



PRODUCE:	HERBS
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TYPE	Curry Leaves	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Mid green leaves with pale green undersides; green to brown stems.
Visual Appearance	Moderately thick, leathery leaves branching alternately from short, thin stems; no foreign matter.
Sensory	Firm, fairly stiff leaves; strong curry flavour and aroma; no foreign odours or tastes.
Shape	Approximately oval leaves, elongated into sharp points at the tips.
Size	Leaf length < 80 mm.
Maturity	Harvested while young and fresh, not very tough or fibrous.
MAJOR DEFECTS	
Insects	With obvious live insects or other pests eg. scale, aphids.
Diseases	With bacterial or fungal infection (eg bacterial soft rots, mould, leaf spots) With distortion or yellow mottling due to viral infection.
Physical/Pest Damage	With deep abrasion or crushed areas affecting > 10% of leaves With obvious physical contamination. With wilting or yellowing leaves (dehydrated, senescent).
Temperature Injury	With bleached areas on the surface of the leaf or stem (sunburn). With dark areas, water-soaked stems or leaves (chilling injury).
MINOR DEFECTS	
Physical/Pest Damage	With superficial insect or pest damage affecting > 10% of leaves
Skin Marks/Blemishes	With superficial russeting, abrasion or rub damage affecting > 10% of leaves With cuts, holes or splits affecting > 10% of leaves
Physiological Disorder	With unevenly coloured leaves.
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 4 - 10° 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.