



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

GENERAL APPEARANCE CRITERIA

Colour	Deep green leaves; white veins and stems.
Visual Appearance	Wrinkly, glossy leaves; long, erect, fleshy leaf stems with ridges running the length of the stem; base intact and cut flush at root end; free from excess soil; no foreign matter. Rubber Band attached to upper section of leaf foliage.
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
Maturity	Firm, erect foliage.

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 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 > 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 FSA NZ 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.