

ТҮРЕ	Brown	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA	
Colour	With golden brown to brown skin; white, semi translucent flesh.	
Visual Appearance	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.	
Sensory	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off 'smells or tastes.	
Shape	Round to slightly oval, depending on variety.	
Size	Loose : 60 - 75 mm   2 kg BBQ Pre Pack : 75 - 95 mm     1 kg Pre Pack * : 45 - 60 mm   Picklers Loose & 1kg PP : 35 - 45 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.	
Maturity	Well cured, dormant, with tight necks.	
MAJOR DEFECTS		
Insects	With evidence of live insects.	
Diseases	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)	
Physical/Pest Damage	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.	
Physiological Disorders	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.	
Temperature Injury	With soft, water soaked outer fleshy scales (freezing injury).	
MINOR DEFECTS		
Insects	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).	
Physical/Pest Damage	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.	
Skin Marks/Blemishes	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.	
Physiological Disorder	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).	
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 receival.	
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 10 - 20 °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.	

TYPE



Various

## PRODUCE:

ONION

Brown

GENERAL APPEARANCE CRITERIA       Colour     With golden brown bin white, seni translucent flesh.       Visual Appearance     Weil formet shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh; remain cut stem and roots not >10 mm in dameter.       Sensory     Firm. ofts bettering sharp lawout, not too pungent. Free form foreign and forf smells or tastes.       Shape     Round to slightly oval, depending on variety.       Size     LossOPP pack 30 - 40 mm in dameter.       Maturity     Well cared, domain , with light necks.       MAJOR DEFECTS     With evidence of live insects.       Diseases     With hungal or bacterial rots (black mould, mildew, bulh/neck rot, white rot)       With service of live insects.     With evidence of live insects.       Diseases     With hunsied cuts, holes or splits that break the dry outer layers.       With offs, songry or deeply surked, hungbry affecting the 2nd and 3rd fleshy scales (translucent scale).       Physiological Disorders     With superficial mould, eg. Scattered, dry black spots affecting >0% or outer layers, no major mould growth flury appearance due to visible myclum).       MithOR DEFECTS     With superficial mould, eg. Scattered, dry black spots affecting >0% of visible surface or outer layers, no major mould growth flury appearance due to visible myclum).       Bisects     With symetrical mould, eg. Scattered, dry black	CLASS	Picklers	NOTES		
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Physical/Pest DamageWith excessive peeling or cracking of papery scales exposing >2sq cm of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.Skin Marks/BlemishesWith skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.Physiological DisorderWith >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).CONSIGNMENT CRITERIATotal 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 & LabellingTotal 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 & LabellingPackaging 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 LifeProduce must provide not less than 14 days clear shelf life from date of receival.Receival ConditionsCompliance 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 Standards Code MRL's and ML's.Produce is to be grown and packed under a HA	Insects				
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Physiological Disorder   bulbs).     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%.	Skin Marks/Blemishes	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.			
Tolerance Per ConsignmentTotal 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 & LabellingPackaging 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 LifeProduce must provide not less than 14 days clear shelf life from date of receival.Receival ConditionsCompliance 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°CChemical & Containment ResiduesAll 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 RequirementsProduce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-	Physiological Disorder		oles, (>1 distinct bulb) or bottlenecks (thi	ck necks with moderately developed	
Tolerance Per Consignmentmust not exceed 10% of consignment. Total major defects must not exceed 2% of consignment. Combined Total not to exceed 10%.Packaging & LabellingPackaging 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 LifeProduce must provide not less than 14 days clear shelf life from date of receival.Receival ConditionsCompliance 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°CChemical & Containment ResiduesAll 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 RequirementsProduce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-	CONSIGNMENT CRITERIA				
Packaging & Labellingcurrent 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.Shelf LifeProduce must provide not less than 14 days clear shelf life from date of receival.Receival ConditionsCompliance 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°CChemical & Containment ResiduesAll 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 RequirementsProduce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-	Tolerance Per Consignment	must not exceed 10% of consignment	· ·		
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 10 - 20°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-	Packaging & Labelling	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.			
Receival Conditionsas pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 10 - 20°CChemical & Containment ResiduesAll 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 RequirementsProduce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-	Shelf Life	Produce must provide not less than 14	4 days clear shelf life from date of receiv	al.	
Chemical & Containment Residues   of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food     Standards Code MRL's and ML's.   Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-	<b>Receival Conditions</b>	as pre-ordered. Refrigerated van with	air bag suspension, unless otherwise ap	proved. Pulp Temperature 10 - 20°C	
	Chemical & Containment Residues	of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food			
	Food Safety Requirements			n that is subject to an annual third-	

VARIETY



### **PRODUCE:**

# **ONION**

ТҮРЕ	Green	VARIETY	Various
CLASS	Eschallot, Welsh Onion, Scallion	NOTES	
GENERAL APPEARANCE CRIT	ERIA		
Colour	Green leaves grading to white at the base, white bulb.		
Visual Appearance		around a central core; firm, clean, well r pured core accounts for >30% of total le	
Sensory		mild onion flavour and aroma; free from	•
Shape	Bunch of > 8 green onions; tall, slim lea	aves, oval or "D" shaped in cross section;	approximately cylindrical base.
Size	Light green / white core > 100mm lon banding; as per pre-ordered size requi	g; green onion bases 10 - 15 mm diamete irements.	er; bunch diameter > 40 mm at
Maturity	No evidence of flower formation (ove	rmature).	
MAJOR DEFECTS			
Insects	With evidence of live insects (eg onior	n thrips).	
Diseases	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).		
Physical/Pest Damage	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.		
Physiological Disorders	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.		
Temperature Injury	With soft, water soaked flesh (freezing	g injury).	
MINOR DEFECTS			
Physical/Pest Damage	With superficial bruising affecting > 2: With curved leaves affecting > 5% of t With broken, damaged leaves affectir	-	f bulb.
Skin Marks/Blemishes	With light, superficial marks or healed	scars on bulb > 1 sq cm.	
Physiological Disorder	With yellowed leaves affecting < 15% of leaf area. With > 5 % of green onions < 5 mm diameter at base.		
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	4 days clear shelf life from date of receiv	al.
Receival Conditions	-	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	-
Chemical & Containment Residues	as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 2 - 8°C 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:	ONION

ТҮРЕ	Leek	VARIETY	Various
CLASS	One	NOTES	

Colour	Creamy white central core; light green grading to dark green leaves; cream roots.	
	Smooth leaves wrapped tightly around central core; roots and upper leaves trimmed cleanly; no excess soil or	
Visual Appearance	other foreign matter.	
Sensory	Firm core; thick, slightly fibrous leaves; distinctive, mild onion-type flavour and aroma; no foreign odours or tastes	
Shape	Central core approximately cylindrical may have slight bulbing at base; flat leaves branching out at apex.	
Size	Base diameter 30 - 45 mm; white section of leek > 250 mm length; Weight 250 - 400 g	
Maturity	Firm, tightly wrapped core, no evidence of woodiness (overmature).	
MAJOR DEFECTS		
Insects	With evidence of live insects (eg onion thrips).	
Diseases	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).	
Physical/Pest Damage	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.	
Physiological Disorders	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.	
Temperature Injury	With soft, water soaked flesh (freezing injury).	
MINOR DEFECTS		
Physical/Pest Damage	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.	
Skin Marks/Blemishes	With light, superficial marks or healed scars on bulb > 1 sq cm.	
Physiological Disorder	With yellowed leaves affecting < 15% of leaf area. With > 5 % of green onions < 5 mm diameter at base.	
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 receival.	
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 2 - 8°C	
Chemical & Containment Residues	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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:	ONION

ТҮРЕ	Mild	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Light, pale yellow to golden brown skin; semi-translucent flesh.
Visual Appearance	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.
Sensory	Firm crisp texture, mild flavour; Free from foreign and "off' smells or tastes.
Shape	Round to slightly oval shape peaking at the apex.
Size	Medium55-75 mmLarge75-95mmPrepacked weight requirement must be > 10 % above the declared net weight per retail unit. Diameter as per Pre- ordered requirements.
Maturity	Well cured, dormant, with tight necks.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	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.
Physical/Pest Damage	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.
Temperature Injury	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
Diseases	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).
Physical/Pest Damage	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.
Skin Marks/Blemishes	With skin marks/blemish, eg. Dull- grey-black blotches (water staining) affecting in aggregate > 10% surface area.
Physiological Disorder	With misshapen onions, eg. Doubles, (> 1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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 receival.
<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
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:

ONION

ТҮРЕ	Pasquale	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA	
Colour	Bright yellow skin and pale yellowish to white, semi-translucent flesh. Pale green tinge allowable in new season onions only.	
Visual Appearance	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.	
Sensory	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off 'smells or tastes.	
Shape	Round to slightly squat.	
Size	55 - 75 mm diameter; as per pre-ordered size requirements.	
Maturity	Well cured, dormant, with tight necks.	
MAJOR DEFECTS		
Insects	With evidence of live insects	
Diseases	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)	
Physical/Pest Damage	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.	
Physiological Disorders	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.	
Temperature Injury	With soft, water soaked outer fleshy scales (freezing injury).	
MINOR DEFECTS		
Diseases	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).	
Physical/Pest Damage	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.	
Skin Marks/Blemishes	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.	
Physiological Disorder	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).	
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 receival.	
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 10 - 20°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:

ONION

ТҮРЕ	Queensland Brown	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	'ERIA	
Colour	With yellow to golden brown skin and white, semi-translucent flesh.	
Visual Appearance	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.	
Sensory	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off 'smells or tastes.	
Shape	Round to slightly squat.	
Size	15kg cardboard lidded carton of onions of 55-75 mm diameter as per pre-ordered requirements.	
Maturity	Well cured, dormant, with tight necks.	
MAJOR DEFECTS		
Insects	With evidence of live insects.	
Diseases	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)	
Physical/Pest Damage	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.	
Physiological Disorders	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.	
Temperature Injury	With soft, water soaked outer fleshy scales (freezing injury).	
MINOR DEFECTS		
Diseases	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).	
Physical/Pest Damage	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.	
Skin Marks / Blemishes	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.	
Physiological Disorder	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).	
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 receival.	
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 10 - 20 °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:	ONION

ТҮРЕ	Red	VARIETY	Various
CLASS	Spanish	NOTES	

GENERAL APPEARANCE CRIT	ERIA	
Colour	With purple-red skin and purple-red edges on the white fleshy scales.	
Visual Appearance	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.	
Sensory	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.	
Shape	Squat to rounded squat.	
Size	Loose 60 - 75 mm ; 1 kg Pre pack 45 - 60mm Prepacked weight requirement must be > 10 % above the declared net weight per retail unit.	
Maturity	Well cured, dormant, with tight necks.	
MAJOR DEFECTS		
Insects	With evidence of live insects.	
Diseases	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)	
Physical/Pest Damage	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.	
Physiological DIsorders	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.	
Temperature Injury	With soft, water soaked outer fleshy scales (freezing injury).	
MINOR DEFECTS		
Diseases	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).	
Physical/Pest Damage	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.	
Skin Marks/Blemishes	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.	
Physiological Disorder	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).	
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 receival.	
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 10 - 20 °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:**

# **ONION**

ТҮРЕ	Shallot	VARIETY	Various
CLASS	French Onion, French Eschallot	NOTES	
GENERAL APPEARANCE CRIT	ERIA		
Colour	With golden brown to brown skin, wh	ite, slightly translucent flesh.	
Visual Appearance	• • • •	overing the overlapping concentric laye e roots; remnant cut stem not >10mm le	· •
Sensory	Firm, crisp texture; more delicate onic tastes.	on flavour than larger brown onions; free	e from foreign and 'off 'smells or
Shape	Round to slightly oval or squat, often	irregularly shaped due to consisting of s	everal bulbs joined together.
Size	Individual bulbs 20 - 30 mm diameter	; as per pre-ordered size requirements.	
Maturity	Well cured, dormant, with tight necks	).	
MAJOR DEFECTS			
Insects	With evidence of live insects.		
Diseases	With fungal or bacterial rots (black me	ould, mildew, bulb/neck rot, white rot)	
Physical/Pest Damage	With unhealed cuts, holes or splits that With soft, spongy or deeply sunken a		
Physiological Disorders	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.		
Temperature Injury	With soft, water soaked outer fleshy s	scales (freezing injury).	
MINOR DEFECTS			
Diseases	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).		
Physical/Pest Damage	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.		
Skin Marks/Blemishes	With skin marks/blemish, eg. dull- gre	y-black blotches (water staining) affecti	ng in aggregate >2sq cm.
Physiological Disorder	With >5% misshapen onions, eg. Douk bulbs).	oles, (>1 distinct bulb) or bottlenecks (thi	ck necks with moderately developed
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	4 days clear shelf life from date of receiv	al.
Receival Conditions	-	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	-
Chemical & Containment Residues		ust be registered and approved for use idues, Contaminants and Heavy Metals	•
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.		m that is subject to an annual third-

TYPE



Various

Spring

	spring	VARIET	Various	
CLASS	One	NOTES		
GENERAL APPEARANCE CRITERIA				
Colour	Green leaves grading to white at the b	base, white bulb with some thin green st	riping.	
Visual Appearance	Straight, erect leaves tightly wrapped <10mm long; white to light green colo	around a central core; firm, clean, well r oured core; free from foreign matter.	ounded bulb; clean roots trimmed to	
Sensory	Firm, juicy central core; slightly fibrou	s leaves; mild onion flavour and aroma; f	ree from foreign odours or tastes.	
Shape	Bunch of 4 - 8 spring onions; tall, slim l	eaves, oval in cross section; round to ov	al bulb.	
Size	Light green / white core and bulb > 10	Omm long; bulbs 15 - 30 mm diameter; a	as per pre-ordered size requirement	
Maturity	No evidence of flower formation, or b	rown dry husk on bulb (overmature).		
MAJOR DEFECTS				
Insects	With evidence of live insects (eg onior	n thrips).		
Diseases	With fungal or bacterial rots (eg bacte With young leaves which are yellow a With yellow streaks or mottling on lea		rot, pink root)	
Physical/Pest Damage	With soft, spongy or deeply sunken ar	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.		
Physiological Disorders	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.			
Temperature Injury	With soft, water soaked flesh (freezing injury).			
MINOR DEFECTS				
Physical/Pest Damage	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.			
Skin Marks/Blemishes	With light, superficial marks or healed	scars on bulb > 1 sq cm.		
Physiological Disorder	With yellowed leaves affecting < 15% of leaf area. With > 5 % of green onions < 5 mm diameter at base.			
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	4 days clear shelf life from date of receiv	al.	
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 2 - 8°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.			

VARIETY



PRODUCE:	ONION

ТҮРЕ	Sweet	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRIT	ERIA	
Colour	Light golden brown skin; white, semi-translucent flesh.	
Visual Appearance	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.	
Sensory	Firm, crisp texture; sweet mild flavour, not too pungent. Free from foreign and 'off 'smells or tastes.	
Shape	Round to slightly oval shape peaking at the apex.	
Size	55 - 80 mm diameter; as per pre-ordered size requirements.	
Maturity	Well cured, dormant, with tight necks.	
MAJOR DEFECTS		
Insects	With evidence of live insects.	
Diseases	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)	
Physical/Pest Damage	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.	
Physiological Disorders	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.	
Temperature Injury	With soft, water soaked outer fleshy scales (freezing injury).	
MINOR DEFECTS		
Diseases	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).	
Physical/Pest Damage	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.	
Skin Marks/Blemishes	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.	
Physiological Disorder	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).	
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 receival.	
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 10 - 20°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.	

TYPE



Various

PRODUCE:	ONION
PRODUCE.	

White

CLASS	One	NOTES	
GENERAL APPEARANCE CRIT	TERIA		
Colour	White skin and white, semi-translucent flesh. Pale green tinge allowable in new season onions only.		
Visual Appearance		ole layer of papery skin covering the over oots not >10mm in length Free from fore	
Sensory	Firm, crisp texture; sharp flavour, not	too pungent. Free from foreign and 'off	'smells or tastes.
Shape	Squat to rounded squat.		
Size	Loose : 60 - 75 mmPicklers Loose & 1kg PP : 35 - 45 mm1 kg Pre Pack : 45 - 60 mmPrepacked weight requirement must be > 10 % above the declared net weight per retail unit.		
Maturity	Well cured, dormant, with tight necks		
MAJOR DEFECTS			
Insects	With evidence of live insects.		
Diseases	With fungal or bacterial rots (black m	ould, mildew, bulb/neck rot, white rot)	
Physical/Pest Damage	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.		
Physiological Disorders	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.		
Temperature Injury	With soft, water soaked outer fleshy	scales (freezing injury).	
MINOR DEFECTS			
Diseases	With superficial mould, eg. Scattered mould growth (furry appearance due	, dry black spots affecting >10% of visible to visible mycelium)	e surface or outer layers, no major
Physical/Pest Damage	With healed, shallow (<2mm deep) sc	ratches/wounds/pest damage >5mm lor papery scales exposing >2sq cm of whit	
Skin Marks/Blemishes	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.		
Physiological Disorder	With >5% misshapen onions, eg. Douk bulbs).	oles, (>1 distinct bulb) or bottlenecks (thi	ck necks with moderately developed
CONSIGNMENT CRITERIA			
Tolerance Per Consignment	-	limit) to be < 2 defects per item Total m t. Total major defects must not exceed 2	
Packaging & Labelling	current legislative requirements. Lab	bod grade materials or sanitised returnal elling to identify grower's name/brand (p size and/or minimum net weight. Produc ner.	olus growers name/code if via a
Shelf Life	Produce must provide not less than 1	4 days clear shelf life from date of receiv	al.
Receival Conditions		nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	-
Chemical & Containment Residues		ust be registered and approved for use i idues, Contaminants and Heavy Metals t	•
Food Safety Requirements	Produce is to be grown and packed u party audit. A copy of current certific	nder a HACCP based food safety program ation to be forwarded to receiver.	m that is subject to an annual third-

VARIETY



ТҮРЕ	White Cocktail	VARIETY	Various
CLASS	One	NOTES	
GENERAL APPEARANCE CRITERIA			
Colour	White skin and white, semi-translucent flesh. Pale green tinge allowable in new season onions only.		
Visual Appearance	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.		
Sensory	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off 'smells or tastes.		
Shape	Squat to rounded squat.		
Size	Loose/Pre pack 25 - 40 mm in diamete	er.	
Maturity	Well cured, dormant, with tight necks		
MAJOR DEFECTS			
Insects	With evidence of live insects.		
Diseases	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)		
Physical/Pest Damage	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.		
Physiological Disorders	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.		
Temperature Injury	With soft, water soaked outer fleshy s	cales (freezing injury).	
MINOR DEFECTS			
Diseases	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).		
Physical/Pest Damage	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.		
Skin Marks/Blemishes	With skin marks/blemish, eg. dull- grey-black blotches (water staining) affecting in aggregate >2sq cm.		
Physiological Disorder	With >5% misshapen onions, eg. Doubles, (>1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).		
CONSIGNMENT CRITERIA			
Tolerance Per Consignment		limit) to be < 2 defects per item Total m . Total major defects must not exceed 2	
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 receiv	al.
Receival Conditions	-	nts (if required) for Interstate Consignm air bag suspension, unless otherwise ap	-
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 un party audit. A copy of current certifica	nder a HACCP based food safety program ation to be forwarded to receiver.	m that is subject to an annual third-



# PRODUCE: ONION-SHALLOTS

ТҮРЕ	Spring	VARIETY	Shallots
CLASS	Eschalot Green Bunch	NOTES	

GENERAL APPEARANCE CRIT	ERIA
Colour	Green leaves grading to white at the base, white bulb.
Visual Appearance	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.
Sensory	Firm, juicy central core, tender leaves; mild onion flavour and aroma; free from foreign odours or tastes.
Shape	Bunch of > 10 green onions; tall, slim leaves, oval or "D" shaped in cross section; approximately cylindrical base.
Size	Light green / white core > 100mm long 8 - 15 mm diameter; bunch diameter > 60 mm at banding; as per pre- ordered size requirements.
Maturity	No evidence of flower formation (overmature).
MAJOR DEFECTS	
Insects	With evidence of live insects (eg onion thrips).
Diseases	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).
Physical/Pest Damage	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.
Physiological Disorders	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.
Temperature Injury	With soft, water soaked flesh (freezing injury).
MINOR DEFECTS	
Physical/Pest Damage	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.
Skin Marks/Blemishes	With light, superficial marks or healed scars on bulb > 1 sq cm.
Physiological Disorder	With yellowed leaves affecting < 15% of leaf area. With > 5 % of green onions < 5 mm diameter at base.
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 receival.
<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
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.