

PRODUCE: **PARSNIP**  
TYPE: **Loose**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With white - cream skin and flesh.
<b>VISUAL APPEARANCE</b>	Well-shaped parsnips with smooth surface, straggly roots removed; tops trimmed short (< 15 mm long); free from foreign matter.
<b>SENSORY</b>	Crisp and juicy, delicate nutty flavour. No evidence of woodiness in the core. Free from foreign and 'off' smells or tastes.
<b>SHAPE</b>	Tapered, conical shape similar to carrot. No irregular or distorted shapes.
<b>SIZE</b>	Medium size, diameter basal end 50 - 75mm, length 200 - 300 mm. As pre ordered per requirements.
<b>MATURITY</b>	Adequate size with no evidence of woodiness. Must be harvested prior to bolting in Spring crops.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With obvious live insects (eg borers, slugs).
<b>DISEASES</b>	With fungal or bacterial rots (eg bacterial soft rot, Sclerotinia rot, Anthracnose). With distortion or mottling due to virus infection.
<b>PHYSICAL / PEST DAMAGE</b>	With cracks, cuts, holes, or pest damage that breaks the skin. With bags, packs, or cartons containing broken parsnips. With flaking or peeling areas.
<b>TEMPERATURE INJURY</b>	With soft, moist, discoloured lesions in the flesh (freezing damage). With shrivelled, soft or limp parsnips (dehydrated).
<b>PHYSIOLOGICAL DISORDER</b>	With forked or misshapen parsnips.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With superficial (<2mm deep) bruises affecting >2sq cm; no deep bruises. With shaved or chipped areas, eg on shoulders, affecting >2sq cm. With healed cuts / scratches >50mm long or >2mm deep or wide (not removable by one pass peeling).
<b>SKIN MARKS / BLEMISHES</b>	With dark marks eg. black ring, not developing into soft rots, affecting >1sq cm of surface area.. With light rub/scuff marks (not dark against background colour) >2sq cm of surface.
<b>PHYSIOLOGICAL DISORDER</b>	With healed growth cracks >50mm long or >2mm deep or wide (not removable by one pass peeling).
<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 2 - 6°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.
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.	