



<b>PRODUCE:</b>	<b>LETTUCE</b>
-----------------	----------------

<b>TYPE</b>	<b>Baby Cos</b>	<b>VARIETY</b>	<b>Prepack Hearts</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Mid green wrapper leaves and pale yellowish green heart leaves.
<b>Visual Appearance</b>	With fresh, bright, outer and inner leaves; slight crinkly and undulating leaves; firm, wide white or light green midribs; firm compact heads; cleanly trimmed at base; soil traces allowable on outer leaves only; no foreign matter.
<b>Sensory</b>	Firm heads, that yield slightly to moderate pressure. Not soft or spongy. Crisp leaves with mild flavour. Free from foreign odours and tastes.
<b>Shape</b>	Upright elongated heads with overlapping leaves. Uniform size within cartons.
<b>Size</b>	Length of lettuce should be between 120mm and 160mm, lettuce span no greater than 140mm.
<b>Maturity</b>	With compact hearts, crisp, erect leaves; no evidence of bolting.
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects (eg. Caterpillars, aphids, slugs, snails) or insect infestation.
<b>Diseases</b>	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (viral infection)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes, crushed areas, or evidence of chewing from physical or pest damage to inner/ heart leaves.
<b>Temperature Injury</b>	With discoloured, water-soaked leaves (freezing injury) With bleached areas on inner leaves (sunburn)
<b>Physiological Disorder</b>	With brownish spotting or russetting of the inner leaves (ethylene damage) With soft, wilted or yellowed appearance (dehydrated) With browning of the leaf margins (tip burn) >2mm width on inner leaves.
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With cuts, tears holes or crushed areas > 5 sq cm on the outer leaves
<b>Physiological Disorder</b>	With >2 yellow, brown or dry outer leaves per lettuce base. With browning of the leaf margins (tip burn) >5mm on outer leaves.
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 1 – 7°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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.