

Effective: 1 November 2006



PRODUCE:	ASIAN VEGETABLES (ROOT)
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TYPE	Yam	VARIETY	Various
CLASS	One	NOTES	Shuyu

GENERAL APPEARANCE CRITERIA	
Colour	Dark brownish purple to brown skin; purple, cream or yellow flesh depending on variety.
Visual Appearance	Swollen, irregularly shaped tubers, often with rootlets or bristly hairs present; thin skin with slightly rough texture; ends trimmed cleanly and healed over.
Sensory	Firm tuber with starchy flesh; slightly sweet, smooth flesh once cooked; flavour varies between varieties; free from foreign and 'off' smells or tastes.
Shape	Irregularly lobed, flattened tuber, approximately round or may be elongated according to variety.
Size	As pre-ordered per requirements.
Maturity	Not woody or with darkened flesh (overmature).
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of fungal or bacterial rots.
Physical/Pest Damage	With unhealed cuts, holes, splits or pest damage that breaks the skin. With unhealed wound from harvest.
Skin Marks / Blemishes	With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.
Physiological Disorder	With shrivelled or loose skin, softened flesh (dehydrated). With green shoots. With remnants from plant stem > 10 mm long.
Temperature Injury	With discoloured, water-soaked areas or pitted skin (chilling injury).
MINOR DEFECTS	
Physical/Pest Damage	With minor skin blemishes affecting in aggregate >2 sq cm.
Skin Marks/Blemishes	With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2 sq cm.
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 10 - 15 °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.

Commented [MW1]:

*Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.