



PRODUCE:	ASIAN VEGETABLES (Leafy)
-----------------	-------------------------------------

TYPE	Gai Choy	VARIETY	Taishona
CLASS	One	NOTES	Kai Choy, Kaai Tsoi, Mustard Greens, Bamboo

GENERAL APPEARANCE CRITERIA	
Colour	Light green leaves with light green to whitish stalks (pedicels) and main stem.
Visual Appearance	Fairly thick leaves with curly, frilly edges, moderately slender stems, may be supplied single stems or stems with 3-4 leaves attached, cleanly cut at base; free from foreign matter.
Sensory	Firm, crunchy stems; moderately strong peppery - mustard flavour, especially in larger leaves; free from foreign odours or tastes.
Shape	Broad, approximately oval leaves branching alternately from thick stems.
Size	Foliage length > 200; Bunch base diameter > 50 mm; 3 - 8 stems per bunch.
Maturity	Young plants, no evidence of flower formation (bolting).
MAJOR DEFECTS	
Insects	With obvious live insects or other pests eg. aphids, mites, whitefly.
Diseases	With evidence of fungal or bacterial rots (Alternaria, Sclerotinia rot, mildew, leaf spots) With evidence of viral infection (yellow mottling, deformed shoots). With dark discolouration of the stem (Rhizoctonia rot).
Physical/Pest Damage	With holes, deep bruises cuts or splits in the stems or leaves. With excessive soil deposits. With limp, wilted leaves (dehydration).
Physiological Disorder	With yellowing or discoloured leaves (overstored / senescent).
Temperature Injury	With bleached, shrivelled areas (sunburn). With dark, water-soaked areas (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With superficial insect or pest damage affecting > 2 sq cm per leaf.
Skin Marks/Blemishes	With superficial bruises (<1mm deep) in stems, With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
Physiological Disorder	With narrow, ruffled or distorted leaves affecting > 10 % foliage.
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 2 - 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.