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| PRODUCE: | ONION-SHALLOTS | | |
| TYPE | Spring | VARIETY | Shallots |
| CLASS | Eschalot Green Bunch | NOTES | |

GENERAL APPEARANCE CRITERIA

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| 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

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| 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

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| 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

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| Tolerance Per Consignment | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%. |
| Packaging & Labelling | Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container. |
| Shelf Life | Produce must provide not less than 14 days clear shelf life from date of receipt. |
| Receival Conditions | Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 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. |