



PRODUCE:	LEAFY VEGETABLES		
TYPE	Broccoli Raab	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With mid green leaves, long smooth light green stems with white veins.
Visual Appearance	Large leaves, stems may have 1 - 5 branches, fresh and firm, cleanly cut white stems, small broccoli like buds are acceptable; free from foreign matter.
Sensory	Firm, crisp leaves and stems, bitter tasting; free from foreign tastes and 'off' smells.
Shape	Rounded stems and branchlets; serrated edges on leaves.
Size	250 - 450mm in length, uniform within bunches.
Maturity	Nil with limp or dry yellow leaves (overmature).

MAJOR DEFECTS

Insects	With obvious live insects (eg. aphids, slugs).
Diseases	With bacterial or fungal rots. (eg. downy mildew, leaf spot). With evidence of viral infections or nutrient deficiencies.
Physical/Pest Damage	With cuts, holes, splits or tears affecting >10% of bunch. With bruised or crushed stems and leaves affecting >10% of bunch.
Physiological Disorders	With brownish spotting or russet of the leaves. With soft, wilted or yellowing on leaves or stem (dehydration).
Temperature Injury	With discoloured, dark water-soaked leaves (chilling injury) With bleached areas on the leaves affecting >10sq cm per bunch (sunburn).

MINOR DEFECTS

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



PRODUCE:	LEAFY VEGETABLES
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TYPE	Chicory	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Mid green leaves; light green stems.
Visual Appearance	Long, deeply lobed, leaves with rounded tips; fresh and firm; long fleshy stems joined at the base; ruts removed with clean cut; free from foreign matter.
Sensory	Firm leaves; fleshy, slightly tough and stringy mid ribs; leaves have a strongly bitter flavour; no foreign tastes or odours.
Shape	Long, slender leaves and stems; 2 - 4 whole plants per bunch.
Size	Bunch length 400 - 500 mm; bunch weight >550g.
Maturity	Crisp, erect leaves and stems, no evidence of bud formation (bolting).
MAJOR DEFECTS	
Insects	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
Diseases	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, Anthracnose, Sclerotinia rot) With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
Physical/Pest Damage	With cuts, tears, or holes affecting > 20% of bunch.
Physiological Disorders	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)
Temperature Injury	With discoloured, watersoaked leaves (freezing injury). With bleached areas on leaves affecting > 20% of bunch (sunburn).
MINOR DEFECTS	
Physical/Pest Damage	With cuts, tears, or holes affecting > 10% of bunch.
Physiological Disorder	With browning of the leaf margins (tip burn) affecting > 10% of bunch.
Temperature Injury	With bleached areas > 5 sq cm (sunburn) 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.
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PRODUCE:	LEAFY VEGETABLES
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TYPE	Endive	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Mid green to light yellow-green leaves; whitish base.
Visual Appearance	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.
Sensory	Firm, crisp leaves; slightly fleshy mid ribs; leaves have a strongly bitter flavour; no foreign tastes or odours.
Shape	Elongated, fluffy rosette; long, slender leaves; endive may be turned inside out to expose light coloured heart.
Size	Leaf length 250 - 350 mm; endive bunch weight >400g; 1 - 3 endives per bunch.
Maturity	Crisp, erect leaves, no evidence of bud formation (bolting).

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 stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
Physical/Pest Damage	With cuts, tears, or holes affecting > 20% of bunch.
Physiological Disorders	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)
Temperature Injury	With discoloured, watersoaked leaves (freezing injury). With bleached areas on leaves affecting > 20% of bunch (sunburn).

MINOR DEFECTS

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



PRODUCE:	LEAFY VEGETABLES
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TYPE	Mizuna	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With dark green leaves, light green stems.
Visual Appearance	Wide, deeply lobed leaves, fresh and firm; stems cut cleanly; free from foreign matter.
Sensory	Firm leaves, crisp stems; leaves have a pleasant peppery x nutty flavour; free from foreign and 'off' smells or tastes.
Shape	Long, deeply lobed leaves on long, thin stems.
Size	Bunch length 250 - 400 mm; bunch weight >140g
Maturity	Crisp, 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.
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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.



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.
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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.



PRODUCE:	LEAFY VEGETABLES
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TYPE	Rocket	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With dark green leaves, may have a slight red tinge, depending on variety.
Visual Appearance	Medium width, deeply lobed leaves, fresh and firm; stems cut cleanly; free from foreign matter.
Sensory	Firm leaves, crisp stems; leaves have a pleasant peppery x nutty flavour; free from foreign and 'off' smells or tastes.
Shape	Long, deeply lobed leaves on long, thin stems.
Size	Bunch length 200 - 300 mm; Bunch weight >75g; as per pre-ordered requirements.
Maturity	Crisp, 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, water-soaked 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.
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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%.
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PRODUCE:	LEAFY VEGETABLES
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TYPE	Silverbeet	VARIETY	Various
CLASS	One	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 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 - 600 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%.
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PRODUCE:	LEAFY VEGETABLES
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TYPE	Watercress	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Bright green to dark green leaves with a purplish tinge on the top surface; lighter green stems.
Visual Appearance	Flexible, multiple branched stems with small, white rootlets attached; rounded leaflets varying in size arranged along slender branchlets; no foreign matter.
Sensory	Crisp, juicy stems; firm leaves; mildly peppery flavour; free from foreign odours or tastes.
Shape	Approximately oval to round leaves with irregular edge on round stems.
Size	Bunch length 200 - 300 mm; bunch weight > 200g.
Maturity	Young, tender shoots; leaves not fully purple coloured.
MAJOR DEFECTS	
Insects	With obvious live insects or other pests.
Diseases	With bacterial or fungal infection (eg bacterial soft rots, mould, leaf spots) With distortion or yellow mottling due to viral infection.
Physical/Pest Damage	With deep abrasion or crushed areas affecting > 10% of leaves per bunch With obvious physical contamination. With wilted, shrivelled or yellowing leaves (dehydrated, senescent).
Temperature Injury	With bleached areas on the surface of the leaf or stem (sunburn). With dark areas, water-soaked stems or leaves (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	With superficial insect or pest damage affecting > 10% of leaves per bunch. With deep abrasion or crushed areas affecting >5% of leaves per bunch.
Physiological Disorder	With >1 stem per bunch fully flowering.
Skin Marks/Blemishes	With superficial abrasion or rub damage affecting > 10% of leaves per bunch. With cuts, holes or splits affecting > 10% of leaves 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%.
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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.