



<b>PRODUCE:</b>	<b>ASIAN VEGETABLES (Leafy)</b>
-----------------	-------------------------------------

<b>TYPE</b>	<b>Buk Choy</b>	<b>VARIETY</b>	<b>White</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	<b>Pak Choi</b>

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Light to Dark green leaves with light green veins and stems (petioles).
<b>Visual Appearance</b>	Whole plants composed of multiple thick stems branching from the base; smooth green leaves; thick and fleshy leaf stems (petioles); plants cleanly cut at base flush with outer stems; free from soil and other foreign matter.
<b>Sensory</b>	Juicy, crunchy stems, which snap easily when flexed; leaves and stems with slightly sweet, peppery, flavour; not stringy or bitter; free from foreign odours or tastes.
<b>Shape</b>	Thick, broadly oval to diamond shaped leaves.
<b>Size</b>	Bunches contain 2 - 8 individual plants; bunch length > 200 mm; base diameter > 100 mm.
<b>Maturity</b>	Young plants with no evidence of flower formation.

### MAJOR DEFECTS

<b>Insects</b>	With obvious live insects 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 around leaf bases. With limp, wilted or shrivelled leaves (dehydration).
<b>Physiological Disorder</b>	With yellowing or discoloured leaves (overstored / senescent).
<b>Temperature Injury</b>	With bleached, shrivelled areas (sunburn). With dark, water-soaked areas (freezing injury).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With superficial insect or pest damage affecting > 2 sq cm per stem.
<b>Skin Marks/Blemishes</b>	With superficial bruises (< 2 mm deep) in stems. With superficial marks (< 2 mm deep), abrasion or rub damage affecting > 2 sq cm.
<b>Physiological Disorder</b>	With deformed 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 2 - 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 FSANZ 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.