



<b>PRODUCE:</b>	<b>BEAN</b>
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<b>TYPE</b>	<b>N/A</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>		<b>NOTES</b>	<b>Runner</b>

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Light to mid green skin and flesh; pale green seeds.
<b>Visual Appearance</b>	Plump, well formed pods, oval to round in cross section, small immature seeds inside pods. Free from foreign matter.
<b>Sensory</b>	Firm, crisp and juicy pods that snap easily when bent;; free from foreign odours and tastes.
<b>Shape</b>	Straight, long pods; no deformed or misshapen beans (crooked, curly, or twisted).
<b>Size</b>	140-200 mm length; 6 - 12 mm diameter; as per requirements.
<b>Maturity</b>	Well formed, full bodied pods; not woody or with > 50% seed definition (overmature).

### MAJOR DEFECTS

<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal diseases or soft rots (eg Anthracnose, bacterial spot, Sclerotinia rot). With disfigured, mottled or discoloured pods (virus infection)
<b>Physical/Pest Damage</b>	With holes due to feeding by insect larvae. With crushed areas, deep bruises or unhealed splits in the bean skin. With soft, wilted, shrivelled pods which bend without breaking (dehydration)
<b>Physiological Disorder</b>	With poor development of seeds within pods (undermature or poor pollination). With yellowed skin (senescent, ethylene damage). With evidence of russet brown marking) With discolouration of the seed attachment scars (overmature)
<b>Temperature Injury</b>	With surface pitting, watersoaked lesions in skin, or slimy texture (chilling injury). With soft, watersoaked flesh (freezing damage).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.
<b>Skin Marks/Blemishes</b>	With slight bruising or scuffing not affecting > 1 sq cm surface area.
<b>Physiological Disorder</b>	With broken or damaged tips affecting >5% consignment. With empty pods affecting >5% of consignment

### 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 - 7°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.



<b>PRODUCE:</b>	<b>BEAN</b>
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<b>TYPE</b>	<b>Broad</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Mid green pod; light green to whitish flesh; green, buff, red or purple seeds depending on variety.
<b>Visual Appearance</b>	Firm bean with thick, slightly leathery skin; soft, fibrous flesh; large, firm seeds which virtually fill the pod; free from foreign matter.
<b>Sensory</b>	Crisp bean pod which snaps reasonably easily when bent; tender seeds with strong, distinctive flavour; free from foreign and 'off' smells or tastes.
<b>Shape</b>	Long thickened pods round to oval in cross section; flat, oval to kidney shaped seeds.
<b>Size</b>	As pre-ordered per requirements.
<b>Maturity</b>	With pod slightly swollen around seeds; seeds tender and light coloured, not fibrous or woody (overmature).
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal diseases or soft rots (eg Anthracnose, bacterial spot, Sclerotinia rot). With disfigured, mottled or discoloured pods (virus infection)
<b>Physical/Pest Damage</b>	With holes due to feeding by insect larvae. With crushed areas, deep bruises or unhealed splits in the bean skin. With soft, wilted, shrivelled pods which bend without breaking (dehydration)
<b>Physiological Disorder</b>	With poor development of seeds within pods (undermature or poor pollination). With evidence of russet brown marking) With yellowed skin (senescent, ethylene damage). With discolouration of the seed attachment scars (overmature)
<b>Temperature Injury</b>	With surface pitting, watersoaked lesions in skin, or slimy texture (chilling injury). With soft, watersoaked flesh (freezing damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.
<b>Skin Marks/Blemishes</b>	With slight bruising or scuffing not affecting > 1 sq cm surface area.
<b>Physiological Disorder</b>	With empty pods >5% of consignment
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 - 7°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.



<b>PRODUCE:</b>	<b>BEAN</b>
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<b>TYPE</b>	<b>Flat</b>	<b>VARIETY</b>	<b>European</b>
<b>CLASS</b>		<b>NOTES</b>	<b>Romano</b>

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Mid green skin and flesh; pale green seeds.
<b>Visual Appearance</b>	Plump, well formed pods, small immature seeds inside pods; free from foreign matter.
<b>Sensory</b>	Firm, crisp pods that snap easily when bent; sweet and juicy flavour; no evidence of stringiness; free from foreign odours and tastes.
<b>Shape</b>	Flat to slightly oval pods in cross section; long and straight; no deformed or misshapen beans (crooked, curly, twisted beans)
<b>Size</b>	Pod length 150 - 200 mm; width 15 - 20 mm; as per requirements.
<b>Maturity</b>	With pod bulging very slightly around seeds; seeds small, tender, light coloured, not dark/tough.
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal diseases or soft rots (eg Anthracnose, bacterial spot, Sclerotinia rot). With disfigured, mottled or discoloured pods (virus infection)
<b>Physical/Pest Damage</b>	With holes due to feeding by insect larvae. With crushed areas, deep bruises or unhealed splits in the bean skin. With soft, wilted, shrivelled pods which bend without breaking (dehydration)
<b>Physiological Disorder</b>	With poor development of seeds within pods (undermature or poor pollination). With evidence of russet brown marking) With yellowed skin (senescent, ethylene damage). With discolouration of the seed attachment scars (overmature)
<b>Temperature Injury</b>	With surface pitting, water-soaked lesions in skin, or slimy texture (chilling injury). With soft, water-soaked flesh (freezing damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.
<b>Skin Marks/Blemishes</b>	With slight bruising or scuffing not affecting > 1 sq cm surface area.
<b>Physiological Disorder</b>	With broken or damaged tips affecting >5% consignment. With empty pods affecting >5% of consignment
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 - 7°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.



<b>PRODUCE:</b>	<b>BEAN</b>
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<b>TYPE</b>	<b>Flat</b>	<b>VARIETY</b>	<b>Green ( Various)</b>
<b>CLASS</b>		<b>NOTES</b>	<b>Ramano</b>

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	Mid green skin and flesh; pale green seeds.
<b>Visual Appearance</b>	Plump, well formed pods, small immature seeds inside pods; free from foreign matter.
<b>Sensory</b>	Firm, crisp and juicy pods that snap easily when bent; slightly sweet flavour; no evidence of stringiness; free from foreign odours and tastes.
<b>Shape</b>	Flat to slightly oval pods in cross section; long and straight; no deformed or misshapen beans (crooked, curly, twisted beans).
<b>Size</b>	Pod length 120 - 180 mm; as per requirements.
<b>Maturity</b>	With pod bulging very slightly around seeds; seeds small, tender, light coloured, not dark or tough.

**MAJOR DEFECTS**

<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal diseases or soft rots (eg Anthracnose, bacterial spot, Sclerotinia rot). With disfigured, mottled or discoloured pods (virus infection)
<b>Physical/Pest Damage</b>	With holes due to feeding by insect larvae. With crushed areas, deep bruises or unhealed splits in the bean skin. With soft, wilted, shrivelled pods which bend without breaking (dehydration)
<b>Physiological Disorder</b>	With poor development of seeds within pods (undermature or poor pollination). With evidence of russet brown marking) With yellowed skin (senescent, ethylene damage). With discolouration of the seed attachment scars (overmature)
<b>Temperature Injury</b>	With surface pitting, watersoaked lesions in skin, or slimy texture (chilling injury). With soft, watersoaked flesh (freezing damage).

**MINOR DEFECTS**

<b>Physical/Pest Damage</b>	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.
<b>Skin Marks/Blemishes</b>	With slight bruising or scuffing not affecting > 1 sq cm surface area.
<b>Physiological Disorder</b>	With broken or damaged tips affecting >5% consignment. With empty pods affecting >5% of consignment

**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- 7°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.



<b>PRODUCE:</b>	<b>BEAN</b>
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<b>TYPE</b>	<b>Round</b>	<b>VARIETY</b>	<b>Borlotti</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Cream to pale yellow pod with reddish purple spots; cream seeds with light red / purple markings.
<b>Visual Appearance</b>	Smooth, brightly coloured skin; moderately well developed seeds; free from foreign matter.
<b>Sensory</b>	Firm pod which snaps easily when bent; tender flesh and seeds; free from foreign odours or tastes.
<b>Shape</b>	Medium length pod, oval in cross section; no deformed or misshapen beans. (crooked, curly, twisted beans).
<b>Size</b>	140 - 180 mm pod length; approx. 10 - 15 mm diameter; as per requirements
<b>Maturity</b>	With seeds beginning to show through the pod, seeds to be light coloured, not dark, hard or woody (overmature).
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal diseases or soft rots (eg Anthracnose, bacterial spot, Sclerotinia rot). With disfigured, mottled or discoloured pods (virus infection)
<b>Physical/Pest Damage</b>	With holes due to feeding by insect larvae. With crushed areas, deep bruises or unhealed splits in the bean skin. With soft, wilted, shrivelled pods which bend without breaking (dehydration)
<b>Physiological Disorder</b>	With poor development of seeds within pods (undermature or poor pollination). With evidence of russet brown marking) With yellowed skin (senescent, ethylene damage). With discolouration of the seed attachment scars (overmature)
<b>Temperature Injury</b>	With surface pitting, watersoaked lesions in skin, or slimy texture (chilling injury). With soft, watersoaked flesh (freezing damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.
<b>Skin Marks/Blemishes</b>	With slight bruising or scuffing not affecting > 1 sq cm surface area.
<b>Physiological Disorder</b>	With empty pods >5% of consignment
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 - 7°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.



<b>PRODUCE:</b>	<b>BEAN</b>
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<b>TYPE</b>	<b>Round</b>	<b>VARIETY</b>	<b>Butter</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Pale to creamy yellow pod and flesh.
<b>Visual Appearance</b>	Plump, well formed pods, oval to round in cross section, small immature seeds inside pods; free from foreign matter.
<b>Sensory</b>	Firm, crisp and juicy pods that snap easily when bent; mildly sweet flavour; no evidence of stringiness; free from foreign odours and tastes.
<b>Shape</b>	Straight, long pods; no deformed or misshapen beans (crooked, curly, or twisted).
<b>Size</b>	110 - 150 mm length; 6 - 12 mm diameter; as per requirements.
<b>Maturity</b>	Well formed, full bodied pods slightly bulging around seeds; not woody or fibrous or with > 50% seed definition (overmature).
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal diseases or soft rots (eg Anthracnose, bacterial spot, Sclerotinia rot). With disfigured, mottled or discoloured pods (virus infection)
<b>Physical/Pest Damage</b>	With holes due to feeding by insect larvae. With crushed areas, deep bruises or unhealed splits in the bean skin. With soft, wilted, shrivelled pods which bend without breaking (dehydration)
<b>Physiological Disorder</b>	With poor development of seeds within pods (undermature or poor pollination). With evidence of russet brown marking) With yellowed skin (senescent, ethylene damage). With discoloration of the seed attachment scars (overmature)
<b>Temperature Injury</b>	With surface pitting, watersoaked lesions in skin, or slimy texture (chilling injury). With soft, watersoaked flesh (freezing damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area
<b>Skin Marks/Blemishes</b>	With slight bruising or scuffing not affecting > 1 sq cm surface area.
<b>Physiological Disorder</b>	With broken or damaged tips affecting >5% consignment. With empty pods affecting >5% of consignment
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.
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<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.





<b>PRODUCE:</b>	<b>BEAN</b>
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<b>TYPE</b>	<b>Round</b>	<b>VARIETY</b>	<b>Green (Various)</b>
<b>CLASS</b>		<b>NOTES</b>	<b>French Bean</b>

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Mid green skin and flesh; pale green seeds.
<b>Visual Appearance</b>	Plump, well formed pods, oval to round in cross section, small immature seeds inside pods. Free from foreign matter.
<b>Sensory</b>	Firm, crisp and juicy pods that snap easily when bent; no evidence of stringiness; free from foreign odours and tastes.
<b>Shape</b>	Straight, long pods; no deformed or misshapen beans (crooked, curly, or twisted)
<b>Size</b>	110 - 150 mm length; 6 - 12 mm diameter; as per requirements.
<b>Maturity</b>	Well formed, full bodied pods; not woody or fibrous or with > 50% seed definition (overmature).
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal diseases or soft rots (eg Anthracnose, bacterial spot, Sclerotinia rot). With disfigured, mottled or discoloured pods (virus infection)
<b>Physical/Pest Damage</b>	With holes due to feeding by insect larvae. With crushed areas, deep bruises or unhealed splits in the bean skin. With soft, wilted, shrivelled pods which bend without breaking (dehydration)
<b>Physiological Disorders</b>	With poor development of seeds within pods (undermature or poor pollination). With yellowed skin (senescent, ethylene damage). With evidence of russet brown marking With discolouration of the seed attachment scars (overmature)
<b>Temperature Injury</b>	With surface pitting, watersoaked lesions in skin, or slimy texture (chilling injury). With soft, watersoaked flesh (freezing damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.
<b>Skin Marks/Blemishes</b>	With slight bruising or scuffing not affecting > 1 sq cm surface area.
<b>Physiological Disorder</b>	With broken or damaged tips affecting >5% consignment.
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%.
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<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.



<b>PRODUCE:</b>	<b>BEAN</b>
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<b>TYPE</b>	<b>Round</b>	<b>VARIETY</b>	<b>Purple</b>
<b>CLASS</b>		<b>NOTES</b>	<b>King Romano</b>

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Dark purple skin and flesh; pale seeds.
<b>Visual Appearance</b>	Plump, well formed pods, oval to round in cross section, small immature seeds inside pods. Free from foreign matter.
<b>Sensory</b>	Firm, crisp and juicy pods that snap easily when bent; no evidence of stringiness; free from foreign odours and tastes.
<b>Shape</b>	Straight, long pods; no deformed or misshapen beans (crooked, curly, or twisted).
<b>Size</b>	110 - 150 mm length; 5 - 10 mm diameter; as per requirements.
<b>Maturity</b>	Well formed, full bodied pods; seeds tender, not woody or fibrous (overmature).

### MAJOR DEFECTS

<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal diseases or soft rots (eg Anthracnose, bacterial spot, Sclerotinia rot). With disfigured, mottled or discoloured pods (virus infection)
<b>Physical/Pest Damage</b>	With holes due to feeding by insect larvae. With crushed areas, deep bruises or unhealed splits in the bean skin. With soft, wilted, shrivelled pods which bend without breaking (dehydration)
<b>Physiological Disorder</b>	With poor development of seeds within pods (undermature or poor pollination). With evidence of russet brown marking) With yellowed skin (senescent, ethylene damage). With discolouration of the seed attachment scars (overmature)
<b>Temperature Injury</b>	With surface pitting, watersoaked lesions in skin, or slimy texture (chilling injury). With soft, watersoaked flesh (freezing damage).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.
<b>Skin Marks/Blemishes</b>	With slight bruising or scuffing not affecting > 1 sq cm surface area.
<b>Physiological Disorder</b>	With broken or damaged tips affecting >5% consignment. With empty pods affecting >5% of consignment

### 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%.
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<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 - 7°
<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.





<b>PRODUCE:</b>	<b>BEAN</b>
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<b>TYPE</b>	N/A	<b>VARIETY</b>	Snake
<b>CLASS</b>		<b>NOTES</b>	Chinese Bean, Yard Long Bean, Asparagus Bean

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Mid to dark green pod, green flesh.
<b>Visual Appearance</b>	Very long, round, stringed pods; soft, semi-developed seeds; free from foreign matter.
<b>Sensory</b>	Crisp bean with good flavour; free from foreign and 'off' smells or tastes.
<b>Shape</b>	Straight or very slightly curved pods; no deformed or misshapen beans (curly, twisted).
<b>Size</b>	Pod length 300 - 350mm, minimum 10 beans per bunch.
<b>Maturity</b>	Very slight bulging around small seeds, seeds not large or dark (overmature).
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal diseases or soft rots (eg Anthracnose, bacterial spot, Sclerotinia rot). With disfigured, mottled or discoloured pods (virus infection)
<b>Physical/Pest Damage</b>	With holes due to feeding by insect larvae. With crushed areas, deep bruises or unhealed splits in the bean skin. With soft, wilted, shrivelled pods which bend without breaking (dehydration)
<b>Physiological Disorder</b>	With over development of seeds within pods (overmature). With evidence of russet brown marking With yellowed skin (senescent, ethylene damage).
<b>Temperature Injury</b>	With surface pitting, watersoaked lesions in flesh, or slimy texture (chilling injury). With soft, watersoaked flesh (freezing damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.
<b>Skin Marks/Blemishes</b>	With slight bruising or scuffing not affecting > 1 sq cm surface area.
<b>Physiological Disorder</b>	With broken or damaged tips affecting >5% consignment. With empty pods affecting >5% of consignment
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 - 7°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.