



<b>PRODUCE:</b>	<b>CORN</b>
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<b>TYPE</b>	<b>Junior</b>	<b>VARIETY</b>	<b>Various - Australian</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

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

**MAJOR DEFECTS**

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

**MINOR DEFECTS**

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

**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 2 - 4°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.