

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

GENERAL APPEARANCE CRITERIA	
COLOUR	Mid green leaves, may have purple, whitish or red tinge depending on variety; light green to white stems.
VISUAL APPEARANCE	Thick, loose leaves, usually curly or deeply serrated; coarse texture; fleshy central rib; stems cut cleanly; free from foreign matter.
SENSORY	Moderately coarse texture; strong cabbage type flavour and aroma; may be slightly bitter;. free from foreign and 'off ' smells or tastes.
SHAPE	Loose leaves supplied bunched or as whole plants, depending on variety.
SIZE	Leaves > 250 mm long, bunches >30 mm diameter at banding.
MATURITY	No evidence of flowering.
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg. slugs, insect larvae).
DISEASES	With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With discolouration or disfigurement due to viruses (eg. mosaic).
PHYSICAL / PEST DAMAGE	With significant cuts, holes or splits from physical or pest damage. With evidence of pest droppings (eg. birds, snails). With limp, wilted or shrivelled leaves (dehydration).
PHYSIOLOGICAL DISORDER	With yellow discolouration (ethylene exposure).
SKIN MARKS / BLEMISHES	With abnormal, uneven colouration of the leaves.
TEMPERATURE INJURY	With discoloured, water-soaked areas (freezing damage). With bleached or papery leaves (sun damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising, cuts or crushed areas affecting in aggregate >2sq cm.
SKIN MARKS / BLEMISHES	With healed scars > 2 sq cm.
PHYSIOLOGICAL DISORDERS	With slight tip browning of outer leaves > 2 mm.
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 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.	