

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

GENERAL APPEARANCE CRITERIA	
COLOUR	White skin usually grading to purple at the top. White flesh.
VISUAL APPEARANCE	Clean trimmed roots and tops (leaf maybe retained as per buyer approval). Stalks <10mm. Free from foreign matter.
SENSORY	Firm, crisp uniform flesh texture. Free from foreign and 'off ' smells or tastes.
SHAPE	Globe shaped with tapering end.
SIZE	Bulb diameter 60 - 80mm, weight 150 - 250 g each bulb.
MATURITY	No evidence of woodiness or hollow centre (overmature).
MAJOR DEFECTS	
INSECTS	With evidence of live insects or insect infestation.
DISEASES	With evidence of fungal or bacterial rots.
	With evidence of discolouration or disfigurement due to viruses.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits (eg. growth cracks), from physical or pest damage.
SKIN MARKS / BLEMISHES	With deep seated bruises.
PHYSIOLOGICAL DISORDER	With dry or woody, fibrous core separating from flesh.
	With evidence of sprouting or stem end deterioration / softness.
TEMPERATURE INJURY	With evidence of moist soft discoloured areas (freeze damage).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor bruises, affecting >2 sq cm.
SKIN MARKS / BLEMISHES	With shaved areas on shoulders, affecting in aggregate >2 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 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.
Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed with each state operation and communicated formally in writing.	