

PRODUCE: **LETTUCE**  
 TYPE: **Baby Cos**  
 VARIETY: **Various**  
 OTHER NAMES: **Baby Romaine**  
 CLASS: **One**

### GENERAL APPEARANCE CRITERIA

<b>COLOUR</b>	Mid-green leaves grading to pale green at the base; inner leaves pale yellowish green.
<b>VISUAL APPEARANCE</b>	Fresh, bright loosely overlapping outer and inner leaves; crinkly to very crinkly and undulating leaves depending on variety; firm, white mid ribs; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); firm heart at centre; free from foreign matter.
<b>SENSORY</b>	Firm, compact heads; crisp leaves with fleshy mid ribs; moderately strong lettuce type flavour; no 'off' odours or tastes.
<b>SHAPE</b>	With upright, elongated heads; spoon-shaped, compact leaves with minimal opening; conical heart.
<b>SIZE</b>	Height from base of stem >120 mm, span of main leaves >140mm diameter; as per pre-ordered requirements; <20% size variation within box.
<b>MATURITY</b>	No variation of maturity within boxes. With full and compact hearts; crisp leaves easily snapped away from core; no evidence of bolting.

### MAJOR DEFECTS

<b>INSECTS</b>	With obvious live insects (eg. Caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO2 damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).

### MINOR DEFECTS

<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).

### CONSIGNMENT CRITERIA

<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 – 5 C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.

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: **LETTUCE**  
TYPE: **Baby Cos**  
VARIETY: **Prepack Hearts**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Mid green wrapper leaves and pale yellowish green heart leaves.
<b>VISUAL APPEARANCE</b>	With fresh, bright, outer and inner leaves; slight crinkly and undulating leaves; firm, wide white or light green midribs; firm compact heads; cleanly trimmed at base; soil traces allowable on outer leaves only; no foreign matter.
<b>SENSORY</b>	Firm heads, that yield slightly to moderate pressure. Not soft or spongy. Crisp leaves with mild flavour. Free from foreign odours and tastes.
<b>SHAPE</b>	Upright elongated heads with overlapping leaves. Uniform size within cartons.
<b>SIZE</b>	Length of lettuce should be between 120mm and 160mm, lettuce span no greater than 140mm.
<b>MATURITY</b>	With compact hearts, crisp, erect leaves; no evidence of bolting.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. Caterpillars, aphids, slugs, snails) or insect infestation.
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (viral infection)
<b>PHYSICAL / PEST DAMAGE</b>	With unhealed cuts, holes, crushed areas, or evidence of chewing from physical or pest damage to inner/ heart leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, water-soaked leaves (freezing injury) With bleached areas on inner leaves (sunburn)
<b>PHYSIOLOGICAL DISORDER</b>	With brownish spotting or russetting of the inner leaves (ethylene damage) With soft, wilted or yellowed appearance (dehydrated) With browning of the leaf margins (tip burn) >2mm width on inner leaves.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With cuts, tears holes or crushed areas > 5 sq cm on the outer leaves
<b>PHYSIOLOGICAL DISORDER</b>	With >2 yellow, brown or dry outer leaves per lettuce base. With browning of the leaf margins (tip burn) >5mm on outer leaves.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 – 7°C
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Butter**  
VARIETY: **Variety**  
CLASS: **ONE**

**GENERAL APPEARANCE CRITERIA**

<b>COLOUR</b>	Pale green to yellowish inner leaves, medium green outer leaves and edges.
<b>VISUAL APPEARANCE</b>	Smooth, slightly wavy leaves, becoming more crinkled towards the lettuce core; may have moderately firm heart or be loose leafed; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Smooth, slightly soft, well flavoured leaves, without bitter taints; free from foreign or 'off' smells or tastes.
<b>SHAPE</b>	Compact rosette, with slightly spreading outer leaves surrounding a round inner core.
<b>SIZE</b>	Height from base of stem >90 mm, span of main leaves >180mm diameter; <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).

**MAJOR DEFECTS**

<b>INSECTS</b>	With obvious live insects (eg. Caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).

**MINOR DEFECTS**

<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).

**CONSIGNMENT CRITERIA**

<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 – 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.

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: **LETTUCE**  
TYPE: **Coral**  
VARIETY: **Green**  
CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Leaves light green to mid green.
<b>VISUAL APPEARANCE</b>	Firmly packed, intricately frilled leaves; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Firm, crisp leaves; slightly bitter taste; free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Loosely domed shape, frilly rosette.
<b>SIZE</b>	Height from base of stem >90 mm, span of main leaves >180mm diameter; <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. Caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 – 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Coral**  
VARIETY: **Red**  
CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Leaves purplish red at tips, may have some light green towards the leaf bases; < 20% green colour when viewed from top.
<b>VISUAL APPEARANCE</b>	Firmly packed, intricately frilled leaves; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Firm, crisp leaves; slightly bitter taste; free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Loosely domed shape, frilly rosette.
<b>SIZE</b>	Height from base of stem >90 mm, span of main leaves >180mm diameter; <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. Caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 – 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Cos**  
VARIETY: **Various**  
OTHER NAMES: **Romaine**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Mid-green leaves grading to pale green at the base; inner leaves pale yellowish green.
<b>VISUAL APPEARANCE</b>	With fresh, bright, outer and inner leaves; slightly crinkly and undulating leaves; firm, wide white or light green mid ribs; firm, compact heads; outer leaves loosely overlapping, not spreading; cleanly trimmed at base; soil traces allowable on outer leaves only; no foreign matter;
<b>SENSORY</b>	Crisp leaves with fleshy mid ribs; moderately strong lettuce type flavour; no 'off' odours or tastes.
<b>SHAPE</b>	With upright, elongated heads; spoon-shaped, loosely overlapping leaves.
<b>SIZE</b>	Height from base of stem >250 mm, heart >120mm diameter, weight > 600g unless otherwise approved due to seasonal variation; <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >50mm at centre of lettuce (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 10 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >5 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Elkhorn**  
VARIETY: **Green**  
OTHER NAMES: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Medium to dark green.
<b>VISUAL APPEARANCE</b>	Dense, deeply lobed and well rounded leaves; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Firm, crisp, tightly packed leaves; slightly bitter taste; free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Approximately domed shape, frilly rosette.
<b>SIZE</b>	Height from base of stem >80 mm, span of main leaves >180mm diameter, <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
 TYPE: **Frillice**  
 VARIETY: **Various**  
 CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Mid green to dark green leaves.
<b>VISUAL APPEARANCE</b>	Densely packed thick leaves; smooth leaves with serrated, frilly edges; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Crisp leaves with crunchy texture; clean, fresh lettuce flavour, not bitter or sour; free from foreign and 'off' odours or tastes.
<b>SHAPE</b>	Loose outside leaves, becoming very dense and approximately domed at the lettuce centre.
<b>SIZE</b>	Height from base of stem >90 mm, span of main leaves >180mm diameter. <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Frisby**  
VARIETY: **Various**  
CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Mid green to dark green leaves, lighter towards the centre.
<b>VISUAL APPEARANCE</b>	Densely packed, slightly thickened leaves; smooth leaves with wavy edges; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Tender, slightly soft leaves; fresh to slightly bitter lettuce flavour; free from foreign and 'off' odours or tastes.
<b>SHAPE</b>	Rosette shaped lettuce, leaves becoming very dense and approximately domed at the centre.
<b>SIZE</b>	Height from base of stem >90 mm, span of main leaves >180mm diameter; <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Frisee**  
VARIETY: **Various**  
OTHER NAMES: **Baby Endive**  
CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Pale to mid green leaves, grading to white or yellowish at the lettuce centre.
<b>VISUAL APPEARANCE</b>	Densely packed leaves; ferny, deeply lobed and serrated edged leaves; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Tender, slightly soft leaves at the edges, crisp at the centre; fresh, clean lettuce flavour, not bitter or sour; free from foreign and 'off' odours or tastes.
<b>SHAPE</b>	Densely packed leaves; dome shaped to slightly flattened lettuce
<b>SIZE</b>	Height from base of stem >70 mm, span of main leaves >180mm diameter; <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base.
<b>TEMPERATURE INJURY</b>	With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves. With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENT S</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Iceburg**  
VARIETY: **Various**  
CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With mid-green outer leaves, pale green to whitish inner leaves and heart.
<b>VISUAL APPEARANCE</b>	With fresh, bright, outer and inner leaves; wide leaves with irregular, slightly crinkled edges; cleanly trimmed at base; soil traces allowable on outer leaves only; no foreign matter.
<b>SENSORY</b>	Firm, compact heads; crisp leaves; fresh, mild lettuce flavour, not bitter or sour; no 'off' odours or tastes.
<b>SHAPE</b>	Approximately round heads, spreading outer leaves.
<b>SIZE</b>	Heart diameter >140mm, heart weight >500g unless otherwise approved due to seasonal variation; as per pre-ordered requirements.
<b>MATURITY</b>	With compact hearts (crisp leaves easily removed), not dense and lightly packed. Stem elongation not >40mm at the centre of the lettuce (bolting)
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the heart leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the heart leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the heart leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 10 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, dry or very dark green and coarse outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >4 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 10 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Iceburg**  
VARIETY: **Wrapped / Bagged**  
CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With pale green to whitish inner leaves and heart.
<b>VISUAL APPEARANCE</b>	With fresh, bright inner leaves overwrapped in polyethylene bags, cleanly trimmed at base; soil traces allowable on outer leaves only; no foreign matter.
<b>SENSORY</b>	Firm, compact heads; crisp leaves; fresh, mild lettuce flavour, not bitter or sour; no 'off' odours or tastes.
<b>SHAPE</b>	Approximately round heads
<b>SIZE</b>	Heart diameter >140mm, heart weight 400 - 800 g unless otherwise approved due to seasonal variation; as per pre-ordered requirements.
<b>MATURITY</b>	With compact hearts; crisp leaves easily removed.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the heart leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the heart leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated).
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>TEMPERATURE INJURY</b>	With minor bruises, eg. flat sunken areas affecting > 1 sq cm on heart leaves.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENT S</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Mignonette**  
VARIETY: **Green**  
CLASS: **ONE**

**GENERAL APPEARANCE CRITERIA**

<b>COLOUR</b>	Pale green to mid green leaves.
<b>VISUAL APPEARANCE</b>	Densely packed head of softly wrinkled, lobed leaves; may have small heart at centre or be loose leafed depending on variety; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Tender, slightly soft leaves; fresh, mild lettuce flavour; free from foreign and 'off' odours or tastes.
<b>SHAPE</b>	Densely packed leaves forming a dome shape.
<b>SIZE</b>	Height from base of stem >90 mm, span of main leaves >180mm diameter, <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).

**MAJOR DEFECTS**

<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).

**MINOR DEFECTS**

<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).

**CONSIGNMENT CRITERIA**

<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.

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: **LETTUCE**  
TYPE: **Mignonette**  
VARIETY: **Red**  
CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Leaves rich dark red to brownish red depending on season and variety, grading to mid green at the leaf bases and centre; not >20% green colour when viewed from above.
<b>VISUAL APPEARANCE</b>	Densely packed head of softly wrinkled, lobed leaves; may have small heart at centre or be loose leafed depending on variety; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Tender, slightly soft leaves; fresh, mild lettuce flavour, free from foreign and 'off' odours or tastes.
<b>SHAPE</b>	Densely packed leaves approximately forming a dome shape.
<b>SIZE</b>	Height from base of stem >90 mm, span of main leaves >180mm diameter; <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Oakleaf**  
VARIETY: **Green**  
CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Leaves light green to mid green, lighter at the bases and centre.
<b>VISUAL APPEARANCE</b>	Densely packed, deeply lobed and well rounded leaves; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Tender, slightly soft leaves; slightly bitter lettuce flavour; free from foreign and 'off' odours or tastes.
<b>SHAPE</b>	Densely packed, fluffy rosette, approximately dome shaped.
<b>SIZE</b>	Height from base of stem >80 mm, span of main leaves >180mm diameter; <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Oakleaf**  
VARIETY: **Red**  
CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Leaves rich dark red to brownish red depending on season and variety, grading to mid green at the leaf bases and centre; not >20% green colour when viewed from above.
<b>VISUAL APPEARANCE</b>	Densely packed, deeply lobed and well rounded leaves; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Tender, slightly soft leaves; slightly bitter lettuce flavour; free from foreign and 'off' odours or tastes.
<b>SHAPE</b>	Densely packed, fluffy rosette, approximately dome shaped.
<b>SIZE</b>	Height from base of stem >80 mm, span of main leaves >180mm diameter; <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Raddichio**  
VARIETY: **Trevisio**  
CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Burgundy to deep red leaves with bright white veins; not greater than 30% green colour on outer leaves; no green colour on inner heart.
<b>VISUAL APPEARANCE</b>	Fresh, brightly coloured elongated leaves; outer leaves may be slightly curly, loose and spreading; inner leaves forming a firm heart; stem must be cut cleanly and white in colour; free from foreign matter.
<b>SENSORY</b>	Crisp leaves with bitter, slightly peppery taste; free from foreign and 'off' odours or tastes.
<b>SHAPE</b>	Loose elongated outer leaves surrounding a round firm heart.
<b>SIZE</b>	170 - 210mm in length; <20% size variation within box; weight >200 grams.
<b>MATURITY</b>	With compact hearts and well developed red colour.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner heart leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the heart leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the heart leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the heart leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on heart leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 discoloured, coarse or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Raddichio**  
VARIETY: **Various**  
CLASS: **ONE**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Bright red to deep red leaves with bright white veins; not greater than 30% green colour on outer leaves; no green colour on inner heart.
<b>VISUAL APPEARANCE</b>	Fresh, brightly coloured leaves; outer leaves may be slightly curly, loose and spreading; inner leaves forming a firm heart; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Crisp leaves with bitter, slightly peppery taste; free from foreign and 'off ' odours or tastes.
<b>SHAPE</b>	Loose outer leaves surrounding a round central heart.
<b>SIZE</b>	Heart diameter >100mm; <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	With compact hearts and well developed red colour.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner heart leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the heart leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the heart leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the heart leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on heart leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 discoloured, coarse or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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: **LETTUCE**  
TYPE: **Red Velvet**  
VARIETY: **Various**  
OTHER NAMES: **Regency**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Leaves rich dark red to brownish red, grading to mid green at the leaf bases and centre; not >20% green colour when viewed from above.
<b>VISUAL APPEARANCE</b>	Large, soft, and slightly frilly leaves with upright growth habit; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>SENSORY</b>	Tender, soft leaves; mild lettuce flavour; free from foreign and 'off' odours or tastes.
<b>SHAPE</b>	Densely packed, upright leaves, approximately oval in shape.
<b>SIZE</b>	Height from base of stem >160 mm, span of main leaves >140mm diameter; <20% size variation within box; as per pre-ordered requirements.
<b>MATURITY</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>SKIN MARKS / BLEMISHES</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO <sub>2</sub> damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
<b>TEMPERATURE INJURY</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL/PEST DAMAGE</b>	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
<b>PHYSIOLOGICAL DISORDERS</b>	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>TEMPERATURE INJURY</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	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%.
<b>PACKAGING &amp; LABELLING</b>	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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	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 1 - 5°C.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	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.
<b>FOOD SAFETY REQUIREMENTS</b>	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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
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.	