

PRODUCE: **WITLOF**
TYPE: **N/A**
VARIETY: **Various - Chicory, Belgian Endive**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Creamy white leaves and butt; minimal greenish yellow or purplish red tinge on leaf tips depending on variety.
VISUAL APPEARANCE	Clean, elongated blanched leaves (shoots) wrapped tightly around each other; lower leaf area or stem has a polished appearance; free from foreign matter.
SENSORY	Crisp juicy leaves with a sharp flavour and no aroma. Free from foreign or off smells or tastes.
SHAPE	Large smooth, leaves forming a conical (flame shaped) bundle. With minimal opening of leaves at the tip.
SIZE	Length < 200 mm; In pre ordered size range only as per requirements.
MATURITY	Mature (typically 21 - 18 day old shoots); with suitable colour characteristics and firmness.
MAJOR DEFECTS	
INSECTS	With evidence of live insects (eg. insect larvae, snails).
DISEASES	With fungal or bacterial rots (eg. bacterial soft rot, grey mould).
	With evidence of discolouration or disfigurement due to viruses.
PHYSICAL / PEST	With deep bruising or crushed areas.
	With cuts, splits, insect damage or abrasions that break the outer leaves (>2mm deep).
PHYSIOLOGICAL DISORDER	With limp, soft leaves (dehydration)
	With purple discolouration of veins in leaves (nutrient imbalance).
TEMPERATURE	With shoots showing discoloured bleached, or greyish-brownish appearance (heat injury).
	With soft, water-soaked or discoloured lesions (freezing injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With minor (<2mm deep) abrasion, scuffing, pest chewing, hail or rub damage/blemish to stems or shoots, affecting >1sq cm
	With minor bruises (<1mm deep), abrasions or rub damage affecting >2sq cm.
PHYSIOLOGICAL DISORDER	With green or yellow colour development in leaves. (excess light)
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 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 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.	