



PRODUCE:	LEAFY VEGETABLES		
TYPE	English Spinach	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Mid green foliage with lighter green mid rib and stems.
Visual Appearance	Slender, erect leaf stems; smooth to slightly crinkled leaves; clean roots attached at base; free from excess soil; no foreign matter.
Sensory	Crisp, fresh leaves and stems; mild to slightly bitter flavour; free from foreign odours and tastes.
Shape	Long erect stems with oval leaves.
Size	Bunch length 200 - 400 mm; bunch weight > 400g
Maturity	Fresh, erect leaves.

MAJOR DEFECTS

Insects	With obvious live insects (eg. aphids, slugs,).
Diseases	With fungal or bacterial rots (eg bacterial or fungal leaf spot, downy mildew, Anthracnose). With distorted appearance or yellow mottling (virus infection).
Physical/Pest Damage	With cuts, tears, or holes affecting > 10% of bunch. With bruised stems or crushed leaves affecting > 10% of bunch.
Physiological Disorders	With soft, wilted or yellowed appearance (dehydrated) With brownish spotting or russetting of the leaves.
Temperature Injury	With discoloured, watersoaked leaves (freezing injury). With bleached areas on leaves affecting > 10 sq cm per bunch (sunburn).

MINOR DEFECTS

Physical/Pest Damage	With cuts, tears, or holes affecting > 5% of bunch. With bruised stems or crushed leaves affecting >5% of bunch.
Physiological Disorder	With browning of the leaf margins (tip burn) affecting > 10% of bunch.
Temperature Injury	With bleached areas on leaves affecting > 5 sq cm 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 - 10° 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.