



PRODUCE:	MUSHROOM
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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 (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.