



PRODUCE:	ASIAN VEGETABLES (Leafy)
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TYPE	Kun Choy	VARIETY	Various
CLASS	One	NOTES	Chinese Celery

GENERAL APPEARANCE CRITERIA	
Colour	Bright green leaves, slightly lighter green stems.
Visual Appearance	Glossy, jagged edged leaves at the ends of long, slender stalks; stems slightly ridged due to prominent parallel veins; cleanly cut stems; free from foreign matter.
Sensory	Juicy, crisp stems that snap easily when bent, slightly stringy due to presence of veins; leaves and stems with strong celery flavour; free from foreign odours or tastes.
Shape	Bunches of long, moderately thin stems, with medium sized leaves in the top 40% of the bunch
Size	Length 250 - 350 mm, >8 stems per bunch, bunch diameter > 35 mm at banding.
Maturity	Cut from young plants, no flowers or evidence of "bolting"; not very stringy (overmature).
MAJOR DEFECTS	
Insects	With obvious live insects or other pests eg. aphids, mites, whitefly.
Diseases	With evidence of fungal or bacterial rots (Sclerotinia rot, Botrytis mould, Anthracnose, Phoma leaf spots, bacterial soft rot) With yellow mottling or ring spots due to virus infection.
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). With hollow or discoloured stems (nutrient deficiency).
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 stem.
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 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.