



PRODUCE:	GARLIC Red
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TYPE	Pre pack	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Colour of skin ranges from cream brown, pale pink to deep pink.
Visual Appearance	Trimmed loose outer shells removed. Tightly closed cloves. Outside sheath or skin should be tight and unbroken.
Sensory	Gourmet taste, flavour enhanced.
Shape	Standard individual clove shape.
Size	Bulb diameter: 10 to 30 mm Width: 10 - 20 mm Weight: 5 to 15 grams per clove
Maturity	Dry papery skin. Mature garlic should consist of firm, plump bulbs, fully ripened.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
Physical/Pest Damage	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
Physiological Disorder	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.
Temperature Injury	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	
Physical/Pest Damage	With healed scars > 1sq cm on >5% of consignment. With > 1sq cm discolouration on the skin, affecting <10% of consignment (sunburn)
Skin Marks/Blemishes	With > than 15% of consignment lightly stained or >5% of consignment heavily stained (Soil staining).
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 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.
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.