



<b>PRODUCE:</b>	<b>LETTUCE</b>
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<b>TYPE</b>	<b>Butter</b>	<b>VARIETY</b>	<b>Variety</b>
<b>CLASS</b>	<b>ONE</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Pale green to yellowish inner leaves, medium green outer leaves and edges.
<b>Visual Appearance</b>	Smooth, slightly wavy leaves, becoming more crinkled towards the lettuce core; may have moderately firm heart or be loose leaved; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
<b>Sensory</b>	Smooth, slightly soft, well flavoured leaves, without bitter taints; free from foreign or 'off' smells or tastes.
<b>Shape</b>	Compact rosette, with slightly spreading outer leaves surrounding a round inner core.
<b>Size</b>	Height from base of stem >90 mm, span of main leaves >180mm diameter; <20% size variation within box; as per pre-ordered requirements.
<b>Maturity</b>	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (bolting).
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects (eg. Caterpillars, aphids, slugs, snails).
<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 (virus infection).
<b>Physical/Pest Damage</b>	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
<b>Skin Marks / Blemishes</b>	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO2 damage).
<b>Physiological Disorders</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 the inner leaves.
<b>Temperature Injury</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
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 >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
<b>Temperature Injury</b>	With bleached areas > 5 sq cm on the outer leaves (sunburn).
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 – 5°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.