



PRODUCE:	ASIAN VEGETABLES (ROOT)
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TYPE	Cassava	VARIETY	Various
CLASS	One	NOTES	Manioc, Tapioca, Yuca Root

GENERAL APPEARANCE CRITERIA	
Colour	Dark brown skin, cream to yellow flesh depending on variety.
Visual Appearance	Long, swollen roots; thin, rough textured skin; ends dipped in wax to prevent oxidation and water loss; free from foreign matter.
Sensory	Firm tuber; starchy flesh is inedible unless cooked (due to cyanogens); free from foreign and 'off' smells or tastes; bitter cassava contains higher levels of cyanogens than sweet varieties and has coarser texture once cooked.
Shape	Approximately cylindrical; may be somewhat tapering at the ends; often slightly irregular in shape.
Size	30 - 50 mm diameter at the widest point; 200 - 350 mm length.
Maturity	Not woody or with darkened flesh.
MAJOR DEFECTS	
Insects	With obvious live insects.
Diseases	With evidence of fungal or bacterial rots (Fusarium rot).
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 skin, tubers that bend without breaking (dehydration). With green shoots. With cracks or splits that break the skin (senescent).
Temperature Injury	With discoloured, water-soaked areas, (freezing damage). With grey or brown streaky discoloration of the flesh (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 >2sq 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 5 - 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 (ROOT)
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TYPE	Galangal	VARIETY	Various
CLASS	One	NOTES	Hang Dou Kou

GENERAL APPEARANCE CRITERIA	
Colour	Dark pink to red skin, paler around smaller shoots and brown around joints; cream flesh.
Visual Appearance	Thick, heavy root tubers; thick leaf bases retained and trimmed to < 40 mm long; glossy, smooth, clean skin; minimal flaking skin at the joints; no green shoots; free from foreign matter.
Sensory	Firm to hard, crisp tuber with minimal fibre; pungent, spicy aroma; free from foreign and 'off ' smells or tastes.
Shape	Well rounded tubers with minimal branching.
Size	Length 40 mm.
Maturity	Main central part of each tuber to be >20 mm diameter.
MAJOR DEFECTS	
Insects	With obvious live insects.
Diseases	With evidence of fungal or bacterial rots (Fusarium rot).
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 skin, tubers that bend without breaking (dehydration). With green shoots. With fibrous flesh (overmature).
Temperature Injury	With discoloured, water-soaked areas, (freezing damage). With grey or brown streaky discolouration of the flesh (chilling injury).
MINOR DEFECTS	
Physical/Pest Damage	With minor skin blemishes affecting in aggregate >2sq 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.



PRODUCE:	ASIAN VEGETABLES (ROOT)
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TYPE	Ginger	VARIETY	New / Old Season
CLASS	One	NOTES	N/A

GENERAL APPEARANCE CRITERIA

Colour	Golden brown skin, sometimes with pale reddish tinge around shoot tips; cream flesh.
Visual Appearance	Thick, heavy root tubers; smooth, slightly glossy clean skin; minimal flaking skin around the joints; no green shoots; free from foreign matter.
Sensory	Firm tuber with minimal fibre; pungent, spicy aroma; free from foreign and 'off' smells or tastes.
Shape	Large, thick, well rounded root tubers
Size	Weight 100 - 800 g
Maturity	New Season : softer texture, flaky shell ; Old Season : firm, darker hard shell

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With evidence of fungal or bacterial rots (Fusarium rot).
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 skin, tubers that bend without breaking (dehydration). With green shoots. With fibrous flesh (overmature).
Temperature Injury	With discoloured, water-soaked areas, (freezing damage). With grey or brown streaky discolouration of the flesh (chilling injury).

MINOR DEFECTS

Physical/Pest Damage	With minor skin blemishes affecting in aggregate >1 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.



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

GENERAL APPEARANCE CRITERIA	
Colour	Light brown skin and white flesh.
Visual Appearance	Smooth skinned root tuber; irregularly shaped with dried remains of the plant stem forming a peak at the top centre; free from foreign matter.
Sensory	Firm, crisp, juicy tuber; slightly sweet, mild flavour; free from foreign and 'off' smells or tastes.
Shape	Approximately round with irregular lobes, flattened at the base, elongating into a blunt peak at the apex.
Size	80 - 100 mm diameter at the widest point; as pre-ordered per requirements.
Maturity	Not woody (overmature) or undersized (immature).
MAJOR DEFECTS	
Insects	With evidence of live insects (eg weevils, nematodes).
Diseases	With evidence of fungal or bacterial rots (eg Fusarium rot, Rhizoctonia rot, moulds).
Physical/Pest Damage	With unhealed cuts, holes, splits or pest damage that breaks the skin. With deep seated bruises or large flattened areas.
Skin Marks / Blemishes	With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.
Physiological Disorder	With shrivelled, wrinkled skin (dehydrated). With distorted, irregular or forked shape. With yellowed foliage and / or spongy flesh (senescent)
Temperature Injury	With discoloured, water-soaked areas, (freezing damage). With sunken, discoloured areas in skin and underlying flesh (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 8 - 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 (ROOT)
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TYPE	Khao Chae	VARIETY	Various
CLASS	One	NOTES	Chinese Keys, Ghurmah

GENERAL APPEARANCE CRITERIA

Colour	Light brown skin, creamy flesh.
Visual Appearance	Long, straight swollen roots; thin, smooth skin; free from soil or other foreign matter.
Sensory	Hard roots; mild aroma similar to ginger; no foreign odours or tastes
Shape	Approximately cylindrical with some irregularity in shape; slightly tapering at the basal end.
Size	>50 mm length; as pre-ordered requirements.
Maturity	Slender roots, no evidence of green shoots.

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With evidence of fungal or bacterial rots (Fusarium rot).
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 skin, tubers that bend without breaking (dehydration). With green shoots. With fibrous flesh (overmature).
Temperature Injury	With discoloured, water-soaked areas, (freezing damage). With grey or brown streaky discolouration of the flesh (chilling injury).

MINOR DEFECTS

Physical/Pest Damage	With minor skin blemishes affecting in aggregate >1 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.



PRODUCE:	ASIAN VEGETABLES (ROOT)
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TYPE	Lotus Root	VARIETY	Various
CLASS	One	NOTES	N/A

GENERAL APPEARANCE CRITERIA

Colour	Pale brown skin, creamy flesh.
Visual Appearance	Rounded, thickened tubers; may be supplied singly or in chains (similar to strings of sausages); thin, smooth skin; internal flesh contains distinctive pattern of large air holes; free from excess soil.
Sensory	Firm to hard, crisp tubers; subtle, slightly sweet flavour; free from foreign and 'off' smells or tastes.
Shape	Approximately long oval to irregularly cylindrical.
Size	> 100 mm in length; as pre-ordered per requirements.
Maturity	Central part of each tuber to be > 35 mm diameter.

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With evidence of fungal or bacterial rots (Fusarium rot).
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 skin, tubers that bend without breaking (dehydration). With green shoots. With fibrous flesh (overmature).
Temperature Injury	With discoloured, water-soaked areas, (freezing damage). With grey or brown streaky discolouration of the flesh (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.



PRODUCE:	ASIAN VEGETABLES (ROOT)
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TYPE	Taro	VARIETY	Eddo, Dasheen, Woo Tau
CLASS	One	NOTES	N/A

GENERAL APPEARANCE CRITERIA	
Colour	Dark purplish brown to golden brown skin; cream, yellow, or pale pink flesh depending on variety.
Visual Appearance	Swollen, hairy tubers, often with small rootlets present; thin skin ridged in regular bands around the tuber circumference; 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	Rounded oblong or oval shaped, may taper to a blunt point at either end depending on variety.
Size	As pre-ordered per requirements.
Maturity	Not woody or with darkened flesh (overmature).
MAJOR DEFECTS	
Insects	With obvious live insects.
Diseases	With evidence of fungal or bacterial rots (Fusarium rot).
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 skin, tubers that bend without breaking (dehydration). With green shoots. With fibrous flesh (overmature).
Temperature Injury	With discoloured, water-soaked areas, (freezing damage). With grey or brown streaky discolouration of the flesh (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.



PRODUCE:	ASIAN VEGETABLES (ROOT)
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TYPE	Turmeric	VARIETY	
CLASS	One	NOTES	Jiang Huang

GENERAL APPEARANCE CRITERIA	
Colour	Orange to brown skin; bright orange flesh.
Visual Appearance	Slightly branching, cylindrical root tubers; thin, clean skin; minimal residual scale leaves at the nodes; no green shoots; free from foreign matter.
Sensory	Firm, crisp, juicy tuber which snaps easily when flexed; pungent, spicy aroma; free from foreign and 'off' smells or tastes.
Shape	Well rounded rhizomes with minimal branching.
Size	Main central part of each tuber to be 12 - 20 mm diameter; as pre-ordered per requirements.
Maturity	Not woody or fibrous (overmature).
MAJOR DEFECTS	
Insects	With obvious live insects.
Diseases	With evidence of fungal or bacterial rots (Fusarium rot).
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 > 2 sq cm.
Physiological Disorder	With shrivelled or loose skin, tubers that bend without breaking (dehydration). With green shoots. With fibrous flesh (overmature).
Temperature Injury	With discoloured, water-soaked areas, (freezing damage). With grey or brown streaky discolouration of the flesh (chilling injury).
MINOR DEFECTS	
Physical/Pest Damage	With minor skin blemishes affecting in aggregate >1 sq cm.
Skin Marks/Blemishes	With mechanical harvesting marks or healed depressions in 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%.
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.



PRODUCE:	ASIAN VEGETABLES (ROOT)
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TYPE	Water Chestnuts	VARIETY	Various
CLASS	One	NOTES	Hon Ma Tai

GENERAL APPEARANCE CRITERIA

Colour	Brown to black skin, creamy white flesh.
Visual Appearance	Rounded corms with thin, slightly flaky skin; free from foreign matter.
Sensory	Firm, crisp flesh; subtly sweet and nutty flavour; free from foreign and 'off' smells or tastes.
Shape	Round to slightly flattened corms, elongated into a small peak at the base (turnip shaped).
Size	25 - 30 mm diameter, CLASS Small, Medium, No Large Fruit > 35mm.
Maturity	Not softened or sprouting (overmature); not undersized (immature).

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With evidence of fungal or bacterial rots (Fusarium rot).
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 > 2 sq cm.
Physiological Disorder	With shrivelled or loose skin, tubers that bend without breaking (dehydration). With green shoots. With fibrous flesh (overmature).
Temperature Injury	With discoloured, water-soaked areas, (freezing damage). With grey or brown streaky discolouration of the flesh (chilling injury).

MINOR DEFECTS

Physical/Pest Damage	With minor skin blemishes affecting in aggregate >1 sq cm.
Skin Marks/Blemishes	With mechanical harvesting marks or healed depressions in 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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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 (ROOT)
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TYPE	White Radish	VARIETY	Various
CLASS	One	NOTES	Daikon, Lo Bok, Loh Baak

GENERAL APPEARANCE CRITERIA	
Colour	Cream to white skin with green-tinged area at crown; green foliage; white flesh.
Visual Appearance	Long, thick root tuber; fresh green stems and leaves at the crown; thin, smooth skin which may be slightly dimpled; free from foreign matter.
Sensory	Firm, crisp root that breaks easily when bent; slightly sweet, peppery flavour; free from foreign and 'off' smells or tastes
Shape	Approximately cylindrical, slightly wider at the crown and tapering at the base.
Size	40 - 60 mm diameter at the widest point; 250 mm - 300 mm length; as pre-ordered per requirements.
Maturity	Not stringy or woody (overmature); not undersized (immature).
MAJOR DEFECTS	
Insects	With obvious live insects.
Diseases	With evidence of fungal or bacterial rots (eg Fusarium rot, black root, downy mildew).
Physical/Pest Damage	With deep seated bruises or large flattened areas. 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, wrinkled skin (dehydrated). With distorted, irregular or forked shape. With yellowed foliage and / or spongy flesh (senescent)
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%
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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 2 - 8 °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.

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.