



<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.