



PRODUCE:	ASIAN VEGETABLES (Leafy)
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TYPE	Kang Kong	VARIETY	Various
CLASS	One	NOTES	Water Spinach, Ong Choy, Hung Choy, Water Convolvulus

GENERAL APPEARANCE CRITERIA

Colour	Mid green leaves with lighter green stems.
Visual Appearance	Flexible, slender stems with hollow centres; leaves on thin stems attached at joints in the main stem or may be individual leaves on long stems; stems trimmed cleanly at base; free from soil, foreign matter.
Sensory	Stems with crisp, juicy texture; mildly flavoured leaves; no foreign odours or tastes
Shape	Bunch of leaves and stems; leaves oval with wavy edges to narrow arrowhead shape depending on variety.
Size	Bunch height 200 - 300 mm long; > 15 stems per bunch; bunch >30 mm diameter where banded.
Maturity	Young leaves and shoots harvested prior to flower development.

MAJOR DEFECTS

Insects	With obvious live insects or other pests eg. aphids, mites, whitefly.
Diseases	With evidence of fungal or bacterial rots (foliage scab, Alternaria, bacterial spots) With evidence of viral infection (yellow or purple mottling). With small, yellowed leaves (little leaf disease).
Physical/Pest Damage	With holes or deep bruises through the stems. With significant cuts or splits in the stems or leaves. With limp, wilted leaves (dehydration).
Physiological Disorder	With yellowing or discoloured leaves (overstored / senescent).
Temperature Injury	With bleached areas on the leaves or stems (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 (<1 mm 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.