



PRODUCE:	CAULIFLOWER
-----------------	--------------------

TYPE	Florets	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With uniform white curds; not >10% of surface with creamy colour.
Visual Appearance	With bright curds; floret butts with clean cut; no foreign matter; soil traces allowable, not clumped or matted.
Sensory	With firm, crisp curds; no 'off' odours or tastes.
Shape	Domed head of compact florets, cut flat at base.
Size	Floret Head Diameter : 30 - 60 mm diameter
Maturity	With compact curds; florets tightly packed.

MAJOR DEFECTS

Insects	With evidence of live insects, eg. insect larvae, slugs, snails.
Diseases	With fungal or bacterial rots in the head, stem or attached leaves (eg black rot, bacterial soft rot, Sclerotinia rot, grey mould).
Physical/Pest Damage	With broken, split or crushed areas of curds.
Temperature Injury	With bleached or discoloured appearance (sunburn) With soft, discoloured water-soaked florets, stalk tissues (freezing injury). With limp, soft florets (dehydrated).
Physiological Disorder	With green tinged, purplish or yellow florets With soft, yellowing florets (age, ethylene damage).

MINOR DEFECTS

Physical/Pest Damage	With minor (<2mm deep) abrasion, scuffing, pest chewing, hail or rub damage/blemish to the curd affecting >2 sq cm of surface; no deep (>2mm) damage. With >2 jacket leaves with broken midribs (except where trimmed) or with badly torn, crushed or pest damaged leaf (exposing curds to handling damage).
Skin Marks/Blemishes	With brown spotting/streaking affecting >6 sq cm of total area.
Physiological Disorder	With hollow stalk, ie. discoloured cracks/hollow areas affecting > 0.5 sq cm of the cut base of the stalk.

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 0 - 5 °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:****CAULIFLOWER**

TYPE	N/A	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With uniform white curds; not >10% of surface with creamy colour; grey-green jacket leaves.
Visual Appearance	With bright curds; butts with clean cut, not discoloured; jacket leaves trimmed to number and length necessary for curd protection; no foreign matter; soil traces allowable, not clumped or matted.
Sensory	With firm, crisp curds; no 'off' odours or tastes.
Shape	Domed head of compact curds, trimmed at base.
Size	In pre-ordered range only, per requirements Small < 140mm curd diameter, weight no less than 850g Small - medium 140 - 170mm curd diameter, weight 850 - 1000g Medium 170 - 200mm curd diameter, weight 1000 - 1500g Large >200mm curd diameter, weight 1500 - 2000g A 10% size overlap between size grades is allowable. Cauliflower to be weighed as received (with jacket leaves intact necessary for curd protection).
Maturity	With compact curds; florets tightly packed.

MAJOR DEFECTS

Insects	With evidence of live insects, eg. insect larvae, slugs, snails.
Diseases	With fungal or bacterial rots in the head, stem or attached leaves (eg black rot, bacterial soft rot, Sclerotinia rot, grey mould).
Physical/Pest Damage	With broken, split or crushed areas of curds.
Temperature Injury	With bleached or discoloured appearance (sunburn) With soft, discoloured water-soaked florets, leaf or stalk tissues (freezing injury). With limp, soft leaves or florets (dehydrated).
Physiological Disorder	With green tinged, purplish or yellow florets, or with yellowed or brown jacket leaves. With soft, yellowing florets (age, ethylene damage).

MINOR DEFECTS

Physical/Pest Damage	With minor (<2mm deep) abrasion, scuffing, pest chewing, hail or rub damage/blemish to the curd affecting >2 sq cm of surface; no deep (>2mm) damage. With >5% of jacket leaf area affected by dry spotting (fungal/bacterial). With >2 jacket leaves with broken midribs (except) where trimmed) or with badly torn, crushed or pest damaged leaf (exposing curds to handling damage).
Skin Marks/Blemishes	With brown spotting/streaking affecting >6 sq cm of total visible midrib area.
Physiological Disorder	With hollow stalk, ie. discoloured cracks/hollow areas affecting >1 sq cm of the cut base of the stalk.

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 0 - 5 °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:	CAULIFLOWER
-----------------	--------------------

TYPE	Purple	VARIETY	Jacaranda
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Bright to deep purple curds. Leaf jackets must be bright green
Visual Appearance	With bright curds; butts with clean cut, not discoloured; jacket leaves trimmed to number and length necessary for curd protection; no foreign matter; soil traces allowable, not clumped or matted.
Sensory	With firm, crisp curds. Slightly sweeter in taste. Free from 'off' odours or tastes.
Shape	Domed head of compact curds, trimmed at base
Size	Head diameter 140 - 170mm
Maturity	Firmly packed florets.

MAJOR DEFECTS

Insects	With evidence of live insect, eg. Insect larvae, slugs, snails.
Diseases	With fungal or bacterial rots in the head, stem or attached leaves (eg. black rot, bacterial soft rot, Sclerotinia rot, grey mould).
Physical/Pest Damage	With broken, split or crushed areas of curds
Temperature Injury	With brown discoloration (sunburn) With soft, discoloured water-soaked florets, leaf or stalk tissues (freezing injury). With limp soft leaves or florets (dehydration).
Physiological Disorder	With yellowish or brownish jacket leaves. With mixed coloured curds.

MINOR DEFECTS

Physical/Pest Damage	With minor (>2mm deep) abrasion, scuffing, pest chewing, hail or rub damage / blemish to the curd affecting >2 sq cm of surface; no deep (>2mm) damage. With >5% of jacket leaf area affected by dry spotting (fungal / bacterial). With >2 jacket leaves with broken midribs (except where trimmed) or with badly torn, crushed or pest damaged leaf (exposing curds to handling damage).
Skin Marks/Blemishes	With brown spotting / streaking affecting >6 sq cm of total visible midrib area.
Physiological Disorder	With hollow stalk, ie. Discoloured cracks / hollow areas affecting >1 sq cm of the cut base of the stalk.

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 0 - 5°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.