



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

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	With dark green leaves, light green stems.
<b>Visual Appearance</b>	Wide, deeply lobed leaves, fresh and firm; stems cut cleanly; free from foreign matter.
<b>Sensory</b>	Firm leaves, crisp stems; leaves have a pleasant peppery x nutty flavour; free from foreign and 'off' smells or tastes.
<b>Shape</b>	Long, deeply lobed leaves on long, thin stems.
<b>Size</b>	Bunch length 250 - 400 mm; bunch weight >140g
<b>Maturity</b>	Crisp, erect leaves
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, downy mildew, Anthracnose). With distorted appearance or yellow mottling (virus infection).
<b>Physical/Pest Damage</b>	With cuts, tears, or holes affecting > 10% of bunch. With bruised stems or crushed leaves affecting > 10% of bunch.
<b>Physiological Disorders</b>	With soft, wilted or yellowed appearance (dehydrated) With brownish spotting or russetting of the leaves.
<b>Temperature Injury</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on leaves affecting > 10 sq cm per bunch (sunburn).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With cuts, tears, or holes affecting > 5% of bunch. With bruised stems or crushed leaves affecting >5% of bunch.
<b>Physiological Disorder</b>	With browning of the leaf margins (tip burn) affecting > 10% of bunch.
<b>Temperature Injury</b>	With bleached areas on leaves affecting > 5 sq cm 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.