



<b>PRODUCE:</b>	<b>GARLIC</b>
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<b>TYPE</b>	<b>Australian</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	White, off white, purple, or pink skin, Nil with green tips (shoots) on cloves.
<b>Visual Appearance</b>	Large clean unmarked bulbs with big plump cloves. A tight, papery skin surrounds the bulb and cloves; evenly sized cloves surrounded by thin papery layer and fitting closely together; excess dry stem trimmed to < 40 mm long; roots clean, trimmed to <10 mm long.
<b>Sensory</b>	Firm bulbs, not soft or spongy; smooth, juicy internal flesh in cloves; no 'off' or foreign odours or tastes.
<b>Shape</b>	Squat, pear shaped bulb comprised of a number of smaller bulbs (cloves).
<b>Size</b>	Evenly sized bulbs; Loose bulbs 55 - 60mm or 60 - 65mm in diameter. Pre pack size; >50mm in diameter.
<b>Maturity</b>	Fully cured with dry, papery skin on cloves, no green shoots.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorder</b>	With prominent greening or blotchy colouration. With water soaked areas in the clove flesh. With loose, flaking outer layers or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, water-soaked flesh (freezing injury). With large discoloured areas of skin with no tissue damage underneath affecting >20% of the consignment (sunburn)
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With healed scars > 1sq cm on >5% of consignment. With > 1sq cm discolouration on the skin, affecting <10% of consignment (sunburn)
<b>Skin Marks/Blemishes</b>	With > than 15% of consignment lightly stained or >5% of consignment heavily stained (Soil staining).
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 Australian Interstate Consignment. Conformance to Australian Import Protocol. eg. Import permits, phytosanitary inspection and certificates, fumigation requirements, etc. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12-20° 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.



<b>PRODUCE:</b>	<b>GARLIC Baby</b>
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<b>TYPE</b>	<b>Australian</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	White to cream colour for outer skin / shell. Garlic bulbs blush pink.
<b>Visual Appearance</b>	Trimmed loose outer shells removed. Tightly closed cloves. Outside sheath or skin should be tight and unbroken.
<b>Sensory</b>	Milder, distinct garlic odour Sweeter and juicy taste than standard garlic
<b>Shape</b>	Squat, pear shaped bulb, miniature garlic bulbs.
<b>Size</b>	Bulb diameter: 20 to 40mm Weight 5 to 30 grams
<b>Maturity</b>	Mature garlic should consist of firm, plump bulbs.

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration. With water soaked areas in the clove flesh. With loose, flaking outer layers or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, watersoaked flesh (freezing injury). With large discoloured areas of skin with no tissue damage underneath affecting >20% of the consignment (sunburn)

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With healed scars > 1sq cm on >5% of consignment. With > 1sq cm discolouration on the skin, affecting <10% of consignment (sunburn)
<b>Skin Marks/Blemishes</b>	With > than 15% of consignment lightly stained or >5% of consignment heavily stained (Soil staining).

### 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 Australian Interstate Consignment. Conformance to Australian Import Protocol. eg. Import permits, phytosanitary inspection and certificates, fumigation requirements, etc. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12-20° 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.



<b>PRODUCE:</b>	<b>GARLIC Red</b>
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<b>TYPE</b>	<b>Pre pack</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Colour of skin ranges from cream brown, pale pink to deep pink.
<b>Visual Appearance</b>	Trimmed loose outer shells removed. Tightly closed cloves. Outside sheath or skin should be tight and unbroken.
<b>Sensory</b>	Gourmet taste, flavour enhanced.
<b>Shape</b>	Standard individual clove shape.
<b>Size</b>	Bulb diameter: 10 to 30 mm Width: 10 - 20 mm Weight: 5 to 15 grams per clove
<b>Maturity</b>	Dry papery skin. Mature garlic should consist of firm, plump bulbs, fully ripened.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorder</b>	With prominent greening or blotchy colouration. With water soaked areas in the clove flesh. With loose, flaking outer layers or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, water-soaked flesh (freezing injury). With large discoloured areas of skin with no tissue damage underneath affecting >20% of the consignment (sunburn)
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With healed scars > 1sq cm on >5% of consignment. With > 1sq cm discolouration on the skin, affecting <10% of consignment (sunburn)
<b>Skin Marks/Blemishes</b>	With > than 15% of consignment lightly stained or >5% of consignment heavily stained (Soil staining).
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 Australian Interstate Consignment. Conformance to Australian Import Protocol. eg. Import permits, phytosanitary inspection and certificates, fumigation requirements, etc. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12-20° 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.



<b>PRODUCE:</b>	<b>GREEN GARLIC</b>
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<b>TYPE</b>	<b>Green</b>	<b>VARIETY</b>	<b>Morado</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Dark to light Green with faint yellow stripes.
<b>Visual Appearance</b>	Immature garlic plants with yellow striped green foliage, a slender pink tinged white stem and washed roots
<b>Sensory</b>	Green Garlic has the same taste as garlic cloves but looks more like a "spring onion". Fresh Spring Garlic is a young fresh garlic plant. It has a very mild and juicy garlic taste
<b>Shape</b>	Plant Stem: White to off-white colour with pink tinge. Diameter can range from 2 to 4 cm. Plant Base: Bell shaped miniature bulb varying between 2-5cm diameter. Plant Root: Washed roots. One to two inches long. White to Off white colour.
<b>Size</b>	Plant height can vary from 45 to 75 cm in length depending on variety and season
<b>Maturity</b>	Mature garlic should consist of firm, plump base
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorder</b>	With prominent greening or blotchy colouration. With water soaked areas in the clove flesh. With loose, flaking outer layers or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, watersoaked flesh (freezing injury). With large discoloured areas of skin with no tissue damage underneath affecting >20% of the consignment (sunburn)
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With healed scars > 1sq cm on >5% of consignment. With > 1sq cm discolouration on the skin, affecting <20% of consignment (sunburn)
<b>Skin Marks/Blemishes</b>	Skin marks or blemishes are only acceptable if less than 2 per plant. No deep bruising acceptable.
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 Australian Interstate Consignment. Conformance to Australian Import Protocol. eg. Import permits, phytosanitary inspection and certificates, fumigation requirements, etc. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 7-10° 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.