



PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Winged Bean	VARIETY	Various
CLASS	One	NOTES	Goa Bean, Asparagus Bean

GENERAL APPEARANCE CRITERIA	
Colour	Bright green skin, pale green flesh.
Visual Appearance	Smooth, brightly coloured, glossy skin; ruffled edges to bean "wings"; narrow fleshy core contains several smooth seeds; free from foreign matter.
Sensory	Firm, crunchy, juicy pods; slightly sweet bean type flavour; free from foreign or off flavours or odours.
Shape	Long, straight or slightly curved oblong pods with four "wings" running the length of each pod; pod forms an X in cross section.
Size	100 - 150 mm in length, as per pre-ordered requirements.
Maturity	Not oversized or tough (over mature).
MAJOR DEFECTS	
Insects	With obvious live insects (eg mites, beetle larvae).
Diseases	With fungal or bacterial rots (eg. Anthracnose, Sclerotinia rot, bacterial spot). With yellow mottling or deformed pods (mosaic viruses).
Physical/Pest Damage	With cuts, splits, holes, cracks or wounds that break the skin. With obvious bruises or soft damaged areas. With chewed / scarred areas >1 mm deep (insect damage).
Physiological Disorder	With yellowed appearance (ethylene damage / senescence). With spongy flesh or wrinkled, shrivelled skin (dehydrated)
Temperature Injury	With pitted / discoloured skin or internal discolouration (chilling injury). With soft, water soaked appearance (freezing damage).
MINOR DEFECTS	
Physical/Pest Damage	With superficial or healed insect damage not affecting > 2 sq cm. With shallow bruising, scuffing or rub marks not affecting in aggregate > 2 sq cm. With broken or damaged tips affecting >5% consignment.
Skin Marks/Blemishes	With skin discolouration or mottling not affecting in aggregate > 2 sq cm.
Physiological Disorder	With >2 beans joined together at the stem (stalking) affecting >2% of consignment.
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 7 - 12 °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.