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| <b>PRODUCE:</b> | <b>HERBS</b> |
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|              |                    |                |                |
|--------------|--------------------|----------------|----------------|
| <b>TYPE</b>  | <b>Lemon Grass</b> | <b>VARIETY</b> | <b>Various</b> |
| <b>CLASS</b> | <b>One</b>         | <b>NOTES</b>   |                |

### GENERAL APPEARANCE CRITERIA

|                          |   |
|--------------------------|---|
| <b>Colour</b>            | Pale green to creamy leaves and central stem with pinkish tinge around the base.  |
| <b>Visual Appearance</b> | Long, slender single stem composed of tightly rolled leaf bases; leaves slender, fibrous, slightly ridged; outer skin matt, inner skin smooth and glossy; top and base cut cleanly with no roots present; no foreign matter.    |
| <b>Sensory</b>           | Firm stem, outer leaves easily peel away from central core; fibrous, tender (not tough) thick and slightly fleshy leaves; strong lemon type aroma when crushed; distinctive strong lemony flavour; no foreign odours or tastes. |
| <b>Shape</b>             | Approximately cylindrical, slightly bulbous at the base and tapering towards the tip, trimmed square at top and base.   |
| <b>Size</b>              | Stem length < 350 mm, 15 - 22 mm diameter at the base.  |
| <b>Maturity</b>          | Young, tender stems, not tough, woody or dry (overmature)   |

### MAJOR DEFECTS

|                             |  |
|-----------------------------|--|
| <b>Insects</b>              | With obvious live insects or other pests eg. scale, aphids.  |
| <b>Diseases</b>             | With bacterial or fungal infection (eg bacterial soft rots, mould, leaf spots)<br>With distortion or yellow mottling due to viral infection.                       |
| <b>Physical/Pest Damage</b> | With deep abrasion or crushed areas affecting > 10% of leaves<br>With obvious physical contamination.<br>With wilting or yellowing leaves (dehydrated, senescent). |
| <b>Temperature Injury</b>   | With bleached areas on the surface of the leaf or stem (sunburn).<br>With dark areas, water-soaked stems or leaves (chilling injury).                              |

### MINOR DEFECTS

|                               |   |
|-------------------------------|---|
| <b>Physical/Pest Damage</b>   | With superficial insect or pest damage affecting >1 sq cm.  |
| <b>Skin Marks/Blemishes</b>   | With superficial russetting, abrasion or rub damage affecting > 1 sq cm.<br>With cuts, holes or splits affecting > 1 sq cm. |
| <b>Physiological Disorder</b> | With strong purple colour at base.  |

### CONSIGNMENT CRITERIA

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| <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.   |