



<b>PRODUCE:</b>	<b>HERBS</b>
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<b>TYPE</b>	<b>Chive</b>	<b>VARIETY</b>	<b>Garlic</b>
<b>CLASS</b>	<b>Chinese Chives</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Mid green leaves grading to light green at the base.
<b>Visual Appearance</b>	Flat, strappy leaves; several leaves wrapped tightly around a single base (similar to miniature green onion); base neatly trimmed with roots removed; no foreign matter.
<b>Sensory</b>	Soft but not wilted leaves; strong flavour and aroma which is a mixture of onion and garlic; no foreign odours or tastes.
<b>Shape</b>	Long, flat leaves tapering to a rounded point at the tip.
<b>Size</b>	Stems 200 - 300 mm; bunch weight > 60g.
<b>Maturity</b>	Young and tender, leaf bases < 4 mm diameter.
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects or other pests eg. scale, aphids.
<b>Diseases</b>	With bacterial or fungal infection (eg bacterial soft rots, mould, leaf spots) With distortion or yellow mottling due to viral infection.
<b>Physical/Pest Damage</b>	With deep abrasion or crushed areas affecting > 10% of leaves per bunch With obvious physical contamination. With wilting or yellowing leaves (dehydrated, senescent).
<b>Temperature Injury</b>	With bleached areas on the surface of the leaf or stem (sunburn). With dark areas, water-soaked stems or leaves (chilling injury).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With superficial insect or pest damage affecting > 10% of leaves
<b>Skin Marks/Blemishes</b>	With superficial russeting, abrasion or rub damage affecting > 10% of leaves With cuts, holes or splits affecting > 10% of leaves
<b>Physiological Disorder</b>	With evidence of bud formation (bolting) affecting > 1 stem per bunch.
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 4 - 10° 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.