



PRODUCE:	FENNEL
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TYPE	Bulb	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Light green stems grading to white at the base with thin green stripes.
Visual Appearance	Swollen stem base formed from several thick overlapping stalks; base with a clean cut; short thin, round, grooved stems from the top of the bulb; some feathery leaves may be present; free from visible contamination.
Sensory	Firm crisp bulb; mild liquorice/anise flavour and aroma; free from foreign odours or tastes.
Shape	Rounded wedge shape with fleshy stems emerging from the top.
Size	Approximately 100 - 150mm diameter at the widest point; as per pre-ordered size requirements.
Maturity	Fresh firm, crisp bulbs.

MAJOR DEFECTS

Insects	With obvious live insects or other pests (eg. aphids, spiders and caterpillars).
Diseases	With fungal, bacterial or viral infection (eg Anthracnose, bacterial soft rot).
Physical/Pest Damage	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.
Temperature Injury	With evidence of sunburn injury to surface of the leaf or stem. With dark areas, water-soaked stems or leaves (frost and freeze injury).

MINOR DEFECTS

Physical/Pest Damage	With superficial scarring or chewing due to insect or pest damage.
Skin Marks/Blemishes	With superficial bruises (< 1mm deep), abrasion or rub damage affecting > 1 sq cm.
Physiological Disorder	With evidence of flowers formation affecting > 1 sprig per bunch.

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 - 12 °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.