



PRODUCE:	ASIAN VEGETABLES (Leafy)
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TYPE	Gai Choy	VARIETY	Various
CLASS	One	NOTES	Kai Choy, Mustard Greens, Kaai Tsoi

GENERAL APPEARANCE CRITERIA

Colour	Dark to mid green leaves with light green to whitish stalks (pedicels) and main stem.
Visual Appearance	Medium sized smooth to curly green leaves (depending on variety); thick, round and fleshy main stem; thinner, leaf stems often at right angles to the main stem; cleanly cut at base; free from foreign matter.
Sensory	Firm, crunchy stems; 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 FSA NZ 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.