



PRODUCE:	LEAFY VEGETABLES		
TYPE	Rainbow Silverbeet	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Deep green leaves; white, cream, yellow, red, mauve or purple vein colour. Vein colour must be consistent with stem colour.
Visual Appearance	Dark green wrinkly, glossy leaves; long, erect, fleshy leaf stems with ridges running the length of the stem; base cut cleanly; bunches fastened with suitable ties; free from excess soil; no foreign matter.
Sensory	Crisp, fresh leaves with slightly bitter flavour; juicy stems; free from foreign odours and tastes.
Shape	Large, approximately oval leaves with thick, flat stems.
Size	Length 400 - 500 mm (butt end to tip of foliage), stem diameter 80 - 100 mm. In bunches of 5 to 7 stems.
Maturity	Firm, erect foliage, no limp or dry overmature leaves or stems.
MAJOR DEFECTS	
Insects	With obvious live insects (eg. aphids, slugs,).
Diseases	With fungal or bacterial rots (eg bacterial or fungal leaf spot, powdery mildew, black rot). With distorted appearance or yellow mottling (virus infection).
Physical/Pest Damage	With cuts, tears, or holes affecting > 20% of bunch. With bruised stems or crushed leaves affecting > 10% of bunch.
Physiological Disorder	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 > 20 sq cm per bunch (sunburn).
MINOR DEFECTS	
Physical/Pest Damage	With cuts, tears, or holes affecting > 10% 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 > 10 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.