



<b>PRODUCE:</b>	<b>CAULIFLOWER</b>
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<b>TYPE</b>	<b>Florets</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	With uniform white curds; not >10% of surface with creamy colour.
<b>Visual Appearance</b>	With bright curds; floret butts with clean cut; no foreign matter; soil traces allowable, not clumped or matted.
<b>Sensory</b>	With firm, crisp curds; no 'off' odours or tastes.
<b>Shape</b>	Domed head of compact florets, cut flat at base.
<b>Size</b>	Floret Head Diameter : 30 - 60 mm diameter
<b>Maturity</b>	With compact curds; florets tightly packed.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects, eg. insect larvae, slugs, snails.
<b>Diseases</b>	With fungal or bacterial rots in the head, stem or attached leaves (eg black rot, bacterial soft rot, Sclerotinia rot, grey mould).
<b>Physical/Pest Damage</b>	With broken, split or crushed areas of curds.
<b>Temperature Injury</b>	With bleached or discoloured appearance (sunburn) With soft, discoloured water-soaked florets, stalk tissues (freezing injury). With limp, soft florets (dehydrated).
<b>Physiological Disorder</b>	With green tinged, purplish or yellow florets With soft, yellowing florets (age, ethylene damage).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	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).
<b>Skin Marks/Blemishes</b>	With brown spotting/streaking affecting >6 sq cm of total area.
<b>Physiological Disorder</b>	With hollow stalk, ie. discoloured cracks/hollow areas affecting > 0.5 sq cm of the cut base of the stalk.
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 0 - 5 °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.