



PRODUCE:	ASIAN VEGETABLES (Leafy)
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TYPE	Wombok	VARIETY	Red / Green
CLASS	One	NOTES	Chinese Cabbage, Napa Cabbage, Wong Baak

GENERAL APPEARANCE CRITERIA

Colour	Light green leaves with white veins and bright white central rib.
Visual Appearance	Crinkly leaves with slightly ruffled edges, distinct veins and central rib which is very broad at the base; leaves tightly packed around a central core; clean base cut flush with the base of the outer leaves; free from foreign matter.
Sensory	Crunchy leaves with firm, fleshy, slightly juicy central rib; leaves with a mild, slightly sweet cabbage flavour; free from foreign odours or tastes.
Shape	Barrel shaped, oval head.
Size	>220 mm long, >150 mm diameter; as per pre-ordered size requirements.
Maturity	Firm heart, not loose (immature) or with evidence of 'bolting' (overmature).

MAJOR DEFECTS

Insects	With obvious live insects or other pests eg. aphids, slugs, caterpillars.
Diseases	With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots) With evidence of viral infection (yellow mottling). With black spots on the leaf midribs and / or blackened areas on the leaf margins. With deformed leaves and white, powdery growths on the leaf undersides (white blister)
Physical/Pest Damage	With holes, deep bruises cuts or splits in the stems or leaves. With excessive soil deposits. With limp, wilted or shrivelled 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. With evidence of tip burn affecting > 5% of consignment.
Skin Marks/Blemishes	With superficial bruises (< 2 mm deep) in stems. With superficial marks (< 2 mm deep), abrasion or rub damage affecting > 2 sq cm.
Physiological Disorder	With open leaves affecting > 10 % 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 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.