or tastes. |
| SHAPE | Round to oval head. |
| SIZE | 0.8 - 1.8 kg net head weight as per requirements |
| MATURITY | Heavy for size; no open or very white hearts. |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects. |
| DISEASES | With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses (eg. mosaic). |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails). |
| TEMPERATURE INJURY | With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage). |
| PHYSIOLOGICAL DISORDER | With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With superficial bruising >2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears >10cm or holes bruising, crushed areas >10sq cm. |
| SKIN MARKS / BLEMISHES | With healed scars >2sq cm. |
| PHYSIOLOGICAL DISORDERS | With slight tip browning of outer leaves >2mm. |
| 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. |
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PRODUCE: **CABBAGE**
TYPE: **Savoy**
VARIETY: **Various**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
|--|--|
| COLOUR | Dark green to yellowish green leaves depending on variety. |
| VISUAL APPEARANCE | A firm well formed, compact heart of leaves with max. 3-4 large outer leaves; distinct veins and crinkled leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter. |
| SENSORY | Crisp juicy leaves; slightly sweet flavour, free from foreign and 'off' smells or tastes. |
| SHAPE | Round to oval head. |
| SIZE | 1.5 - 2.0 kg net head weight as per requirements |
| MATURITY | Heavy for size; no open or very white hearts. |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects. |
| DISEASES | With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses (eg. mosaic). |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails). |
| TEMPERATURE INJURY | With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage). |
| PHYSIOLOGICAL DISORDER | With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With superficial bruising >2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears >10cm or holes bruising, crushed areas >10sq cm. |
| SKIN MARKS / BLEMISHES | With healed scars >2sq cm. |
| PHYSIOLOGICAL DISORDERS | With slight tip browning of outer leaves >2mm. |
| 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. |
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PRODUCE: **CABBAGE**
TYPE: **Sugarloaf**
VARIETY: **Various**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
|--|--|
| COLOUR | Dark bluish green to pale green leaves, lighter near the cabbage centre. |
| VISUAL APPEARANCE | A firm, well formed, heart of leaves wrapped around a central core; max. 3-4 large outer leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter. |
| SENSORY | Crisp juicy leaves; slightly sweet flavour, free from foreign and 'off' smells or tastes. |
| SHAPE | Oval to conical head, distinctly pointed at the apex. |
| SIZE | 1 - 2 kg net head weight; 200-300mm tall; as per pre-ordered requirements |
| MATURITY | Heavy for size; no open or very white hearts. |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects. |
| DISEASES | With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses (eg. mosaic). |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails). |
| TEMPERATURE INJURY | With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage). |
| PHYSIOLOGICAL DISORDER | With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With superficial bruising >2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears >10cm or holes bruising, crushed areas >10sq cm. |
| SKIN MARKS / BLEMISHES | With healed scars >2sq cm. |
| PHYSIOLOGICAL DISORDERS | With slight tip browning of outer leaves >2mm. |
| 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. |
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PRODUCE: **CABBAGE**
TYPE: **Tuscan**
VARIETY: **Various**
CLASS: **One**

| GENERAL APPEARANCE CRITERIA | |
|--|--|
| COLOUR | Mid to deep green leaves with pale green / white central rib. |
| VISUAL APPEARANCE | Narrow wrinkled leaves with ruffled edges. Distinct central rib which is broad at the base and tapers in becoming a narrow point along the length of the leaf. Free from foreign matter. |
| SENSORY | Crunchy leaves with firm, fleshy, slightly juicy central rib; leaves with a mild cabbage flavour. Free from foreign odours or tastes. |
| SHAPE | Narrow tapered leaves with thick blunt stems. |
| SIZE | Length 400 - 500 mm (stem end to tip of foliage), stem diameter 60-100mm (per bunch). |
| MATURITY | Firm, crisp, erect foliage. |
| MAJOR DEFECTS | |
| INSECTS | With evidence of live insects. |
| DISEASES | With evidence of fungal or bacterial rots (eg. Bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses. |
| PHYSICAL / PEST DAMAGE | With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails). |
| TEMPERATURE INJURY | With limp, wilted or shrivelled leaves (dehydration). With discoloured, water-soaked areas (freezing damage). |
| PHYSIOLOGICAL DISORDER | With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves. |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | With superficial insect or pest damage affecting > 2sq cm per leaf. |
| SKIN MARKS / BLEMISHES | With evidence of tip burn affecting >5% of consignment. With superficial marks (2mm deep), abrasion or rub damage affecting >2sq cm. |
| PHYSIOLOGICAL DISORDERS | With ripped or damaged leaves affecting > 5% 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 - 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. | |