



PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Banana Leaves	VARIETY	Various
CLASS	One	NOTES	N/A

GENERAL APPEARANCE CRITERIA

Colour	Bright green leaves.
Visual Appearance	Very large, thick and glossy leaves; mid-ribs removed; rolled and banded; free from foreign matter.
Sensory	Not eaten (used as food wrapping only); free from foreign and 'off' smells or tastes.
Shape	Long oblong to oval leaf, rolled into an approximately square bundle.
Size	6 - 12 leaves per bunch; as pre-ordered per requirements.
Maturity	Not very dark green or tough (over mature)

MAJOR DEFECTS

Insects	With evidence of live insects (eg aphids, scale, thrips).
Diseases	With evidence of fungal or bacterial rots (eg leaf spot, wilt).
Physical/Pest Damage	With significant, unhealed cuts, holes, splits or pest damage
Skin Marks / Blemishes	With scuffs, scratches or blemishes affecting in aggregate > 15 sq cm per leaf.
Physiological Disorder	With wilted, shrivelled edges and tips (dehydrated)
Temperature Injury	With discoloured surface and softened texture (heat damage). With surface pitting or discoloured lesions (chilling injury)

MINOR DEFECTS

Physical/Pest Damage	With minor skin blemishes affecting in aggregate >4 sq cm per leaf.
Skin Marks/Blemishes	With healed dry splits or cuts affecting in aggregate >4 sq cm per leaf.

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 4 - 10 °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.