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|-----------------|------------------------------------|
| <b>PRODUCE:</b> | <b>ASIAN VEGETABLES<br/>(ROOT)</b> |
|-----------------|------------------------------------|

|              |        |                |          |
|--------------|--------|----------------|----------|
| <b>TYPE</b>  | Jicama | <b>VARIETY</b> | Various  |
| <b>CLASS</b> | One    | <b>NOTES</b>   | Yam Bean |

### GENERAL APPEARANCE CRITERIA

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|--------------------------|--|
| <b>Colour</b>            | Light brown skin and white flesh.  |
| <b>Visual Appearance</b> | Smooth skinned root tuber; irregularly shaped with dried remains of the plant stem forming a peak at the top centre; free from foreign matter. |
| <b>Sensory</b>           | Firm, crisp, juicy tuber; slightly sweet, mild flavour; free from foreign and 'off' smells or tastes.  |
| <b>Shape</b>             | Approximately round with irregular lobes, flattened at the base, elongating into a blunt peak at the apex.                                     |
| <b>Size</b>              | 80 - 100 mm diameter at the widest point; as pre-ordered per requirements.   |
| <b>Maturity</b>          | Not woody (overmature) or undersized (immature).   |

### MAJOR DEFECTS

|                               |   |
|-------------------------------|---|
| <b>Insects</b>                | With evidence of live insects (eg weevils, nematodes).  |
| <b>Diseases</b>               | With evidence of fungal or bacterial rots (eg Fusarium rot, Rhizoctonia rot, moulds).   |
| <b>Physical/Pest Damage</b>   | With unhealed cuts, holes, splits or pest damage that breaks the skin.<br>With deep seated bruises or large flattened areas.                          |
| <b>Skin Marks / Blemishes</b> | With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.   |
| <b>Physiological Disorder</b> | With shrivelled, wrinkled skin (dehydrated).<br>With distorted, irregular or forked shape.<br>With yellowed foliage and / or spongy flesh (senescent) |
| <b>Temperature Injury</b>     | With discoloured, water-soaked areas, (freezing damage).<br>With sunken, discoloured areas in skin and underlying flesh (chilling injury).            |

### MINOR DEFECTS

|                             |   |
|-----------------------------|---|
| <b>Physical/Pest Damage</b> | With minor skin blemishes affecting in aggregate >2 sq cm.                                      |
| <b>Skin Marks/Blemishes</b> | With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2 sq cm. |

### CONSIGNMENT CRITERIA

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| <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 8 - 12 °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.   |