



<b>PRODUCE:</b>	<b>LETTUCE</b>
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<b>TYPE</b>	<b>Iceburg</b>	<b>VARIETY</b>	<b>Wrapped / Bagged</b>
<b>CLASS</b>	<b>ONE</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	With pale green to whitish inner leaves and heart.
<b>Visual Appearance</b>	With fresh, bright inner leaves overwrapped in polyethylene bags, cleanly trimmed at base; soil traces allowable on outer leaves only; no foreign matter.
<b>Sensory</b>	Firm, compact heads; crisp leaves; fresh, mild lettuce flavour, not bitter or sour; no 'off' odours or tastes.
<b>Shape</b>	Approximately round heads
<b>Size</b>	Heart diameter >140mm, heart weight 400 -800 g unless otherwise approved due to seasonal variation; as per pre-ordered requirements.
<b>Maturity</b>	With compact hearts; crisp leaves easily removed.

**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 heart leaves.
<b>Skin Marks / Blemishes</b>	With pinkish brown spotting or streaking of the midribs on the heart 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).
<b>Temperature Injury</b>	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).

**MINOR DEFECTS**

<b>Temperature Injury</b>	With minor bruises, eg. flat sunken areas affecting > 1 sq cm on heart leaves.
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**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 - 5oC.
<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.