



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

GENERAL APPEARANCE CRITERIA

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

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With fungal diseases or soft rots (eg Anthracnose, bacterial spot, Sclerotinia rot). With disfigured, mottled or discoloured pods (virus infection)
Physical/Pest Damage	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)
Physiological Disorder	With poor development of seeds within pods (undermature or poor pollination). With yellowed skin (senescent, ethylene damage). With evidence of russet brown marking) With discoloration of the seed attachment scars (overmature)
Temperature Injury	With surface pitting, watersoaked lesions in skin, or slimy texture (chilling injury). With soft, watersoaked flesh (freezing damage).

MINOR DEFECTS

Physical/Pest Damage	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.
Skin Marks/Blemishes	With slight bruising or scuffing not affecting > 1 sq cm surface area.
Physiological Disorder	With broken or damaged tips affecting >5% consignment. With empty pods affecting >5% 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%.
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 - 7°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.