

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

GENERAL APPEARANCE CRITERIA	
COLOUR	Wide green leaves, with red burgundy stalks.
VISUAL APPEARANCE	With fresh, glossy, succulent leaves; crisp sound stalks with clean broken ends, not stringy; no foreign matter eg soil.
SENSORY	Leaves and stalks with crisp texture; no foreign smells or tastes.
SHAPE	With upright succulent leaves and stalks.
SIZE	Graded according to length, colour and diameter as per requirements.
MATURITY	Firm erect stalks
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests
DISEASES	With stalks affected by rots (decaying or slimy areas) With downy mildew, leaf spot or rust
PHYSICAL / PEST DAMAGE	With splits, holes, cuts through the stem; deep bruises.
PHYSIOLOGICAL DISORDER	With wilted (limp/flaccid) leaves
TEMPERATURE INJURY	With leaf blisters, or soft water-soaked discoloured areas on the leaves or stem.
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With broken or partially severed stalks; not > 2 damaged stalks per bunch. With abrasion/scuffing (not discoloured) and not > 4 sq cm of damage per stalk.
SKIN MARKS / BLEMISHES	With superficial rubs or blemishes on stalks, marks/blemishes on the bottom 5cm stalk are allowable, provided not > 4 sq cm per bunch. With superficial bruises (<1mm deep), abrasion or rub damage (/brown/black) affecting >4 sq cm.
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. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 0 - 5 °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 to the FSANZ Food Standards Code MPC's and MRL'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.	