



PRODUCE:	CORN
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TYPE	Sweet (6pk) - Bagged	VARIETY	Various
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; 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.