



PRODUCE:	CABBAGE
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TYPE	Green	VARIETY	Miniature
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Dark bluish green to pale green leaves
Visual Appearance	A firm well formed, compact heart of leaves with max. 3-4 large outer leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter.
Sensory	Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off' smells or tastes.
Shape	Round to oval head.
Size	600 - 1000 g head weight; 8 count per tray.
Maturity	Tight compact heart; no open or very white hearts.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses (eg. mosaic).
Physical/Pest Damage	With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails).
Temperature Injury	With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage).
Physiological Disorder	With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears >5 cm or holes bruising, crushed areas > 5sq cm.
Skin Marks/Blemishes	With healed scars >2sq cm.
Physiological Disorder	With slight tip browning of outer leaves >2mm.

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 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.



PRODUCE:	CABBAGE
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TYPE	Green	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Dark bluish green to pale green leaves depending on variety.
Visual Appearance	A firm well formed, compact heart of leaves with max. 3-4 large outer leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter.
Sensory	Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off' smells or tastes.
Shape	Round to oval head.
Size	1.5 - 2.0 kg net head weight as per requirements
Maturity	Heavy for size; no open or very white hearts.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses (eg. mosaic).
Physical/Pest Damage	With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails).
Temperature Injury	With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage).
Physiological Disorder	With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears >10cm or holes bruising, crushed areas >10sq cm.
Skin Marks / Blemishes	With healed scars >2sq cm.
Physiological Disorder	With slight tip browning of outer leaves >2mm.

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.
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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:	CABBAGE
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TYPE	Red	VARIETY	Miniature
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Dark red to purple coloured heads, white or cream colours in the hearts.
Visual Appearance	A firm well formed, compact heart of leaves with max 3-4 large outer leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter.
Sensory	Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off' smells or tastes.
Shape	Round to oval head.
Size	600 - 1000 g head weight; 8 count per tray.
Maturity	Tight compact heart; no open or very white hearts.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of fungal or bacterial rots (eg. Bacterial soft rot, Alternaria rot, black rot).
Physical/Pest Damage	With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. Birds, snails). With bleached or papery leaves (sun damage).
Temperature Injury	With limp, wilted or shrivelled leaves (dehydration). With discoloured, water-soaked areas (freezing damage).
Physiological Disorder	With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves.
MINOR DEFECTS	
Insects	With superficial bruising > 2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears > 5 cm or holes bruising, crushed areas >5sq cm.
Skin Marks/Blemishes	With healed scars >2sq cm.
Physiological Disorder	With tip browning of outer leaves >2mm.
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 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.



PRODUCE:	CABBAGE
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TYPE	Red	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Dark red to purple outer leaf surfaces, white to cream flesh and heart.
Visual Appearance	A firm well formed, compact heart of leaves with max. 3-4 large outer leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter.
Sensory	Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off' smells or tastes.
Shape	Round to oval head.
Size	0.8 - 1.8 kg net head weight as per requirements
Maturity	Heavy for size; no open or very white hearts.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses (eg. mosaic).
Physical/Pest Damage	With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails).
Temperature Injury	With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage).
Physiological Disorder	With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves.

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising >2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears >10cm or holes bruising, crushed areas >10sq cm.
Skin Marks/Blemishes	With healed scars >2sq cm.
Physiological Disorder	With slight tip browning of outer leaves >2mm.

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 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.



PRODUCE:	CABBAGE
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TYPE	Savoy	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Dark green to yellowish green leaves depending on variety.
Visual Appearance	A firm well formed, compact heart of leaves with max. 3-4 large outer leaves; distinct veins and crinkled leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter.
Sensory	Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off' smells or tastes.
Shape	Round to oval head.
Size	1.5 - 2.0 kg net head weight as per requirements
Maturity	Heavy for size; no open or very white hearts.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses (eg. mosaic).
Physical/Pest Damage	With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails).
Temperature Injury	With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage)
Physiological Disorder	With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves.
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising >2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears >10cm or holes bruising, crushed areas >10sq cm.
Skin Marks/Blemishes	With healed scars >2sq cm.
Physiological Disorder	With slight tip browning of outer leaves >2mm.
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 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.



PRODUCE:	CABBAGE
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TYPE	Sugarloaf	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Dark bluish green to pale green leaves, lighter near the cabbage centre.
Visual Appearance	A firm, well formed, heart of leaves wrapped around a central core; max. 3-4 large outer leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter.
Sensory	Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off' smells or tastes.
Shape	Oval to conical head, distinctly pointed at the apex.
Size	1 - 2 kg net head weight; 200-300mm tall; as per pre-ordered requirements
Maturity	Heavy for size; no open or very white hearts.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses (eg. mosaic).
Physical/Pest Damage	With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails).
Temperature Injury	With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage).
Physiological Disorder	With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves.
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising >2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears >10cm or holes bruising, crushed areas >10sq cm.
Skin Marks/Blemishes	With healed scars >2sq cm.
Physiological Disorder	With slight tip browning of outer leaves >2mm.
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 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.



PRODUCE:	CABBAGE
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TYPE	Tuscan	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Mid to deep green leaves with pale green / white central rib.
Visual Appearance	Narrow wrinkled leaves with ruffled edges. Distinct central rib which is broad at the base and tapers in becoming a narrow point along the length of the leaf. Free from foreign matter.
Sensory	Crunchy leaves with firm, fleshy, slightly juicy central rib; leaves with a mild cabbage flavour. Free from foreign odours or tastes.
Shape	Narrow tapered leaves with thick blunt stems.
Size	Length 400 - 500 mm (stem end to tip of foliage), stem diameter 60-100mm (per bunch).
Maturity	Firm, crisp, erect foliage.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of fungal or bacterial rots (eg. Bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses.
Physical/Pest Damage	With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails).
Temperature Injury	With limp, wilted or shrivelled leaves (dehydration). With discoloured, water-soaked areas (freezing damage).
Physiological Disorder	With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves.
MINOR DEFECTS	
Physical/Pest Damage	With superficial insect or pest damage affecting > 2sq cm per leaf.
Skin Marks/Blemishes	With evidence of tip burn affecting >5% of consignment.
Physiological Disorder	With superficial marks (2mm deep), abrasion or rub damage affecting >2sq cm. With ripped or damaged leaves 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.
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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.