



<b>PRODUCE:</b>	<b>HERBS</b>
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<b>TYPE</b>	<b>Bay Leaf</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Dark green leaves with olive green underside; dark green to purplish brown stems.
<b>Visual Appearance</b>	Solid, woody stems, glossy leaves with slightly wavy edges on short stems and with strongly defined midrib.
<b>Sensory</b>	Crisp stems, with firm leaves. Leaves have a spicy aromatic aroma, and a bitter flavour.
<b>Shape</b>	Large oval leaves with pointed tips arranged alternately along round stems.
<b>Size</b>	Sprigs < 300 mm long. Leaves up to 80 mm long.
<b>Maturity</b>	Young leaves, not very tough or woody.

### MAJOR DEFECTS

<b>Insects</b>	With obvious live insects or other pests eg. scale, aphids.
<b>Diseases</b>	With bacterial or fungal infection (eg bacterial soft rots, mould, leaf spots) With distortion or yellow mottling due to viral infection.
<b>Physical/Pest Damage</b>	With deep abrasion or crushed areas affecting > 10% of leaves With obvious physical contamination. With wilting or yellowing leaves (dehydrated, senescent).
<b>Temperature Injury</b>	With bleached areas on the surface of the leaf or stem (sunburn). With dark areas, water-soaked stems or leaves (chilling injury).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With superficial insect or pest damage affecting > 10% of leaves
<b>Skin Marks/Blemishes</b>	With superficial russeting, abrasion or rub damage affecting > 10% of leaves With cuts, holes or splits affecting > 10% of leaves
<b>Physiological Disorder</b>	With unevenly coloured leaves.

### CONSIGNMENT CRITERIA

<b>Tolerance Per Consignment</b>	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%
<b>Packaging &amp; Labelling</b>	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.
<b>Shelf Life</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>Receival Conditions</b>	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.
<b>Chemical &amp; Containment Residues</b>	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.
<b>Food Safety Requirements</b>	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.