



<b>PRODUCE:</b>	<b>LEAFY VEGETABLES</b>
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<b>TYPE</b>	<b>Endive</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Mid green to light yellow-green leaves; whitish base.
<b>Visual Appearance</b>	Long, deeply lobed, serrated and frilly leaves with pointed tips; fresh and firm; stem may be cleanly cut (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>Sensory</b>	Firm, crisp leaves; slightly fleshy mid ribs; leaves have a strongly bitter flavour; no foreign tastes or odours.
<b>Shape</b>	Elongated, fluffy rosette; long, slender leaves; endive may be turned inside out to expose light coloured heart.
<b>Size</b>	Leaf length 250 - 350 mm; endive bunch weight >400g; 1 - 3 endives per bunch.
<b>Maturity</b>	Crisp, erect leaves, no evidence of bud formation (bolting).
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects (eg. aphids, slugs,).
<b>Diseases</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, powdery mildew, black rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
<b>Physical/Pest Damage</b>	With cuts, tears, or holes affecting > 20% of bunch.
<b>Physiological Disorders</b>	With pinkish brown spotting or streaking of the midribs (CO2 damage). With brownish spotting or russetting of the leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated)
<b>Temperature Injury</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on leaves affecting > 20% of bunch (sunburn).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With cuts, tears, holes or crushed leaves affecting > 10% of bunch.
<b>Physiological Disorders</b>	With browning of the leaf margins (tip burn) affecting > 10% of bunch.
<b>Temperature Injury</b>	With bleached areas > 5 sq cm (sunburn) 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 - 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.