

PRODUCE: **JERUSALEM ARTICHOKE**
 TYPE: **N/A**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Pale brown skin, which may have purple or reddish tinge, creamy flesh.
VISUAL APPEARANCE	Knobbly, full bodied tubers with thin, intact skin; free from foreign matter.
SENSORY	Firm tubers with crisp flesh, distinctive, slightly nutty flavour, Free from foreign and 'off' smells or tastes.
SHAPE	Irregularly shaped, individual tubers approximately oblong.
SIZE	Length 70 - 90 mm; Width 40 - 60 mm wide.
MATURITY	Not woody or fibrous (overmature) or undersized (undermature).

MAJOR DEFECTS

INSECTS	With evidence of live insects.
DISEASES	With evidence of fungal or bacterial rots. With evidence of discolouration or disfigurement due to viruses.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits from physical or pest damage.
PHYSIOLOGICAL DISORDER	With a shrivelled skin and softening flesh (dehydration). With evidence of sprouting or shooting. With greening of the skin (exposed to light).
SKIN MARKS / BLEMISHES	With deep seated bruises.
TEMPERATURE INJURY	With evidence of dark water-soaked areas (freeze damage).

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	With superficial bruising >1 sq cm.
SKIN MARKS / BLEMISHES	With healed scars >2 sq cm. With healed growth cracks or splits >2 mm wide or 2 mm deep (not removable by one pass peeling).
PHYSIOLOGICAL DISORDERS	With minor shrivelling or flaking skin affecting >20% of the 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 0 - 4 °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 FSA NZ 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.