



PRODUCE:	MUSHROOM
-----------------	-----------------

TYPE	Exotic	VARIETY	Abalone
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Skin pale yellowish grey to light brown depending on variety, creamy white gills.
Visual Appearance	Fluted, soft, delicate skin and flesh; free from foreign matter.
Sensory	Rich mushroom type aroma; firm texture and distinctive flavour; free from foreign and 'off' smells or tastes.
Shape	Irregularly fanlike shape with spreading fluted gills.
Size	Diameter at widest point > 30 mm width; as pre-ordered, per requirements.
Maturity	Firm, intact.

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, splits With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms. With yellowed appearance (CO2 injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate >1 sq cm. With superficial grazing or scuffing >1 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate >1 sq cm.

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 0 - 4 °C, never warmer than 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:

MUSHROOM

TYPE	Flat	VARIETY	Barbeque
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	White to cream cap; cream to light brown stalk; brown to dark brown gills.
Visual Appearance	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..
Sensory	Firm texture, not soft or spongy; strong mushroom flavour; free from foreign and 'off odours or tastes.
Shape	Flat to slightly rounded dome shaped cap and straight, cylindrical stalk.
Size	Diameter > 80 mm; as pre-ordered per requirements.
Maturity	Firm, with mature gills which may contain dark spores.

MAJOR DEFECTS

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

MINOR DEFECTS

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

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 0 - 4 °C, never warmer than 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:	MUSHROOM
-----------------	-----------------

TYPE	Exotic	VARIETY	Black Fungi
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Brown to black.
Visual Appearance	Loose mass of gelatinous fungi may be wavy or frilly depending on variety; free from foreign matter.
Sensory	Spongy and moist to touch, similar to soft rubber; firm texture; subtle flavour; free from foreign and 'off' smells or tastes.
Shape	Irregular clump, may be almost flat with wavy edges or frilly.
Size	As pre-ordered, per requirements.
Maturity	Firm, intact.
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, splits With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With yellowed appearance (CO2 injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate >1 sq cm. With superficial grazing or scuffing >1 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate >1 sq cm.
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 0 - 4 °C, never warmer than 5°C.
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:

MUSHROOM

TYPE	Button	VARIETY	Common
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	White cap and stalk.
Visual Appearance	Cap generally smooth, may be slightly scaly around the edges; clean, even cut at stalk base; veil unbroken; ratio of stalk length (measured from the cut base to the cap base) to cap diameter not >1:4; minimal (specks only) of adhering soil, no clumps/mats; free from foreign matter.
Sensory	Firm, crisp texture, not soft or spongy; delicate mushroom flavour; free from foreign, 'off'odours or tastes.
Shape	With well rounded dome shaped cap and straight, cylindrical stalk.
Size	20 - 30 mm diameter.
Maturity	Firm, with intact veil hiding undeveloped gills; not with dark spores (overmature).

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, splits or missing stalks. With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms eg. flattened or indented caps, doubles. With yellowed appearance (CO ₂ injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate >0.5 sq cm. With superficial grazing or scuffing >1 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate >0.5 sq cm.

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 0 - 4 °C, never warmer than 5°C.
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:****MUSHROOM**

TYPE	Exotic	VARIETY	Chestnut
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Mid chestnut brown outer cap, creamy white gills, cream to light brown stem.
Visual Appearance	Small, fleshy, domed cap; long stem trimmed neatly at the base; free from foreign matter.
Sensory	Firm flesh Free from foreign and 'off' smells or tastes.
Shape	Round cap, long cylindrical stem.
Size	Cap diameter 10 - 20 mm; as pre-ordered, per requirements.
Maturity	Firm, intact.

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation, eg. sciariid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, splits or missing stalks. With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms eg. flattened or indented caps, doubles. With yellowed appearance (CO2 injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate >0.5 sq cm. With superficial grazing or scuffing > 0.5 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate >0.5 sq cm.

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 0 - 4 °C, never warmer than 5°C.
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:	MUSHROOM
-----------------	-----------------

TYPE	Cup	VARIETY	Common
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	White cap and stalk; pink to pale brown gills.
Visual Appearance	Cap generally smooth, may be slightly scaly around the edges; clean, even cut at stalk base; veil broken with gills visible; cap slightly incurved at edges. Ratio of stalk length (measured from the cut base to the cap base) to cap diameter not >1:4; minimal (specks only) of adhering soil, no clumps/mats; free from foreign matter.
Sensory	Firm, crisp texture, not soft or spongy; typical mushroom flavour; free from foreign, 'off odours or tastes.
Shape	With well rounded dome shaped cap and straight, cylindrical stalk.
Size	As pre-ordered, per requirements. Size ranging from 30 - 80mm, with 60% ranging from 40 - 60mm; none < 30mm or > 80mm.
Maturity	Firm, with immature gills; not with dark spores (overmature).
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, splits or missing stalks. With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms eg. flattened or indented caps, doubles. With yellowed appearance (CO ₂ injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate >0.5 sq cm. With superficial grazing or scuffing > 1 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate >1 sq cm.
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 0 - 4 °C, never warmer than 5°C.
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:	MUSHROOM
-----------------	-----------------

TYPE	Exotic	VARIETY	Enoki
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Creamy white to pale yellow.
Visual Appearance	With long slender stems and tiny caps, free from foreign matter.
Sensory	Soft, delicate mushrooms; subtle flavour; free from foreign and 'off' smells or tastes.
Shape	Long, slender stems and tiny dome shaped caps.
Size	Length >80 mm, cap diameter 5-15 mm; as pre-ordered, per requirements.
Maturity	Firm, intact.

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, splits or missing caps. With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms eg. bent stems. With yellowed appearance (CO2 injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate > 0.5 sq cm. With superficial grazing or scuffing > 0.5 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate > 0.5 sq cm.

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 0 - 4 °C, never warmer than 5°C.
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:	MUSHROOM
-----------------	-----------------

TYPE	Flat	VARIETY	Common
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	White to cream cap; cream to light brown stalk; light brown to dark brown gills.
Visual Appearance	Cap generally smooth, may be slightly scaly around the edges; clean, even cut at stalk base; no veil present and gills fully visible. Ratio of stalk length (measured from the cut base to the cap base) to cap diameter not >1:4; minimal (specks only) of adhering soil, no clumps/mats; free from foreign matter.
Sensory	Firm texture, not soft or spongy; strong mushroom flavour; free from foreign and 'off'odours or tastes.
Shape	Flat to slightly rounded dome shaped cap and straight, cylindrical stalk.
Size	As pre-ordered, per requirements. Small < 40 mm, Medium 40 - 70 mm, Large > 70 mm cap diameter.
Maturity	Firm, with mature gills which may contain dark spores.
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, splits or missing stalks. With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms eg. flattened or indented caps, doubles. With yellowed appearance (CO2 injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate > 1 sq cm. With superficial grazing or scuffing > 2 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate > 1 sq cm.
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 0 - 4 °C, never warmer than 5°C.
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:	MUSHROOM
-----------------	-----------------

TYPE	Exotic	VARIETY	Nameko
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Orange cap, cream to light orange stem.
Visual Appearance	Small, thick, domed cap with gelatinous coating; may have a longish stem trimmed neatly at the base; free from foreign matter.
Sensory	Distinct odour and woody flavour; sticky to touch; firm flesh; free from foreign and 'off' smells or tastes.
Shape	Round cap, straight, cylindrical stem.
Size	Cap diameter 8 - 20 mm; as pre-ordered, per requirements.
Maturity	Firm, intact.
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, splits or missing caps. With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms eg. bent stems. With yellowed appearance (CO2 injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate > 0.5 sq cm. With superficial grazing or scuffing > 0.5 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate > 0.5 sq cm.
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 0 - 4 °C, never warmer than 5°C.
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:****MUSHROOM**

TYPE	Exotic	VARIETY	Oyster
CLASS	Salmon Mushroom	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Skin cream to yellowish grey, bright pink or chestnut brown depending on variety, creamy white, cream or pink gills.
Visual Appearance	Fluted, soft, delicate skin and flesh; free from foreign matter.
Sensory	Rich mushroom type aroma; firm texture and distinctive flavour; free from foreign and 'off' smells or tastes.
Shape	Irregularly fanlike shape with spreading fluted gills.
Size	Diameter at widest point > 30 mm width; as pre-ordered per requirements.
Maturity	Firm, intact.

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes or splits With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms With yellowed appearance (CO ₂ injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate > 1 sq cm. With superficial grazing or scuffing > 1 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate > 1 sq cm.

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 0 - 4 °C, never warmer than 5°C.
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:	MUSHROOM
-----------------	-----------------

TYPE	Cup / Flat	VARIETY	Portobello
CLASS		NOTES	Cremini, Large Swiss Brown

GENERAL APPEARANCE CRITERIA	
Colour	Golden brown to mid brown cap; cream to light brown stalk; brown to dark brown gills.
Visual Appearance	Cap generally smooth, may be slightly scaly around the edges; clean, even cut at stalk base; veil only partially present or absent and gills visible; minimal (specks only) of adhering soil, no clumps/mats; free from foreign matter.
Sensory	Firm texture, not soft or spongy; strong mushroom flavour; free from foreign and 'off' odours or tastes.
Shape	Flat to slightly rounded dome shaped cap and straight, cylindrical stalk.
Size	Diameter > 70 mm; as pre-ordered per requirements.
Maturity	Firm, with mature gills which may contain dark spores.
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, or missing stalks. With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms eg. flattened or indented caps, doubles. With yellowed appearance (CO ₂ injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate > 2 sq cm. With superficial grazing or scuffing > 3 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate > 2 sq cm.
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 0 - 4 °C, never warmer than 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 FSAZ 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:

MUSHROOM

TYPE	Exotic	VARIETY	Shiitake
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Light to dark brown cap; cream to light brown stem; creamy white gills.
Visual Appearance	Typical cup mushroom shape, veil broken and cap slightly incurved at edges; delicate gills without obvious spore formation; short stem trimmed neatly at base; no foreign matter.
Sensory	Firm flesh; rich, strong, beefy flavour; free from foreign and 'off' smells or tastes.
Shape	Rounded, symmetrical dome cap; short straight cylindrical stalk.
Size	Cap diameter 30 - 55 mm; as pre-ordered per requirements.
Maturity	Firm, intact.

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, or missing stalks With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks
Physiological Disorders	With badly misshapen mushrooms eg. flattened or indented caps, doubles. With yellowed appearance (CO ₂ injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate > 1 sq cm. With superficial grazing or scuffing > 1 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate > 1 sq cm.

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 0 - 4 °C, never warmer than 5°C.
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:

MUSHROOM

TYPE	Exotic	VARIETY	Shimeji
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Creamy white to grey cap; cream stem; white gills.
Visual Appearance	Clumps of mushrooms, stems thickened and joined at the base, more slender near the tops; small, thin, flat caps; no foreign matter.
Sensory	Firm texture; typical mushroom aroma; free from foreign and 'off 'smells or tastes.
Shape	Slightly conical stems topped with flattish caps slightly indented at the centres.
Size	Stems 30 - 80 mm length; as pre-ordered, per requirements.
Maturity	Firm, intact.

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, or missing stalks With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms eg. flattened or indented caps, doubles. With yellowed appearance (CO ₂ injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate > 1 sq cm. With superficial grazing or scuffing > 1 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate > 1 sq cm.

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 0 - 4 °C, never warmer than 5°C.
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:	MUSHROOM
-----------------	-----------------

TYPE	Button, Cup, Flat	VARIETY	Swiss Brown
CLASS		NOTES	English Brown

GENERAL APPEARANCE CRITERIA	
Colour	Light brown cap; cream stalk; light brown gills.
Visual Appearance	Cap approximately smooth, may be slightly scaly; clean, even cut at stalk base; buttons veil unbroken, cups veil broken with gills partially visible, flats veil missing and gills fully visible. Ratio of stalk length (measured from the cut base to the cap base) to cap diameter not >1:4; minimal (specks only) of adhering soil, no clumps/mats; free from foreign matter.
Sensory	Firm, crisp texture, not soft or spongy; rich mushroom flavour; free from foreign and 'off' odours or tastes.
Shape	With well rounded dome shaped cap and straight, cylindrical stalk.
Size	As pre-ordered, per requirements. Small < 40 mm, Medium 40 - 60 mm, Large > 60 mm cap diameter.
Maturity	Firm texture, gills not with black spores.
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, or missing stalks. With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms eg. flattened or indented caps, doubles. With yellowed appearance (CO2 injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate > 0.5 sq cm. With superficial grazing or scuffing > 0.5 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate > 0.5 sq cm.
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 0 - 4 °C, never warmer than 5°C.
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:	MUSHROOM
-----------------	-----------------

TYPE	Exotic	VARIETY	White Fungi
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	White to Cream.
Visual Appearance	Fine frilly mass of gelatinous fungi; free from foreign matter.
Sensory	Spongy and moist to touch, similar to soft rubber; firm texture; subtle flavour; free from foreign and 'off' smells or tastes.
Shape	Irregular, frilly clump.
Size	As pre-ordered, per requirements.
Maturity	Firm, intact.

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, splits With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With yellowed appearance (CO2 injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).

MINOR DEFECTS

Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate >1 sq cm. With superficial grazing or scuffing >1 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate >1 sq cm.

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 0 - 4 °C, never warmer than 5°C.
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.