

PRODUCE: **CELERIAC**
 TYPE: **N/A**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Light brown skin; creamy white flesh; bright, light green stems and leaflets.
VISUAL APPEARANCE	Edible tuber with gnarled rough skin; firm flesh (softer in texture than carrots); celery type stems with fresh appearance at top of tuber; stems may be trimmed short or with leaves attached; roots trimmed short; free from excess foreign matter.
SENSORY	Mildly nutty, celery like flavour and aroma; firm, crunchy texture; free from foreign or 'off' smells or tastes.
SHAPE	Approximately round; no grossly irregular shapes.
SIZE	Tuber 90 - 130mm diameter; stems <250mm long; in pre ordered sizes only, as per requirements.
MATURITY	Firm tuber; not soft and spongy.
MAJOR DEFECTS	
INSECTS	With evidence of live insects or insect infestation.
DISEASES	With evidence of fungal or bacterial rots (eg late blight, Rhizoctonia rot).
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the skin.
SKIN MARKS / BLEMISHES	With dark, discoloured areas on the skin.
TEMPERATURE INJURY	With evidence of dry hard flesh or flesh lifting from shell. (dehydration)
	With soft, translucent areas (freezing damage).
PHYSIOLOGICAL DISORDER	With badly misshapen tubers.
	With tough or bitter tasting root (exposure to ethylene).
	With long roots (>20mm) retained at base of tuber.
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruises (<3mm deep) affecting >2 sq cm.
SKIN MARKS / BLEMISHES	With shaved areas on the tuber affecting in aggregate >2 sq cm.
PHYSIOLOGICAL DISORDER	With hollow area at centre of tuber.
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 0 - 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.	