

PRODUCE: **ONION**
 TYPE: **Brown**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA		
COLOUR	With golden brown to brown skin; white, semi translucent flesh.	
VISUAL APPEARANCE	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh; remnant cut stem not >50mm and roots not >10mm in length; free from foreign matter.	
SENSORY	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.	
SHAPE	Round to slightly oval, depending on variety.	
SIZE	Loose : 60 - 75 mm 2 kg BBQ Pre Pack : 75 - 95 mm	
	1 kg Pre Pack * : 45 - 60 mm Picklers Loose & 1kg PP : 35 - 45 mm	
	* Optional 1.5 & 3 kg for Promotional activity only	
	Pre packed weight requirement must be > 10 % above the declared net weight per retail unit.	
MATURITY	Well cured, dormant, with tight necks.	
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 flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale).	
	With loose, fleshy scales (puffiness) or visible sprouting (excess maturity).	
	With deep growth cracks penetrating through the dry outer layers.	
TEMPERATURE INJURY	With soft, water soaked outer fleshy scales (freezing injury).	
MINOR DEFECTS		
DISEASES	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).	
PHYSICAL / PEST DAMAGE	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm.	
	With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales.	
	With superficial (<2mm deep) bruises or flattened areas >2sq cm.	
SKIN MARKS / BLEMISHES	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.	
PHYSIOLOGICAL DISORDERS	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).	
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 10 - 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: **ONION**
TYPE: **Brown**
VARIETY: **Various**
CLASS: **Picklers**

GENERAL APPEARANCE CRITERIA	
COLOUR	With golden brown to brown skin; white, semi translucent flesh.
VISUAL APPEARANCE	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh; remnant cut stem and roots not >1 0mm length; free from foreign matter.
SENSORY	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.
SHAPE	Round to slightly oval, depending on variety.
SIZE	Loose/Pre pack 30 - 40 mm in diameter.
MATURITY	Well cured, dormant, with tight necks.
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 flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
DISEASES	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
PHYSICAL / PEST DAMAGE	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
SKIN MARKS / BLEMISHES	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
PHYSIOLOGICAL DISORDERS	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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 10 - 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: **ONION**
TYPE: **Green**
VARIETY: **Various**
CLASS: **Eschallot, Welsh Onion, Scallion**

GENERAL APPEARANCE CRITERIA	
COLOUR	Green leaves grading to white at the base, white bulb.
VISUAL APPEARANCE	Straight, erect leaves tightly wrapped around a central core; firm, clean, well rounded base; clean roots trimmed to < 10mm long; white to light green coloured core accounts for >30% of total length; free from foreign matter.
SENSORY	Firm, juicy central core, tender leaves; mild onion flavour and aroma; free from foreign odours or tastes.
SHAPE	Bunch of > 8 green onions; tall, slim leaves, oval or "D" shaped in cross section; approximately cylindrical base.
SIZE	Light green / white core > 100mm long; green onion bases 10 - 15 mm diameter; bunch diameter > 40 mm at banding; as per pre-ordered size requirements.
MATURITY	No evidence of flower formation (overmature).
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg onion thrips).
DISEASES	With fungal or bacterial rots (eg bacterial soft rots, mildew, grey mould, white rot, pink root)
	With young leaves which are yellow and wilted (Fusarium wilt).
	With yellow streaks or mottling on leaves (virus infection).
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the outer layers.
	With soft, spongy or deeply sunken areas due to bruising.
	With broken, damaged leaves affecting >30% of total foliage.
PHYSIOLOGICAL DISORDERS	With prominent greening or blotchy colouration of the bulb.
	With wilted, yellow leaves (dehydration, senescence)
	With curved leaves (due to horizontal storage) affecting >30% of foliage.
	With >10 % of green onions <5 mm diameter at base.
TEMPERATURE INJURY	With soft, water soaked flesh (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising affecting > 2sq cm on the green leaves or < 1 sq cm of bulb.
	With curved leaves affecting > 5% of total foliage.
	With broken, damaged leaves affecting > 5% of total foliage.
SKIN MARKS / BLEMISHES	With light, superficial marks or healed scars on bulb > 1 sq cm.
PHYSIOLOGICAL DISORDERS	With yellowed leaves affecting < 15% of leaf area.
	With > 5 % of green onions < 5 mm diameter at base.
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 2 - 8°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: **ONION**
 TYPE: **Leek**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Creamy white central core; light green grading to dark green leaves; cream roots.
VISUAL APPEARANCE	Smooth leaves wrapped tightly around central core; roots and upper leaves trimmed cleanly; no excess soil or other foreign matter.
SENSORY	Firm core; thick, slightly fibrous leaves; distinctive, mild onion-type flavour and aroma; no foreign odours or tastes.
SHAPE	Central core approximately cylindrical may have slight bulbing at base; flat leaves branching out at apex.
SIZE	Base diameter 30 - 45 mm; white section of leek > 250 mm length; Weight 250 - 400 g
MATURITY	Firm, tightly wrapped core, no evidence of woodiness (overmature).
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg onion thrips).
DISEASES	With fungal or bacterial rots (eg bacterial soft rots, mildew, grey mould, white rot, pink root) With young leaves which are yellow and wilted (Fusarium wilt). With yellow streaks or mottling on leaves (virus infection).
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the outer layers. With soft, spongy or deeply sunken areas due to bruising. With broken, damaged leaves affecting >30% of total foliage.
PHYSIOLOGICAL DISORDERS	With prominent greening or blotchy colouration of the bulb. With wilted, yellow leaves (dehydration, senescence) With curved leaves (due to horizontal storage) affecting >30% of foliage. With >10 % of green onions <5 mm diameter at base.
TEMPERATURE INJURY	With soft, water soaked flesh (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising affecting > 2sq cm on the green leaves or < 1 sq cm of bulb. With curved leaves affecting > 5% of total foliage. With broken, damaged leaves affecting > 5% of total foliage.
SKIN MARKS / BLEMISHES	With light, superficial marks or healed scars on bulb > 1 sq cm.
PHYSIOLOGICAL DISORDERS	With yellowed leaves affecting < 15% of leaf area. With > 5 % of green onions < 5 mm diameter at base.
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 2 - 8°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: **ONION**
TYPE: **Mild**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	Light, pale yellow to golden brown skin; semi-translucent flesh.		
VISUAL APPEARANCE	Fleshy white bands surrounded by a smooth outer layer. Well formed shape with slightly flaky to smooth single layer of papery skin covering the overlapping concentric layers of flesh; remnant cut stem and roots not >10mm; free from foreign matter.		
SENSORY	Firm crisp texture, mild flavour; Free from foreign and "off" smells or tastes.		
SHAPE	Round to slightly oval shape peaking at the apex.		
SIZE	Medium	55-75 mm	Large 75-95mm
	Prepacked weight requirement must be > 10 % above the declared net weight per retail unit. Diameter as per Pre-ordered requirements.		
MATURITY	Well cured, dormant, with tight necks.		

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 water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.		
TEMPERATURE INJURY	With soft, water soaked outer fleshy scales (freezing injury).		

MINOR DEFECTS

DISEASES	With superficial mould, eg. Scattered, dry black spots affecting >20% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).		
PHYSICAL / PEST DAMAGE	With healed, shallow (<2mm deep) scratches/wounds/ pest damage >5mm long or affecting >1sq cm. With excessive peeling or cracking of papery scales exposing >50 surface area of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.		
SKIN MARKS / BLEMISHES	With skin marks/blemish, eg. Dull- grey-black blotches (water staining) affecting in aggregate > 10% surface area.		
PHYSIOLOGICAL DISORDERS	With misshapen onions, eg. Doubles, (> 1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).		

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 10 - 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: **ONION**
TYPE: **Pasquale**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Bright yellow skin and pale yellowish to white, semi-translucent flesh. Pale green tinge allowable in new season onions only.
VISUAL APPEARANCE	Well-formed shape with slightly flaky double layer of papery skin covering the overlapping concentric layers of flesh. Remnant cut stem not >50mm and roots not >10mm in length; Free from foreign matter.
SENSORY	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.
SHAPE	Round to slightly squat.
SIZE	55 - 75 mm diameter; as per pre-ordered size requirements.
MATURITY	Well cured, dormant, with tight necks.
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 flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale).
	With loose, fleshy scales (puffiness) or visible sprouting (excess maturity).
	With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
DISEASES	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
PHYSICAL / PEST DAMAGE	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm.
	With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales.
	With superficial (<2mm deep) bruises or flattened areas >2sq cm.
SKIN MARKS / BLEMISHES	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
PHYSIOLOGICAL DISORDERS	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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 10 - 20°C
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PRODUCE: **ONION**
TYPE: **Queensland Brown**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	With yellow to golden brown skin and white, semi-translucent flesh.
VISUAL APPEARANCE	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh; remnant cut stem not >50mm and roots not >10mm in length; free from foreign matter.
SENSORY	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.
SHAPE	Round to slightly squat.
SIZE	15kg cardboard lidded carton of onions of 55-75 mm diameter as per pre-ordered requirements.
MATURITY	Well cured, dormant, with tight necks.
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 flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
DISEASES	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
PHYSICAL / PEST DAMAGE	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
SKIN MARKS / BLEMISHES	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
PHYSIOLOGICAL DISORDERS	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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%.
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SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
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PRODUCE: **ONION**
TYPE: **Red**
VARIETY: **Various**
OTHER NAMES: **Spanish**

GENERAL APPEARANCE CRITERIA	
COLOUR	With purple-red skin and purple-red edges on the white fleshy scales.
VISUAL APPEARANCE	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh. Remnant cut stem not >50mm and roots not >10mm in length Free from foreign matter.
SENSORY	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.
SHAPE	Squat to rounded squat.
SIZE	Loose 60 - 75 mm ; 1 kg Pre pack 45 - 60mm Prepacked weight requirement must be > 10 % above the declared net weight per retail unit.
MATURITY	Well cured, dormant, with tight necks.
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 flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
DISEASES	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
PHYSICAL / PEST DAMAGE	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
SKIN MARKS / BLEMISHES	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
PHYSIOLOGICAL DISORDERS	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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%.
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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 10 - 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 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.	

PRODUCE: **ONION**
TYPE: **Shallot**
VARIETY: **Various**
CLASS: **French Onion, French Eschallot**

GENERAL APPEARANCE CRITERIA	
COLOUR	With golden brown to brown skin, white, slightly translucent flesh.
VISUAL APPEARANCE	Smooth double layer of papery skin covering the overlapping concentric layers of flesh; shallot may consist of 2-4 individual bulbs joined together at the roots; remnant cut stem not >10mm length; remnant roots not > 5 mm length; Free from foreign matter.
SENSORY	Firm, crisp texture; more delicate onion flavour than larger brown onions; free from foreign and 'off 'smells or tastes.
SHAPE	Round to slightly oval or squat, often irregularly shaped due to consisting of several bulbs joined together.
SIZE	Individual bulbs 20 - 30 mm diameter; as per pre-ordered size requirements.
MATURITY	Well cured, dormant, with tight necks.
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 flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale).
	With loose, fleshy scales (puffiness) or visible sprouting (excess maturity).
	With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
DISEASES	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
PHYSICAL / PEST DAMAGE	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm.
	With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales.
	With superficial (<2mm deep) bruises or flattened areas >2sq cm.
SKIN MARKS / BLEMISHES	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
PHYSIOLOGICAL DISORDERS	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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 10 - 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: **ONION**
 TYPE: **Spring**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Green leaves grading to white at the base, white bulb with some thin green striping.
VISUAL APPEARANCE	Straight, erect leaves tightly wrapped around a central core; firm, clean, well rounded bulb; clean roots trimmed to <10mm long; white to light green coloured core; free from foreign matter.
SENSORY	Firm, juicy central core; slightly fibrous leaves; mild onion flavour and aroma; free from foreign odours or tastes.
SHAPE	Bunch of 4 - 8 spring onions; tall, slim leaves, oval in cross section; round to oval bulb.
SIZE	Light green / white core and bulb > 100mm long; bulbs 15 - 30 mm diameter; as per pre-ordered size requirements.
MATURITY	No evidence of flower formation, or brown dry husk on bulb (overmature).
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg onion thrips).
DISEASES	With fungal or bacterial rots (eg bacterial soft rots, mildew, grey mould, white rot, pink root)
	With young leaves which are yellow and wilted (Fusarium wilt).
	With yellow streaks or mottling on leaves (virus infection).
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the outer layers.
	With soft, spongy or deeply sunken areas due to bruising.
	With broken, damaged leaves affecting >30% of total foliage.
PHYSIOLOGICAL DISORDERS	With prominent greening or blotchy colouration of the bulb.
	With wilted, yellow leaves (dehydration, senescence)
	With curved leaves (due to horizontal storage) affecting >30% of foliage.
	With >10 % of green onions <5 mm diameter at base.
TEMPERATURE INJURY	With soft, water soaked flesh (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising affecting > 2sq cm on the green leaves or < 1 sq cm of bulb.
	With curved leaves affecting > 5% of total foliage.
	With broken, damaged leaves affecting > 5% of total foliage.
SKIN MARKS / BLEMISHES	With light, superficial marks or healed scars on bulb > 1 sq cm.
PHYSIOLOGICAL DISORDERS	With yellowed leaves affecting < 15% of leaf area.
	With > 5 % of green onions < 5 mm diameter at base.
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 2 - 8°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: **ONION- SHALLOTS**
 TYPE: **Spring**
 VARIETY: **Shallots**
 OTHER NAMES: **Eschalot Green Bunch**

GENERAL APPEARANCE CRITERIA	
COLOUR	Green leaves grading to white at the base, white bulb.
VISUAL APPEARANCE	Straight, erect leaves tightly wrapped around a central core; firm, clean, well rounded base; clean roots trimmed to < 10mm long; white to light green coloured core accounts for >30% of total length; free from foreign matter.
SENSORY	Firm, juicy central core, tender leaves; mild onion flavour and aroma; free from foreign odours or tastes.
SHAPE	Bunch of > 10 green onions; tall, slim leaves, oval or "D" shaped in cross section; approximately cylindrical base.
SIZE	Light green / white core > 100mm long 8 - 15 mm diameter; bunch diameter > 60 mm at banding; as per pre-ordered size requirements.
MATURITY	No evidence of flower formation (overmature).
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg onion thrips).
DISEASES	With fungal or bacterial rots (eg bacterial soft rots, mildew, grey mould, white rot, pink root)
	With young leaves which are yellow and wilted (Fusarium wilt).
	With yellow streaks or mottling on leaves (virus infection).
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits that break the outer layers.
	With soft, spongy or deeply sunken areas due to bruising.
	With broken, damaged leaves affecting >30% of total foliage.
PHYSIOLOGICAL DISORDERS	With prominent greening or blotchy colouration of the bulb.
	With wilted, yellow leaves (dehydration, senescence)
	With curved leaves (due to horizontal storage) affecting >30% of foliage.
	With >10 % of green onions <5 mm diameter at base.
TEMPERATURE INJURY	With soft, water soaked flesh (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising affecting > 2sq cm on the green leaves or < 1 sq cm of bulb.
	With curved leaves affecting > 5% of total foliage.
	With broken, damaged leaves affecting > 5% of total foliage.
SKIN MARKS / BLEMISHES	With light, superficial marks or healed scars on bulb > 1 sq cm.
PHYSIOLOGICAL DISORDERS	With yellowed leaves affecting < 15% of leaf area.
	With > 5 % of green onions < 5 mm diameter at base.
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 2 - 8°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: **ONION**
 TYPE: **Sweet**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Light golden brown skin; white, semi-translucent flesh.
VISUAL APPEARANCE	Firm fleshy white bands surrounded by a smooth outer layer. Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh. Remnant cut stem not >50mm and roots not >10mm in length Free from foreign matter.
SENSORY	Firm, crisp texture; sweet mild flavour, not too pungent. Free from foreign and 'off 'smells or tastes.
SHAPE	Round to slightly oval shape peaking at the apex.
SIZE	55 - 80 mm diameter; as per pre-ordered size requirements.
MATURITY	Well cured, dormant, with tight necks.
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 flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale).
	With loose, fleshy scales (puffiness) or visible sprouting (excess maturity).
	With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
DISEASES	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
PHYSICAL / PEST DAMAGE	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm.
	With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales.
	With superficial (<2mm deep) bruises or flattened areas >2sq cm.
SKIN MARKS / BLEMISHES	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
PHYSIOLOGICAL DISORDERS	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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 10 - 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: **ONION**
TYPE: **White**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA

COLOUR	White skin and white, semi-translucent flesh. Pale green tinge allowable in new season onions only.	
VISUAL APPEARANCE	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh. Remnant cut stem not >50mm and roots not >10mm in length Free from foreign matter.	
SENSORY	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off'smells or tastes.	
SHAPE	Squat to rounded squat.	
SIZE	Loose : 60 - 75 mm	Picklers Loose & 1kg PP : 35 - 45 mm
	1 kg Pre Pack : 45 - 60 mm	
	Prepacked weight requirement must be > 10 % above the declared net weight per retail unit.	
MATURITY	Well cured, dormant, with tight necks.	

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 flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale).
	With loose, fleshy scales (puffiness) or visible sprouting (excess maturity).
	With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, water soaked outer fleshy scales (freezing injury).

MINOR DEFECTS

DISEASES	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
PHYSICAL / PEST DAMAGE	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm.
	With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales.
	With superficial (<2mm deep) bruises or flattened areas >2sq cm.
SKIN MARKS / BLEMISHES	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
PHYSIOLOGICAL DISORDERS	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).

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 10 - 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: **ONION**
TYPE: **White Cocktail**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	White skin and white, semi-translucent flesh. Pale green tinge allowable in new season onions only.
VISUAL APPEARANCE	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh. Remnant cut stem and roots not >10mm length Free from foreign matter.
SENSORY	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.
SHAPE	Squat to rounded squat.
SIZE	Loose/Pre pack 25 - 40 mm in diameter.
MATURITY	Well cured, dormant, with tight necks.
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 flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
TEMPERATURE INJURY	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
DISEASES	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
PHYSICAL / PEST DAMAGE	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
SKIN MARKS / BLEMISHES	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
PHYSIOLOGICAL DISORDERS	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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 10 - 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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