



<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>Brown</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	With golden brown to brown skin; white, semi translucent flesh.
<b>Visual Appearance</b>	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh; remnant cut stem not >50mm and roots not >10mm in length; free from foreign matter.
<b>Sensory</b>	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.
<b>Shape</b>	Round to slightly oval, depending on variety.
<b>Size</b>	Loose : 60 - 75 mm 1 kg Pre Pack * : 45 - 60 mm * Optional 1.5 & 3 kg for Promotional activity only Pre packed weight requirement must be > 10 % above the declared net weight per retail unit.
<b>Maturity</b>	Well cured, dormant, with tight necks.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration. With water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
<b>Insects</b>	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
<b>Physical/Pest Damage</b>	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
<b>Skin Marks/Blemishes</b>	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
<b>Physiological Disorder</b>	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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 10 - 20 °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.

<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>Brown</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>Picklers</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	With golden brown to brown skin; white, semi translucent flesh.
<b>Visual Appearance</b>	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh; remnant cut stem and roots not >10mm length; free from foreign matter.
<b>Sensory</b>	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.
<b>Shape</b>	Round to slightly oval, depending on variety.
<b>Size</b>	Loose/Pre pack 30 - 40 mm in diameter.
<b>Maturity</b>	Well cured, dormant, with tight necks.

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration. With water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, water soaked outer fleshy scales (freezing injury).

### MINOR DEFECTS

<b>Insects</b>	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
<b>Physical/Pest Damage</b>	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
<b>Skin Marks/Blemishes</b>	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
<b>Physiological Disorder</b>	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).

### 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 10 - 20°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.



<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>Green</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>Eschallot, Welsh Onion, Scallion</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Green leaves grading to white at the base, white bulb.
<b>Visual Appearance</b>	Straight, erect leaves tightly wrapped around a central core; firm, clean, well rounded base; clean roots trimmed to < 10mm long; white to light green coloured core accounts for >30% of total length; free from foreign matter.
<b>Sensory</b>	Firm, juicy central core, tender leaves; mild onion flavour and aroma; free from foreign odours or tastes.
<b>Shape</b>	Bunch of > 8 green onions; tall, slim leaves, oval or "D" shaped in cross section; approximately cylindrical base.
<b>Size</b>	Light green / white core > 100mm long; green onion bases 10 - 15 mm diameter; bunch diameter > 40 mm at banding; as per pre-ordered size requirements.
<b>Maturity</b>	No evidence of flower formation (overmature).
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects (eg onion thrips).
<b>Diseases</b>	With fungal or bacterial rots (eg bacterial soft rots, mildew, grey mould, white rot, pink root) With young leaves which are yellow and wilted (Fusarium wilt). With yellow streaks or mottling on leaves (virus infection).
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the outer layers. With soft, spongy or deeply sunken areas due to bruising. With broken, damaged leaves affecting >30% of total foliage.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration of the bulb. With wilted, yellow leaves (dehydration, senescence) With curved leaves (due to horizontal storage) affecting >30% of foliage. With >10 % of green onions <5 mm diameter at base.
<b>Temperature Injury</b>	With soft, water soaked flesh (freezing injury).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With superficial bruising affecting > 2sq cm on the green leaves or < 1 sq cm of bulb. With curved leaves affecting > 5% of total foliage. With broken, damaged leaves affecting > 5% of total foliage.
<b>Skin Marks/Blemishes</b>	With light, superficial marks or healed scars on bulb > 1 sq cm.
<b>Physiological Disorder</b>	With yellowed leaves affecting < 15% of leaf area. With > 5 % of green onions < 5 mm diameter at base.
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 2 - 8°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.



<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>Leek</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Creamy white central core; light green grading to dark green leaves; cream roots.
<b>Visual Appearance</b>	Smooth leaves wrapped tightly around central core; roots and upper leaves trimmed cleanly; no excess soil or other foreign matter.
<b>Sensory</b>	Firm core; thick, slightly fibrous leaves; distinctive, mild onion-type flavour and aroma; no foreign odours or tastes.
<b>Shape</b>	Central core approximately cylindrical may have slight bulbing at base; flat leaves branching out at apex.
<b>Size</b>	Base diameter 30 - 45 mm; white section of leek > 250 mm length; Weight 250 - 400 g
<b>Maturity</b>	Firm, tightly wrapped core, no evidence of woodiness (overmature).
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects (eg onion thrips).
<b>Diseases</b>	With fungal or bacterial rots (eg bacterial soft rots, mildew, grey mould, white rot, pink root) With young leaves which are yellow and wilted (Fusarium wilt). With yellow streaks or mottling on leaves (virus infection).
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the outer layers. With soft, spongy or deeply sunken areas due to bruising. With broken, damaged leaves affecting >30% of total foliage.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration of the bulb. With wilted, yellow leaves (dehydration, senescence) With curved leaves (due to horizontal storage) affecting >30% of foliage. With >10 % of green onions <5 mm diameter at base.
<b>Temperature Injury</b>	With soft, water soaked flesh (freezing injury).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With superficial bruising affecting > 2sq cm on the green leaves or < 1 sq cm of bulb. With curved leaves affecting > 5% of total foliage. With broken, damaged leaves affecting > 5% of total foliage.
<b>Skin Marks/Blemishes</b>	With light, superficial marks or healed scars on bulb > 1 sq cm.
<b>Physiological Disorder</b>	With yellowed leaves affecting < 15% of leaf area. With > 5 % of green onions < 5 mm diameter at base.
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 2 - 8°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 FSA NZ 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.



<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>Mild</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Light, pale yellow to golden brown skin; semi-translucent flesh.
<b>Visual Appearance</b>	Fleshy white bands surrounded by a smooth outerlayer. Well formed shape with slightly flaky to smooth single layer of papery skin covering the overlapping concentric layers of flesh; remnant cut stem and roots not >10mm; free from foreign matter.
<b>Sensory</b>	Firm crisp texture, mild flavour; Free from foreign and "off" smells or tastes.
<b>Shape</b>	Round to slightly oval shape peaking at the apex.
<b>Size</b>	Medium 55-75 mm Large 75-95mm Prepacked weight requirement must be > 10 % above the declared net weight per retail unit. Diameter as per Pre-ordered requirements.
<b>Maturity</b>	Well cured, dormant, with tight necks.

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot) With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physical/Pest Damage</b>	With water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, water soaked outer fleshy scales (freezing injury).

### MINOR DEFECTS

<b>Diseases</b>	With superficial mould, eg. Scattered, dry black spots affecting >20% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
<b>Physical/Pest Damage</b>	With healed, shallow (<2mm deep) scratches/wounds/ pest damage >5mm long or affecting >1sq cm. With excessive peeling or cracking of papery scales exposing >50 surface area of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
<b>Skin Marks/Blemishes</b>	With skin marks/blemish, eg. Dull- grey-black blotches (water staining) affecting in aggregate > 10% surface area.
<b>Physiological Disorder</b>	With misshapen onions, eg. Doubles, (> 1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).

### 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 10 - 20°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.



<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>Pasquale</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Bright yellow skin and pale yellowish to white, semi-translucent flesh. Pale green tinge allowable in new season onions only.
<b>Visual Appearance</b>	Well-formed shape with slightly flaky double layer of papery skin covering the overlapping concentric layers of flesh. Remnant cut stem not >50mm and roots not >10mm in length; Free from foreign matter.
<b>Sensory</b>	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.
<b>Shape</b>	Round to slightly squat.
<b>Size</b>	55 - 75 mm diameter; as per pre-ordered size requirements.
<b>Maturity</b>	Well cured, dormant, with tight necks.

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration. With water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, water soaked outer fleshy scales (freezing injury).

### MINOR DEFECTS

<b>Diseases</b>	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
<b>Physical/Pest Damage</b>	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
<b>Skin Marks/Blemishes</b>	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
<b>Physiological Disorder</b>	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).

### 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 10 - 20°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.



<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>Queensland Brown</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	With yellow to golden brown skin and white, semi-translucent flesh.
<b>Visual Appearance</b>	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh; remnant cut stem not >50mm and roots not >10mm in length; free from foreign matter.
<b>Sensory</b>	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.
<b>Shape</b>	Round to slightly squat.
<b>Size</b>	15kg cardboard lidded carton of onions of 55-75 mm diameter as per pre-ordered requirements.
<b>Maturity</b>	Well cured, dormant, with tight necks.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration. With water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
<b>Diseases</b>	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
<b>Physical/Pest Damage</b>	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
<b>Skin Marks / Blemishes</b>	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
<b>Physiological Disorder</b>	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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 10 - 20 °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 FSA NZ 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.

<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>Red</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>Spanish</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	With purple-red skin and purple-red edges on the white fleshy scales.
<b>Visual Appearance</b>	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh. Remnant cut stem not >50mm and roots not >10mm in length Free from foreign matter.
<b>Sensory</b>	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.
<b>Shape</b>	Squat to rounded squat.
<b>Size</b>	Loose 60 - 75 mm ; 1 kg Pre pack 45 - 60mm Prepacked weight requirement must be > 10 % above the declared net weight per retail unit.
<b>Maturity</b>	Well cured, dormant, with tight necks.

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration. With water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, water soaked outer fleshy scales (freezing injury).

**MINOR DEFECTS**

<b>Diseases</b>	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
<b>Physical/Pest Damage</b>	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
<b>Skin Marks/Blemishes</b>	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
<b>Physiological Disorder</b>	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).

**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 10 - 20 °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 FSA NZ 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.





<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>Shallot</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>French Onion, French Eschallot</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	With golden brown to brown skin, white, slightly translucent flesh.
<b>Visual Appearance</b>	Smooth double layer of papery skin covering the overlapping concentric layers of flesh; shallot may consist of 2-4 individual bulbs joined together at the roots; remnant cut stem not >10mm length; remnant roots not > 5 mm length; Free from foreign matter.
<b>Sensory</b>	Firm, crisp texture; more delicate onion flavour than larger brown onions; free from foreign and 'off' smells or tastes.
<b>Shape</b>	Round to slightly oval or squat, often irregularly shaped due to consisting of several bulbs joined together.
<b>Size</b>	Individual bulbs 20 - 30 mm diameter; as per pre-ordered size requirements.
<b>Maturity</b>	Well cured, dormant, with tight necks.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration. With water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
<b>Diseases</b>	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
<b>Physical/Pest Damage</b>	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
<b>Skin Marks/Blemishes</b>	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
<b>Physiological Disorder</b>	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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 10 - 20°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.



<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>Spring</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Green leaves grading to white at the base, white bulb with some thin green striping.
<b>Visual Appearance</b>	Straight, erect leaves tightly wrapped around a central core; firm, clean, well rounded bulb; clean roots trimmed to <10mm long; white to light green coloured core; free from foreign matter.
<b>Sensory</b>	Firm, juicy central core; slightly fibrous leaves; mild onion flavour and aroma; free from foreign odours or tastes.
<b>Shape</b>	Bunch of 4 - 8 spring onions; tall, slim leaves, oval in cross section; round to oval bulb.
<b>Size</b>	Light green / white core and bulb > 100mm long; bulbs 15 - 30 mm diameter; as per pre-ordered size requirements.
<b>Maturity</b>	No evidence of flower formation, or brown dry husk on bulb (overmature).
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects (eg onion thrips).
<b>Diseases</b>	With fungal or bacterial rots (eg bacterial soft rots, mildew, grey mould, white rot, pink root) With young leaves which are yellow and wilted (Fusarium wilt). With yellow streaks or mottling on leaves (virus infection).
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the outer layers. With soft, spongy or deeply sunken areas due to bruising. With broken, damaged leaves affecting >30% of total foliage.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration of the bulb. With wilted, yellow leaves (dehydration, senescence) With curved leaves (due to horizontal storage) affecting >30% of foliage. With >10 % of green onions <5 mm diameter at base.
<b>Temperature Injury</b>	With soft, water soaked flesh (freezing injury).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With superficial bruising affecting > 2sq cm on the green leaves or < 1 sq cm of bulb. With curved leaves affecting > 5% of total foliage. With broken, damaged leaves affecting > 5% of total foliage.
<b>Skin Marks/Blemishes</b>	With light, superficial marks or healed scars on bulb > 1 sq cm.
<b>Physiological Disorder</b>	With yellowed leaves affecting < 15% of leaf area. With > 5 % of green onions < 5 mm diameter at base.
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 2 - 8°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.



<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>Sweet</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	Light golden brown skin; white, semi-translucent flesh.
<b>Visual Appearance</b>	Firm fleshy white bands surrounded by a smooth outer layer. Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh. Remnant cut stem not >50mm and roots not >10mm in length Free from foreign matter.
<b>Sensory</b>	Firm, crisp texture; sweet mild flavour, not too pungent. Free from foreign and 'off' smells or tastes.
<b>Shape</b>	Round to slightly oval shape peaking at the apex.
<b>Size</b>	55 - 80 mm diameter; as per pre-ordered size requirements.
<b>Maturity</b>	Well cured, dormant, with tight necks.

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration. With water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, water soaked outer fleshy scales (freezing injury).

**MINOR DEFECTS**

<b>Diseases</b>	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
<b>Physical/Pest Damage</b>	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
<b>Skin Marks/Blemishes</b>	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
<b>Physiological Disorder</b>	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).

**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 10 - 20°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.



<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>White</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	White skin and white, semi-translucent flesh. Pale green tinge allowable in new season onions only.		
<b>Visual Appearance</b>	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh. Remnant cut stem not >50mm and roots not >10mm in length Free from foreign matter.		
<b>Sensory</b>	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off'smells or tastes.		
<b>Shape</b>	Squat to rounded squat.		
<b>Size</b>	Loose : 60 - 75 mm 1 kg Pre Pack : 45 - 60 mm	Picklers Loose & 1kg PP : 35 - 45 mm	Prepacked weight requirement must be > 10 % above the declared net weight per retail unit.
<b>Maturity</b>	Well cured, dormant, with tight necks.		

**MAJOR DEFECTS**

<b>Insects</b>	With evidence of live insects.		
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)		
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.		
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration. With water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.		
<b>Temperature Injury</b>	With soft, water soaked outer fleshy scales (freezing injury).		

**MINOR DEFECTS**

<b>Diseases</b>	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).		
<b>Physical/Pest Damage</b>	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.		
<b>Skin Marks/Blemishes</b>	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.		
<b>Physiological Disorder</b>	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).		

**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 10 - 20°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.		



<b>PRODUCE:</b>	<b>ONION</b>
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<b>TYPE</b>	<b>White Cocktail</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	White skin and white, semi-translucent flesh. Pale green tinge allowable in new season onions only.
<b>Visual Appearance</b>	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh. Remnant cut stem and roots not >10mm length Free from foreign matter.
<b>Sensory</b>	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.
<b>Shape</b>	Squat to rounded squat.
<b>Size</b>	Loose/Pre pack 25 - 40 mm in diameter.
<b>Maturity</b>	Well cured, dormant, with tight necks.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration. With water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
<b>Temperature Injury</b>	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
<b>Diseases</b>	With superficial mould, eg. Scattered, dry black spots affecting >10% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
<b>Physical/Pest Damage</b>	With healed, shallow (<2mm deep) scratches/wounds/pest damage >5mm long or affecting >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
<b>Skin Marks/Blemishes</b>	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.
<b>Physiological Disorder</b>	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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 10 - 20°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.



<b>PRODUCE:</b>	<b>ONION-SHALLOTS</b>		
<b>TYPE</b>	Spring	<b>VARIETY</b>	Shallots
<b>CLASS</b>	Eschalot Green Bunch	<b>NOTES</b>	

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Green leaves grading to white at the base, white bulb.
<b>Visual Appearance</b>	Straight, erect leaves tightly wrapped around a central core; firm, clean, well rounded base; clean roots trimmed to < 10mm long; white to light green coloured core accounts for >30% of total length; free from foreign matter.
<b>Sensory</b>	Firm, juicy central core, tender leaves; mild onion flavour and aroma; free from foreign odours or tastes.
<b>Shape</b>	Bunch of > 10 green onions; tall, slim leaves, oval or "D" shaped in cross section; approximately cylindrical base.
<b>Size</b>	Light green / white core > 100mm long 8 - 15 mm diameter; bunch diameter > 60 mm at banding; as per pre-ordered size requirements.
<b>Maturity</b>	No evidence of flower formation (overmature).

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects (eg onion thrips).
<b>Diseases</b>	With fungal or bacterial rots (eg bacterial soft rots, mildew, grey mould, white rot, pink root) With young leaves which are yellow and wilted (Fusarium wilt). With yellow streaks or mottling on leaves (virus infection).
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits that break the outer layers. With soft, spongy or deeply sunken areas due to bruising. With broken, damaged leaves affecting >30% of total foliage.
<b>Physiological Disorders</b>	With prominent greening or blotchy colouration of the bulb. With wilted, yellow leaves (dehydration, senescence) With curved leaves (due to horizontal storage) affecting >30% of foliage. With >10 % of green onions <5 mm diameter at base.
<b>Temperature Injury</b>	With soft, water soaked flesh (freezing injury).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With superficial bruising affecting > 2sq cm on the green leaves or < 1 sq cm of bulb. With curved leaves affecting > 5% of total foliage. With broken, damaged leaves affecting > 5% of total foliage.
<b>Skin Marks/Blemishes</b>	With light, superficial marks or healed scars on bulb > 1 sq cm.
<b>Physiological Disorder</b>	With yellowed leaves affecting < 15% of leaf area. With > 5 % of green onions < 5 mm diameter at base.

### 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 2 - 8°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 FSA NZ 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.