



PRODUCE:	ONION
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TYPE	Spring	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Green leaves grading to white at the base, white bulb with some thin green striping.
Visual Appearance	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.
Sensory	Firm, juicy central core; slightly fibrous leaves; mild onion flavour and aroma; free from foreign odours or tastes.
Shape	Bunch of 4 - 8 spring onions; tall, slim leaves, oval in cross section; round to oval bulb.
Size	Light green / white core and bulb > 100mm long; bulbs 15 - 30 mm diameter; as per pre-ordered size requirements.
Maturity	No evidence of flower formation, or brown dry husk on bulb (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 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.