

PRODUCE: **GARLIC**
TYPE: **Australian**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	White, off white, purple, or pink skin, Nil with green tips (shoots) on cloves.
VISUAL APPEARANCE	Large clean unmarked bulbs with big plump cloves. A tight, papery skin surrounds the bulb and cloves; evenly sized cloves surrounded by thin papery layer and fitting closely together; excess dry stem trimmed to < 40 mm long; roots clean, trimmed to <10 mm long.
SENSORY	Firm bulbs, not soft or spongy; smooth, juicy internal flesh in cloves; no 'off' or foreign odours or tastes.
SHAPE	Squat, pear shaped bulb comprised of a number of smaller bulbs (cloves).
SIZE	Evenly sized bulbs; Loose bulbs 55 - 60mm or 60 - 65mm in diameter. Pre pack size; >50mm in diameter.
MATURITY	Fully cured with dry, papery skin on cloves, no green shoots.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the dry outer layers.
	With soft, spongy or deeply sunken areas due to severe bruising.
PHYSIOLOGICAL DISORDERS	With prominent greening or blotchy colouration.
	With water soaked areas in the clove flesh.
	With loose, flaking outer layers or visible sprouting (excess maturity).
	With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, watersoaked flesh (freezing injury).
	With large discoloured areas of skin with no tissue damage underneath affecting >20% of the consignment (sunburn)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With healed scars > 1sq cm on >5% of consignment.
	With > 1sq cm discolouration on the skin, affecting <10% of consignment (sunburn)
SKIN MARKS / BLEMISHES	With > than 15% of consignment lightly stained or >5% of consignment heavily stained (Soil staining).
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 Australian Interstate Consignment. Conformance to Australian Import Protocol. eg. Import permits, phytosanitary inspection and certificates, fumigation requirements, etc. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12-20° 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: **GARLIC Baby**
TYPE: **Australian**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	White to cream colour for outer skin / shell. Garlic bulbs blush pink.
VISUAL APPEARANCE	Trimmed loose outer shells removed. Tightly closed cloves. Outside sheath or skin should be tight and unbroken.
SENSORY	Milder, distinct garlic odour Sweeter and juicy taste than standard garlic
SHAPE	Squat, pear shaped bulb, miniature garlic bulbs.
SIZE	Bulb diameter: 20 to 40mm Weight 5 to 30 grams
MATURITY	Mature garlic should consist of firm, plump bulbs.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
PHYSICAL / PEST	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
PHYSIOLOGICAL DISORDERS	With prominent greening or blotchy colouration. With water soaked areas in the clove flesh. With loose, flaking outer layers or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, watersoaked flesh (freezing injury). With large discoloured areas of skin with no tissue damage underneath affecting >20% of the consignment (sunburn)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With healed scars > 1sq cm on >5% of consignment. With > 1sq cm discolouration on the skin, affecting <10% of consignment (sunburn)
SKIN MARKS / BLEMISHES	With > than 15% of consignment lightly stained or >5% of consignment heavily stained (Soil staining).
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 Australian Interstate Consignment. Conformance to Australian Import Protocol. eg. Import permits, phytosanitary inspection and certificates, fumigation requirements, etc. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12-20° 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: **GREEN GARLIC**
TYPE: **Green**
VARIETY: **Morado**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Dark to light Green with faint yellow stripes.
VISUAL APPEARANCE	Immature garlic plants with yellow striped green foliage, a slender pink tinged white stem and washed roots
SENSORY	Green Garlic has the same taste as garlic cloves but looks more like a "spring onion". Fresh Spring Garlic is a young fresh garlic plant. It has a very mild and juicy garlic taste
SHAPE	Plant Stem: White to off-white colour with pink tinge. Diameter can range from 2 to 4 cm. Plant Base: Bell shaped miniature bulb varying between 2-5cm diameter. Plant Root: Washed roots. One to two inches long. White to Off white colour.
SIZE	Plant height can vary from 45 to 75 cm in length depending on variety and season
MATURITY	Mature garlic should consist of firm, plump base
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
PHYSIOLOGICAL DISORDERS	With prominent greening or blotchy colouration. With water soaked areas in the clove flesh. With loose, flaking outer layers or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, watersoaked flesh (freezing injury). With large discoloured areas of skin with no tissue damage underneath affecting >20% of the consignment (sunburn)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With healed scars > 1sq cm on >5% of consignment. With > 1sq cm discolouration on the skin, affecting <20% of consignment (sunburn)
SKIN MARKS / BLEMISHES	Skin marks or blemishes are only acceptable if less than 2 per plant. No deep bruising acceptable.
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 Australian Interstate Consignment. Conformance to Australian Import Protocol. eg. Import permits, phytosanitary inspection and certificates, fumigation requirements, etc. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 7-10° 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.
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PRODUCE: **GARLIC Red**
TYPE: **Pre pack**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Colour of skin ranges from cream brown, pale pink to deep pink.
VISUAL APPEARANCE	Trimmed loose outer shells removed. Tightly closed cloves. Outside sheath or skin should be tight and unbroken.
SENSORY	Gourmet taste, flavour enhanced.
SHAPE	Standard individual clove shape.
SIZE	Bulb diameter: 10 to 30 mm Width: 10 - 20 mm Weight: 5 to 15 grams per clove
MATURITY	Dry papery skin. Mature garlic should consist of firm, plump bulbs, fully ripened.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
PHYSIOLOGICAL DISORDERS	With prominent greening or blotchy colouration. With water soaked areas in the clove flesh. With loose, flaking outer layers or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, watersoaked flesh (freezing injury). With large discoloured areas of skin with no tissue damage underneath affecting >20% of the consignment (sunburn)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With healed scars > 1sq cm on >5% of consignment. With > 1sq cm discolouration on the skin, affecting <10% of consignment (sunburn)
SKIN MARKS / BLEMISHES	With > than 15% of consignment lightly stained or >5% of consignment heavily stained (Soil staining).
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 Australian Interstate Consignment. Conformance to Australian Import Protocol. eg. Import permits, phytosanitary inspection and certificates, fumigation requirements, etc. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12-20° 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.
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