

PRODUCE:

**MUSHROOM**

<b>TYPE</b>	<b>Flat</b>	<b>VARIETY</b>	<b>Barbeque</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	White to cream cap; cream to light brown stalk; brown to dark brown gills.
<b>Visual Appearance</b>	Cap generally smooth, may be slightly scaly around the edges; clean, even cut at stalk base; no veil present and gills fully visible; minimal (specks only) of adhering soil, no clumps/mats; free from foreign matter..
<b>Sensory</b>	Firm texture, not soft or spongy; strong mushroom flavour; free from foreign and 'off odours or tastes.
<b>Shape</b>	Flat to slightly rounded dome shaped cap and straight, cylindrical stalk.
<b>Size</b>	Diameter > 80 mm; as pre-ordered per requirements.
<b>Maturity</b>	Firm, with mature gills which may contain dark spores.

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insects or insect infestation, eg. sciarid fly.
<b>Diseases</b>	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
<b>Physical/Pest Damage</b>	With cuts, holes, or missing stalks. With deep bruises or crushed areas.
<b>Skin Marks / Blemishes</b>	With superficial brown spots or stain marks affecting in aggregate >3 sq cm.
<b>Physiological Disorders</b>	With badly misshapen mushrooms eg. flattened or indented caps, doubles. With yellowed appearance and / or thin, elongated, bent stems (CO2 injury).
<b>Temperature Injury</b>	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).

**MINOR DEFECTS**

<b>Physical/Pest Damage</b>	With superficial bruising (not >2 mm deep) affecting in aggregate >2 sq cm. With superficial grazing or scuffing >3 sq cm.
<b>Skin Marks/Blemishes</b>	With superficial light brown spots affecting in aggregate >2 sq cm.

**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 0 - 4 °C, never warmer than 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.