



PRODUCE:	LETTUCE
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TYPE	Raddichio	VARIETY	Various
CLASS	ONE	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Bright red to deep red leaves with bright white veins; not greater than 30% green colour on outer leaves; no green colour on inner heart.
Visual Appearance	Fresh, brightly coloured leaves; outer leaves may be slightly curly, loose and spreading; inner leaves forming a firm heart; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
Sensory	Crisp leaves with bitter, slightly peppery taste; free from foreign and 'off' odours or tastes.
Shape	Loose outer leaves surrounding a round central heart.
Size	Heart diameter >100mm; <20% size variation within box; as per pre-ordered requirements.
Maturity	With compact hearts and well developed red colour.

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, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
Physical/Pest Damage	With cuts, tears, bruises, holes or crushed areas in the inner heart leaves.
Skin Marks / Blemishes	With pinkish brown spotting or streaking of the midribs on the heart leaves (CO2 damage).
Physiological Disorders	With brownish spotting or russetting of the heart leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the heart leaves.
Temperature Injury	With discoloured, watersoaked leaves (freezing injury). With bleached areas on heart leaves (sunburn).

MINOR DEFECTS

Physical/Pest Damage	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
Physiological Disorder	With >6 discoloured, coarse or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
Temperature Injury	With bleached areas > 5 sq cm on the outer leaves (sunburn).

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 1 - 5oC.
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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.