



PRODUCE:	BRUSSEL SPROUTS
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TYPE	Baby	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright green outer leaves, light green to pale yellow base and inner core.
Visual Appearance	Small compact head which are small with tightly wrapped leaves, fresh and firm.
Sensory	Not wilted, firm moderately thick and compressed leaves; having a slightly peppery cabbage type flavour. Free from foreign tastes and smells. Clean cut butts, no discolouration.
Shape	Oval to round sprouts with thick butts
Size	Sprouts diameter 20 - 25mm. Uniform size within 300g punnet
Maturity	Firm plump sprouts, not large, tough or with strong bitter flavour
MAJOR DEFECTS	
Insects	With evidence of live insect or insect infestation.
Diseases	With evidence of fungal or bacterial rots (eg. bacterial soft rots, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viral infections (eg. mosaic).
Physical/Pest Damage	With unhealed cuts, holes or spits from physical or pest damage. With deep >1mm deep) seated bruises.
Temperature Injury	With bleached or papery leaves (dehydration).
Physiological Disorder	With limp, wilted or shrivelled leaves (dehydration). With tip browning of inner leaves. With yellow outer leaves (age, ethylene exposure). With discoloured, water-soaked areas (freezing damage)
MINOR DEFECTS	
Physical/Pest Damage	With healed scars or superficial insect or pest damage affecting >1 sq cm of surface
Physiological Disorder	With evidence of bursting of sprouts affecting >5% of 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. Produce delivered in Styrofoam containers must have ice covering the produce.
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 0 - 4°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.