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| PRODUCE: | CORN |
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| TYPE | Baby | VARIETY | Various - Australian |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| Colour | Pale yellow kernels, creamy white internal flesh. |
| Visual Appearance | Small kernels, not fully formed or swollen; husk and silks removed; clean stem cut at the end of the cob flush with base of kernels; free from foreign matter. |
| Sensory | Firm, sweet, crisp, finely textured cobs that snap easily when flexed; free from foreign and 'off' smells or tastes. |
| Shape | Elongated conical, tapering to a point at the tip. Nil misshapen or distorted cobs. |
| Size | Cobs 60 - 110 mm length, each cob 12-18 mm diameter at the base. |
| Maturity | Tender, juicy core, not hard or woody (overmature). |

MAJOR DEFECTS

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| Insects | With evidence of live insects or insect infestation. |
| Diseases | With evidence of fungal or bacterial rots (eg mildew, smut). With evidence of yellowed striping or mottling (virus infection). |
| Physical/Pest Damage | With unhealed cuts, holes or splits from physical or pest damage. With bruises or crushed areas. |
| Temperature Injury | With discoloured, water-soaked areas (freezing damage). With dry or shrivelled kernels (dehydrated). |
| Physiological Disorder | With watery or doughy texture. |

MINOR DEFECTS

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| Physical/Pest Damage | With superficial scuffing, healed scratches or cuts affecting in aggregate > 1 sq cm. |
| Skin Marks/Blemishes | With uneven colouration or discoloured marks > 1 sq cm. |

CONSIGNMENT CRITERIA

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| 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 - 6°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. |



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| PRODUCE: | CORN |
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|--------------|-------------------------------------|----------------|-----------------------------|
| TYPE | Fresh Cobbettes - 8 piece PP | VARIETY | Various - Australian |
| CLASS | One | NOTES | |

| GENERAL APPEARANCE CRITERIA | |
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| Colour | Golden yellow kernels; green husk; cream to brown silks. |
| Visual Appearance | Kernels should be plump, shiny and well coloured; all fibrous husks removed; clean stem cut at the base of the cob. Free from foreign matter, including soil deposits. Uniform sizing, colouring and shape of cobs within prepacked tray. Positioning of label to be located on pack to ensure correct alignment with surface edge of pack. |
| Sensory | Sweet flavoured, crisp kernels containing a milky juice; free from foreign and 'off; smells or tastes. |
| Shape | Cylindrical to conical. Nil misshapen or distorted cobs. |
| Size | Cobbette size shall not vary by more than +20% in diameter. Cobbettes 40mm-55mm length, each cobbette no less than 35mm diameter. |
| Maturity | Kernels firm, full bodied, juicy and well coloured. Nil evidence of small pearly-white to pale yellow kernels (immature) or dry dimpled kernels (overmature). |
| MAJOR DEFECTS | |
| Insects | With evidence of live insects or insect infestation (eg Heliothis caterpillars). |
| Diseases | With evidence of fungal or bacterial rots (eg mildew, smut). With evidence of yellowed striping or mottling (virus infection). |
| Physical/Pest Damage | With unhealed cuts, holes or splits from physical or pest damage. With bruises or crushed areas in the kernels. |
| Temperature Injury | With discoloured, water-soaked areas (freezing damage). With dry or shrivelled kernels (dehydrated). |
| Physiological Disorder | With a lack of kernel filling on >15% of the end of the cob, or over the main body of the cob (incomplete fertilisation). |
| MINOR DEFECTS | |
| Physical/Pest Damage | With superficial scuffing, healed scratches or cuts affecting in aggregate > 1 sq cm. |
| Skin Marks/Blemishes | With watery kernels (with clear, not milky juice) or dry, doughy kernels (incorrect maturity). |
| 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 to Ti Hi specification onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 2 - 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 FSA NZ 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. |



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| PRODUCE: | CORN |
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| TYPE | Junior | VARIETY | Various - Australian |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| Colour | Pale yellow kernels, creamy white internal flesh. |
| Visual Appearance | Small kernels; husk and silks removed; clean stem cut at the end of the cob flush with base of kernels; free from foreign matter. |
| Sensory | Firm, sweet, crisp, finely textured cobs that snap easily when flexed; free from foreign and 'off' smells or tastes. |
| Shape | Elongated conical, nil misshapen or distorted cobs. |
| Size | Cobs 70 - 140 mm length, each cob 16-35 mm diameter at the base. |
| Maturity | Tender, juicy core. |

MAJOR DEFECTS

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|-------------------------------|---|
| Insects | With evidence of live insects or insect infestation. |
| Diseases | With evidence of fungal or bacterial rots (eg mildew, smut). With evidence of yellowed striping or mottling (virus infection). |
| Physical/Pest Damage | With unhealed cuts, holes or splits from physical or pest damage. With bruises or crushed areas. |
| Temperature Injury | With discoloured, water-soaked areas (freezing damage). With dry or shrivelled kernels (dehydrated). |
| Physiological Disorder | With watery or doughy texture. |

MINOR DEFECTS

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|-----------------------------|---|
| Physical/Pest Damage | With superficial scuffing, healed scratches or cuts affecting in aggregate > 1 sq cm. |
| Skin Marks/Blemishes | With uneven colouration or discoloured marks > 1 sq cm. |

CONSIGNMENT CRITERIA

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| 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 - 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. |



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| PRODUCE: | CORN |
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|--------------|--------------|----------------|----------------|
| TYPE | Sweet | VARIETY | Various |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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|--------------------------|--|
| Colour | Golden yellow kernels; green husk; cream to brown silks. |
| Visual Appearance | Kernels should be plump, shiny and well coloured; fibrous husk intact and close fitting, not wilted; silks attached at the top of the cob; flag leaves and long stems removed; clean stem cut at the base of the cob <25 mm past the last husk attachment; free from foreign matter. |
| Sensory | Sweet flavoured, crisp kernels containing a milky juice; free from foreign and 'off ' smells or tastes. |
| Shape | Cylindrical to conical. Nil misshapen or distorted cobs. |
| Size | Minimum cob size 180 mm length. |
| Maturity | Kernels firm, full bodied, juicy and well coloured; not small (immature) or dry (overmature). |

MAJOR DEFECTS

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|-------------------------------|---|
| Insects | With evidence of live insects or insect infestation (eg Heliothis caterpillars). |
| Diseases | With evidence of fungal or bacterial rots (eg mildew, smut). With evidence of yellowed striping or mottling (virus infection). |
| Physical/Pest Damage | With unhealed cuts, holes or splits from physical or pest damage. With deep bruises or crushed areas in the kernels. |
| Temperature Injury | With discoloured, water-soaked areas (freezing damage). With dented or shrivelled kernels (dehydrated). |
| Physiological Disorder | With a lack of kernel filling on >15% of the end of the cob, or over the main body of the cob (incomplete fertilisation). |

MINOR DEFECTS

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|-------------------------------|--|
| Physical/Pest Damage | With rust extending over >2 sq cm of the outer husk, or deeper than 2 layers of husk. With husks penetrated in more than one place by mechanical or pest means. |
| Skin Marks/Blemishes | With discolouration of the husk >2 sq cm (frost damage or spray burn). |
| Physiological Disorder | With watery kernels (with clear, not milky juice) or dry, doughy kernels (incorrect maturity). |

CONSIGNMENT CRITERIA

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|--|--|
| 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 - 6 ° 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. |



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| PRODUCE: | CORN |
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|--------------|--------------|----------------|---------------------------|
| TYPE | Sweet | VARIETY | Various - Pre Pack |
| CLASS | One | NOTES | |

| GENERAL APPEARANCE CRITERIA | |
|--|--|
| Colour | Golden yellow kernels; green husk; cream to brown silks. |
| Visual Appearance | Kernels should be plump, shiny and well coloured; outside first layer of fibrous husks removed; 20 % kernel visible on top side of cob with husk attached on remainder of cob; clean stem cut at the base of the cob; Stalk length remaining < 15 mm. Free from foreign matter, including soil deposits. Uniform sizing, colouring and shape of cobs within pre packed tray. Positioning of label to be located on pack to ensure correct alignment with surface edge of pack. |
| Sensory | Sweet flavoured, crisp kernels containing a milky juice; free from foreign and 'off ' smells or tastes. |
| Shape | Cylindrical to conical. Nil misshapen or distorted cobs. |
| Size | Cob size shall not vary by more than + 20 % in diameter. Cobs within pack to fill the complete tray to within 10 mm from the edge, no undersized cobs. Produce pack net weight / count as per requirements, (2 cob tray 3 - 4 cob tray : 500 g net weight). |
| Maturity | Kernels firm, full bodied, juicy and well coloured. Nil evidence of small pearly-white to pale yellow kernels at top of cob end (immature) or dry dimpled kernels (overmature). |
| MAJOR DEFECTS | |
| Insects | With evidence of live insects or insect infestation (eg Heliothis caterpillars). |
| Diseases | With evidence of fungal or bacterial rots (eg mildew, smut). With evidence of yellowed striping or mottling (virus infection). |
| Physical/Pest Damage | With unhealed cuts, holes or splits from physical or pest damage. With deep bruises or crushed areas in the kernels. |
| Temperature Injury | With discoloured, water-soaked areas (freezing damage). With dented or shrivelled kernels (dehydrated). |
| Physiological Disorder | With a lack of kernel filling on >15% of the end of the cob, or over the main body of the cob (incomplete fertilisation). |
| MINOR DEFECTS | |
| Physical/Pest Damage | With rust extending over >2 sq cm of the outer husk, or deeper than 2 layers of husk. With excessive removal of stalk allowing husks to fall away from cob freely |
| Physiological Disorder | With watery kernels (with clear, not milky juice) or dry, doughy kernels (incorrect maturity). |
| 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 - 6 ° 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. |



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| PRODUCE: | CORN |
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|--------------|-----------------------------|----------------|----------------|
| TYPE | Sweet (6pk) - Bagged | VARIETY | Various |
| CLASS | One | NOTES | |

| GENERAL APPEARANCE CRITERIA | |
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| Colour | Golden yellow kernels; green husk; cream to brown silks. |
| Visual Appearance | Kernels should be plump, shiny and well coloured; fibrous husk intact with close fitting, not wilted flag leaves. Long stems removed; clean cut stem <25mm past the husk attachment; free from foreign matter. Top of cob clean cut whilst not exposing cob more than 50mm in diameter. |
| Sensory | Sweet flavoured, crisp kernels containing a milky juice; free from foreign and 'off' smells or tastes. |
| Shape | Cylindrical to conical. Nil Mishapen or distorted cobs. |
| Size | Minimum cob size 140mm length once trimmed. |
| Maturity | Kernels firm, full bodied, juicy and well coloured; not small (immature) or dry (over mature). |
| MAJOR DEFECTS | |
| Insects | With evidence of live insects or insect infestation (eg Heliothis caterpillars). |
| Diseases | With evidence of fungal or bacterial rots (eg mildew, smut). With evidence of yellowed striping or mottling (virus infection). |
| Physical/Pest Damage | With unhealed cuts, holes or splits from physical or pest damage. With deep bruises or crushed areas in the kernels. |
| Temperature Injury | With discoloured, water-soaked areas (freezing damage). With dry or shrivelled kernels (dehydrated). |
| Physiological Disorder | With a lack of kernel filling of >15% of the end of the cob, or over the main body of the cob (incomplete fertilisation) |
| MINOR DEFECTS | |
| Physical/Pest Damage | With rust extending over >20mm ² of the outer husk, or deeper than two layers of husk. |
| Skin Marks/Blemishes | With discolouration of the husk >20mm ² (frost damage or spray burn). |
| Physiological Disorder | With watery kernels (with clear not milky juice) or dry, doughy kernels (incorrect maturity). |
| 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 - 6°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. |



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| PRODUCE: | CORN |
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|--------------|-----------------------|----------------|------------------------|
| TYPE | Sweet Bicolour | VARIETY | Various |
| CLASS | One | NOTES | Sweet Polka Dot |

| GENERAL APPEARANCE CRITERIA | |
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| Colour | Golden yellow and pale yellow / white kernels; green husk; cream to brown silks. |
| Visual Appearance | Kernels should be plump, shiny and well coloured; yellow and white coloured kernels scattered randomly over cob surface; fibrous husk intact and close fitting, not wilted; silks attached at the top of the cob; flag leaves and long stems removed; clean stem cut at the base of the cob <25 mm past the last husk attachment; free from foreign matter. |
| Sensory | Sweet flavoured, crisp kernels containing a milky juice; free from foreign and 'off ' smells or tastes. |
| Shape | Cylindrical to conical. Nil misshapen or distorted cobs. |
| Size | Minimum cob size 180 mm length. |
| Maturity | Kernels firm, full bodied, juicy and well coloured; not small (immature) or dry (overmature). |
| MAJOR DEFECTS | |
| Insects | With evidence of live insects or insect infestation (eg Heliothis caterpillars). |
| Diseases | With evidence of fungal or bacterial rots (eg mildew, smut). With evidence of yellowed striping or mottling (virus infection). |
| Physical/Pest Damage | With unhealed cuts, holes or splits from physical or pest damage. With deep bruises or crushed areas in the kernels. |
| Temperature Injury | With discoloured, water-soaked areas (freezing damage). With dented or shrivelled kernels (dehydrated). |
| Physiological Disorder | With a lack of kernel filling on >15% of the end of the cob, or over the main body of the cob (incomplete fertilisation). |
| MINOR DEFECTS | |
| Physical/Pest Damage | With rust extending over >2 sq cm of the outer husk, or deeper than 2 layers of husk. With husks penetrated in more than one place by mechanical or pest means. |
| Skin Marks/Blemishes | With discolouration of the husk >2 sq cm (frost damage or spray burn). |
| Physiological Disorder | With watery kernels (with clear, not milky juice) or dry, doughy kernels (incorrect maturity). |
| 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 - 6 °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. |



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| PRODUCE: | CORN |
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|--------------|--------------------|----------------|----------------|
| TYPE | Sweet White | VARIETY | Various |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| Colour | Very pale golden to cream kernels; green husk; cream to brown silks. |
| Visual Appearance | Kernels should be plump, shiny and well coloured; fibrous husk intact and close fitting, not wilted; silks attached at the top of the cob; flag leaves and long stems removed; clean stem cut at the base of the cob <25 mm past the last husk attachment; free from foreign matter. |
| Sensory | Sweet flavoured, crisp kernels containing a milky juice; free from foreign and 'off ' smells or tastes. |
| Shape | Cylindrical to conical. Nil misshapen or distorted cobs. |
| Size | Minimum cob size 180 mm length. |
| Maturity | Kernels firm, full bodied, juicy and well coloured; not small (immature) or dry (overmature). |

MAJOR DEFECTS

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|-------------------------------|---|
| Insects | With evidence of live insects or insect infestation (eg Heliothis caterpillars). |
| Diseases | With evidence of fungal or bacterial rots (eg mildew, smut). With evidence of yellowed striping or mottling (virus infection). |
| Physical/Pest Damage | With unhealed cuts, holes or splits from physical or pest damage. With deep bruises or crushed areas in the kernels. |
| Temperature Injury | With discoloured, water-soaked areas (freezing damage). With dented or shrivelled kernels (dehydrated). |
| Physiological Disorder | With a lack of kernel filling on >15% of the end of the cob, or over the main body of the cob (incomplete fertilisation). |

MINOR DEFECTS

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|-------------------------------|--|
| Physical/Pest Damage | With rust extending over >2 sq cm of the outer husk, or deeper than 2 layers of husk. With husks penetrated in more than one place by mechanical or pest means. |
| Skin Marks/Blemishes | With discolouration of the husk >2 sq cm (frost damage or spray burn). |
| Physiological Disorder | With watery kernels (with clear, not milky juice) or dry, doughy kernels (incorrect maturity). |

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 - 6 °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. |