



<b>PRODUCE:</b>	<b>FENNEL</b>
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<b>TYPE</b>	<b>Bulb</b>	<b>VARIETY</b>	<b>Baby</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Light green stems to whitish base with bluish stripes
<b>Visual Appearance</b>	Firm fresh crisp bulbs with feathery leaves. Butts must be clean cut. Short thin, round, grooved stems from the top of the bulb. No foreign matter
<b>Sensory</b>	Firm crisp bulb with pale colour. Mild liquorice / anise flavour and aroma. Free from foreign odours or tastes.
<b>Shape</b>	Rounded wedge shape with thin stems emerging from the top.
<b>Size</b>	Approximately 50 - 75mm in diameter.
<b>Maturity</b>	Fresh firm, crisp bulbs
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects or other pests (eg. aphids, spiders and caterpillars).
<b>Diseases</b>	With fungal, bacterial or viral infection (eg Anthracnose, bacterial soft rot).
<b>Physical/Pest Damage</b>	With deep-seated splits, holes, cuts or deep abrasion of leaves or stem. With excessive soil deposits. With evidence of wilting or yellowing due to age and excessive storage.
<b>Temperature Injury</b>	With evidence of sunburn injury due to surface of the leaf or stem. With dark areas, water soaked stems or leaves (frost and freeze injury).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With superficial scarring or chewing due to insect or pest damage.
<b>Skin Marks/Blemishes</b>	With superficial bruises (<1 mm deep), abrasion or rub damage affecting > 1 sq cm.
<b>Physiological Disorder</b>	With evidence of flower formation affecting >1 sprig 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 - 12°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 FSA NZ 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.