



<b>PRODUCE:</b>	<b>ASIAN VEGETABLES (Leafy)</b>
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<b>TYPE</b>	<b>Baby Wombok</b>	<b>VARIETY</b>	<b>Green</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	<b>Baby Chinese Cabbage</b>

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Light green coloured leaves with bright white midribs.
<b>Visual Appearance</b>	Crinkly leaves with slightly ruffled edges. Leaves packed tightly with ruffled edges with large midrib that becomes very broad at the base. Leaves packed tightly around a central core. Clean cut base, free from foreign matter.
<b>Sensory</b>	Crunchy leaves with juicy midrib, sweet cabbage smell and flavour, free from foreign odours or tastes.
<b>Shape</b>	Oval shaped
<b>Size</b>	Between 130 - 170mm in length and approximately 100mm width
<b>Maturity</b>	With firm heart, not loose (immature) or with evidence of 'bolting' (over mature)

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insect or other pests eg. aphids, slugs, caterpillars.
<b>Diseases</b>	With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots) With evidence of viral infection (yellow mottling). With black spots on the leaf midribs and / or blackened areas on the leaf margins. With deformed leaves and white, powdery growths on the leaf undersides (white blister)
<b>Physical/Pest Damage</b>	With holes, deep bruises cuts or splits in the stems or leaves. With excessive soil deposits in hearts or inner leaves. With limp, wilted or shrivelled leaves (dehydration)
<b>Temperature Injury</b>	With bleached, shrivelled areas (sunburn). With dark, water-soaked areas (freezing injury)
<b>Physiological Disorder</b>	With yellowed or discoloured leaves (overstored / senescent)

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With superficial insect or pest damage affecting > 2 sq cm per leaf. With evidence of tip burn affecting >5% of consignment
<b>Skin Marks/Blemishes</b>	With superficial bruises (>2mm deep) in stems. With superficial marks (>2mm deep), abrasion or rub damage affecting > 2 sq cm.
<b>Physiological Disorder</b>	With open leaves affecting >10% of consignment.

### CONSIGNMENT CRITERIA

<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 1- 10°C
<b>Chemical &amp; Containment 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 FSA NZ 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.