

**PRODUCE:****ARTICHOKE**

TYPE	Globe	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Mid green to dark green leaves with purple or bronze bases.
Visual Appearance	A well formed head of compact overlapping fleshy leaves (bracts); inner leaves wrapped tightly around the stem; stem with clean cut; free from foreign matter.
Sensory	Heavy for size; leaves yield slightly when pressed; Free from foreign and 'off' smells or tastes.
Shape	Approximately oval to oblong; not excessively long and pointed or excessively spread.
Size	Artichoke Head Diameter min 75 mm (measured from top of artichoke head)
Maturity	Not tough or fibrous, or with opening, brownish bracts (overmature).

MAJOR DEFECTS

Insects	With evidence of live insects.
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 from physical or pest damage.
Skin Marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >2 sq cm.
Skin Marks/Blemishes	With healed scars >2 sq cm.
Physiological Disorder	With minor opening of the bracts (but no brown colour development) affecting >20% of the consignment

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) and 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 - 4 °C
Chemical & Containment 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.