



PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Bamboo Shoots	VARIETY	Various
CLASS	One	NOTES	Labong

GENERAL APPEARANCE CRITERIA

Colour	Light golden brown to green leaf sheaths grading to white at the base; white to yellow internal flesh.
Visual Appearance	Cone formed of a layer of tightly overlapping leaf bases; coarse textured, often slightly hairy; internal flesh formed in a series of thick, concentric rings; trimmed cleanly at base; free from foreign matter.
Sensory	Thick layers of leaf bases pull away from the internal fleshy part; delicate aroma; firm, crunchy flesh with mild flavour (when cooked); not bitter or woody; free from foreign and 'off' smells or tastes.
Shape	Conical shoot, slightly bulbous at base.
Size	>60 mm diameter at the base; >150 mm long; as pre-ordered per requirements.
Maturity	Not with dark base or purplish coloured leaves (overmature).

MAJOR DEFECTS

Insects	With evidence of live insects (eg weevils, aphids, scale).
Diseases	With evidence of fungal or bacterial rots.
Physical/Pest Damage	With unhealed cuts, holes, splits or pest damage that breaks the skin
Skin Marks / Blemishes	With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.
Physiological Disorder	With shrivelled or loose leaf bases (dehydration). With green shoots or leaves. (grown above ground)
Temperature Injury	With discoloured, water-soaked areas, (freezing damage).

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 4 - 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.



PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Banana Leaves	VARIETY	Various
CLASS	One	NOTES	N/A

GENERAL APPEARANCE CRITERIA

Colour	Bright green leaves.
Visual Appearance	Very large, thick and glossy leaves; mid-ribs removed; rolled and banded; free from foreign matter.
Sensory	Not eaten (used as food wrapping only); free from foreign and 'off' smells or tastes.
Shape	Long oblong to oval leaf, rolled into an approximately square bundle.
Size	6 - 12 leaves per bunch; as pre-ordered per requirements.
Maturity	Not very dark green or tough (over mature)

MAJOR DEFECTS

Insects	With evidence of live insects (eg aphids, scale, thrips).
Diseases	With evidence of fungal or bacterial rots (eg leaf spot, wilt).
Physical/Pest Damage	With significant, unhealed cuts, holes, splits or pest damage
Skin Marks / Blemishes	With scuffs, scratches or blemishes affecting in aggregate > 15 sq cm per leaf.
Physiological Disorder	With wilted, shrivelled edges and tips (dehydrated)
Temperature Injury	With discoloured surface and softened texture (heat damage). With surface pitting or discoloured lesions (chilling injury)

MINOR DEFECTS

Physical/Pest Damage	With minor skin blemishes affecting in aggregate >4 sq cm per leaf.
Skin Marks/Blemishes	With healed dry splits or cuts affecting in aggregate >4 sq cm per leaf.

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.
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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.
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PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Chi Qua	VARIETY	Various
CLASS	One	NOTES	Hairy Melon, Fuzzy Gourd, Moa Gua

GENERAL APPEARANCE CRITERIA

Colour	Medium green skin with white specks, white hairs and creamy white flesh.
Visual Appearance	Smooth, brightly coloured skin covered with downy hair; short stem trimmed to <20 mm long; free from foreign matter.
Sensory	Mild flavour similar to zucchini; free from unpleasant acidic flavours or aromas; free from foreign or off flavours or odours.
Shape	Elongated oval with slight taper towards stem end.
Size	200 - 300mm in length, 60 - 100 mm diameter at the widest point.
Maturity	Young melons with hair intact.

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin deformations (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 skin (ethylene damage / senescence). With growth cracks / splits or "pinching" at the blossom end. With spongy flesh or wrinkled skin (dehydrated)
Temperature Injury	With pitted / discoloured skin or internal breakdown (chilling injury). With soft, water soaked areas of flesh (freezing damage).

MINOR DEFECTS

Physical/Pest Damage	With superficial insect damage affecting > 2 sq cm. With shallow scratches or rub marks affecting in aggregate > 2 sq cm.
Skin Marks/Blemishes	With dark areas of skin or blotchy markings affecting in aggregate > 4 sq cm. With groundmark >25% of visible surface area.

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%.
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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.



PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Dong Qua	VARIETY	Various
CLASS	One	NOTES	Winter Melon, Dong Qua, Wax Gourd

GENERAL APPEARANCE CRITERIA	
Colour	Medium green skin flecked with white; white, waxy layer over skin; creamy white flesh.
Visual Appearance	Smooth, brightly coloured skin; firm, slightly spongy flesh with cavities forming in the fruit centre; Free from foreign matter.
Sensory	Mild flavour similar to zucchini; free from unpleasant acidic flavours or aromas. Free from foreign or off flavours or odours.
Shape	Oblong to oval.
Size	250 - 400 mm in length, >170 mm diameter at the widest point.
Maturity	Mature melon with waxy layer on skin.
MAJOR DEFECTS	
Insects	With obvious live insects.
Diseases	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin deformations (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 skin (ethylene damage / senescence). With growth cracks / splits or "pinching" at the blossom end. With soft flesh or wrinkled skin (dehydrated)
Temperature Injury	With pitted / discoloured skin or internal breakdown (chilling injury). With soft, water soaked areas of flesh (freezing damage).
MINOR DEFECTS	
Physical/Pest Damage	With superficial insect damage affecting > 2 sq cm. With shallow scratches or rub marks affecting in aggregate > 2 sq cm.
Skin Marks/Blemishes	With dark areas of skin or blotchy markings affecting in aggregate > 4 sq cm. With groundmark >25% of visible surface area.
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.



PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Fu Qua	VARIETY	Various
CLASS	One	NOTES	Bitter Melon, Balsam Pear, Alligator Pear

GENERAL APPEARANCE CRITERIA	
Colour	Light green skin with white to pale yellow flesh; tan or red coloured seeds.
Visual Appearance	Resembles a long bumpy cucumber; evenly coloured, glossy, highly pebbled skin with smooth lengthwise ridges; oval seeds; fibrous seed filled core; Free from foreign matter.
Sensory	Sour to bitter flavour depending on ripeness; firm flesh with crisp texture; free from foreign or 'off' smells and tastes.
Shape	Long oval to oblong, slightly pointed at the blossom end, non bulbous.
Size	150 - 220 mm long; in pre ordered size only as per requirements.
Maturity	Not undersized (immature); skin not yellow or orange and flesh not orange to red (overmature).
MAJOR DEFECTS	
Insects	With obvious live insects.
Diseases	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin deformations (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 skin (ethylene damage / senescence). With growth cracks / splits or "pinching" at the blossom end.
Temperature Injury	With pitted or discoloured skin, water soaked lesions in flesh (chilling injury). With wrinkled, softened or shrivelled skin, or spongy flesh.
MINOR DEFECTS	
Physical/Pest Damage	With superficial insect damage affecting > 1 sq cm. With scratches or rub marks affecting in aggregate > 1 sq cm.
Skin Marks/Blemishes	With dark areas of skin affecting in aggregate > 1 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%
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PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Seng Qua	VARIETY	Various
CLASS	One	NOTES	Long Melon, Chang Gua

GENERAL APPEARANCE CRITERIA

Colour	Slightly mottled mid green to light green skin, creamy white flesh.
Visual Appearance	Smooth skin with fine downy hairs; stem retained, trimmed to <30 mm long; free from foreign matter.
Sensory	Mild flavour similar to zucchini; free from unpleasant acidic flavours or aromas. free from foreign or off flavours or odours.
Shape	Approximately cylindrical, may be slightly bulbous at the blossom end.
Size	350 - 450 mm in length, 60 - 90 mm diameter at the widest point.
Maturity	Young, firm melons, not hollow cored or containing hard seeds (over mature).

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin deformations (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 skin (ethylene damage / senescence). With growth cracks / splits or "pinching" at the blossom end. With spongy flesh or wrinkled skin (dehydrated)
Temperature Injury	With pitted / discoloured skin or internal breakdown (chilling injury). With soft, water soaked areas of flesh (freezing damage).

MINOR DEFECTS

Physical/Pest Damage	With superficial insect damage affecting > 2 sq cm. With shallow scratches or rub marks affecting in aggregate > 2 sq cm.
Skin Marks/Blemishes	With dark areas of skin or blotchy markings affecting in aggregate > 4 sq cm. With groundmark >25% of visible surface area.

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%.
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PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Shui Qua	VARIETY	Sponge
CLASS	One	NOTES	Sin Qua, Sponge Gourd, Smooth Luffa

GENERAL APPEARANCE CRITERIA

Colour	Bright green skin, creamy white flesh.
Visual Appearance	Long, cylindrical shape; moderately smooth skin; 10 dark lines run the length of the luffa; attached stem trimmed to <15 mm long; free from foreign matter.
Sensory	Firm flesh with mild flavour similar to zucchini; free from bitter or acidic flavours or aromas; free from foreign or off flavours or odours.
Shape	Approximately cylindrical, slightly tapering towards the stem end; approximately round in cross section. Nil with obvious boomerang shapes.
Size	300 - 400 mm in length, 50 - 70 mm diameter at the widest point.
Maturity	Young, firm luffas, not tough textured or bitter (overmature), yielding to slight pressure at stem end.

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin deformations (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 skin (ethylene damage / senescence). With growth cracks / splits or "pinching" at the blossom end. With spongy flesh or wrinkled skin (dehydrated)
Temperature Injury	With pitted / discoloured skin or internal breakdown (chilling injury). With soft, water soaked areas of flesh (freezing damage).

MINOR DEFECTS

Physical/Pest Damage	With superficial insect damage affecting > 2 sq cm. With shallow scratches or rub marks affecting in aggregate > 2 sq cm.
Skin Marks/Blemishes	With dark areas of skin or blotchy markings affecting in aggregate > 4 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%.
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PRODUCE:	ASIAN VEGETABLES (Other)
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TYPE	Sin Qua	VARIETY	Ridged
CLASS	One	NOTES	Ridged Luffa, Angled Luffa

GENERAL APPEARANCE CRITERIA	
Colour	Bright green skin, creamy white flesh.
Visual Appearance	Long, narrow, cylindrical shape; moderately smooth skin; 10 distinct ridges run the length of the luffa; attached stem trimmed to <15 mm long; free from foreign matter.
Sensory	Firm flesh with mild flavour similar to zucchini; free from bitter or acidic flavours or aromas; free from foreign or off flavours or odours.
Shape	Approximately cylindrical, slightly tapering towards the stem end; star shaped in cross section due to distinct ridges.
Size	300 - 400 mm in length, 45 - 65 mm diameter at the widest point.
Maturity	Young, firm luffas, not tough textured or bitter (over mature).
MAJOR DEFECTS	
Insects	With obvious live insects.
Diseases	With fungal or bacterial rots (eg. bacterial spot, Alternaria, Fusarium, Rhizopus soft rot). With yellow spots or skin deformations (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 skin (ethylene damage / senescence). With growth cracks / splits or "pinching" at the blossom end. With spongy flesh or wrinkled skin (dehydrated)
Temperature Injury	With pitted / discoloured skin or internal breakdown (chilling injury). With soft, water soaked areas of flesh (freezing damage).
MINOR DEFECTS	
Physical/Pest Damage	With superficial insect damage affecting > 2 sq cm. With shallow scratches or rub marks affecting in aggregate > 2 sq cm.
Skin Marks/Blemishes	With dark areas of skin or blotchy markings affecting in aggregate > 4 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%
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TYPE	Tamarind Pod	VARIETY	Various
CLASS	One	NOTES	Sampalok

GENERAL APPEARANCE CRITERIA	
Colour	Light brown to mid brown pods with whitish bloom; dark, reddish brown pulp; brown seeds.
Visual Appearance	Smooth, irregularly curved and bulging pods; short stems attached; thin, brittle skin; flesh is a sticky, glutinous pulp containing 3 - 10 brown seeds; free from foreign matter.
Sensory	Soft, slightly fibrous pulp with sticky consistency; rich, sweet / sour flavour, slightly astringent; free from foreign or 'off' smells and tastes.
Shape	Long, flattened pods, irregularly curved with distinct bumps.
Size	100 - 200 cm length; in pre ordered size only as per requirements.
Maturity	Brittle outer skin separates easily from flesh, not green and clinging to flesh, not containing white seeds (immature); flesh not dry and stringy (over mature).
MAJOR DEFECTS	
Insects	With obvious live insects (eg scale, mealybugs, beetle larvae).
Diseases	With fungal or bacterial rots (eg. white rot, sap rot).
Physical/Pest Damage	With cuts, splits, holes, cracks or wounds that break the skin. With obvious bruises or crushed areas. With chewed / scarred areas >1 mm deep (insect damage).
Physiological Disorder	With discoloured or distorted pods With attached stems >30 mm long.
Temperature Injury	With pitted or discoloured skin (chilling injury).
MINOR DEFECTS	
Physical/Pest Damage	With superficial insect damage affecting > 1 sq cm. With scratches or rub marks affecting in aggregate > 1 sq cm.
Skin Marks/Blemishes	With dark areas of skin affecting in aggregate > 1 sq cm.
CONSIGNMENT CRITERIA	
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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%.
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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.