



<b>PRODUCE:</b>	<b>PEAS</b>
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<b>TYPE</b>	<b>Pod</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Brilliant green pods and peas; green calyx & stem.
<b>Visual Appearance</b>	Bright bloom; clean, fresh, full pods; Calyx and stem attached and fresh in appearance. Free from foreign matter
<b>Sensory</b>	Firm pods that split easily; peas with crisp, sweet clean flavour; smooth texture; no foreign odours or taints.
<b>Shape</b>	Well filled pods approximately round in cross section; tapered at calyx and stem end.
<b>Size</b>	Pod length 50 - 70 mm; pod diameter 8 - 10mm; stems trimmed to <10mm length.
<b>Maturity</b>	Pod distended around fully developed peas; peas fill >two thirds of pod space.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects (eg. borers, insect larvae).
<b>Diseases</b>	With bacterial or fungal infection (eg. bacterial blight, downy mildew, pod blight). With evidence of viral infection.
<b>Physical/Pest Damage</b>	With cuts, holes, splits or cracks that break the skin. With severe bruising or crushed areas.
<b>Physiological Disorders</b>	With yellowed or discoloured pods (age, ethylene damage). With empty pods or incomplete seed formation (poor pollination). With softening, shrivelling or wilting of pods (dehydration).
<b>Temperature Injury</b>	With soft, translucent lesions in the flesh (freezing injury). With bleached areas (sunburn).
MINOR DEFECTS	
<b>Skin Marks/Blemishes</b>	With light blemishes or dry spotting affecting in aggregate > 1 sq cm.
<b>Physical/Pest Damage</b>	With superficial abrasion, healed cuts and insect damage >1 mm deep affecting in aggregate >1 sq cm
<b>Physiological Disorder</b>	With stalks >15mm long, or multiple pods attached to single stalks.
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 0 - 4°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>PEAS</b>
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<b>TYPE</b>	<b>Pod</b>	<b>VARIETY</b>	<b>Snow Peas</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Brilliant, green pods.
<b>Visual Appearance</b>	Bright bloom, flat pods with minor seed development.
<b>Sensory</b>	Crisp pods that snap easily when bent; sweet flavour; no foreign odours or taints.
<b>Shape</b>	Wide, flat pods, straight or slightly curved, tapered at calyx and stem end.
<b>Size</b>	Minimum pod length 70mm with a maximum pod length of 120 mm; minimum pod width 20mm with a maximum pod width of 30mm; stems trimmed to <15mm length.
<b>Maturity</b>	Pod not fibrous or dry (overmature). Undeveloped peas; peas contained within pod to be < 8 mm width including actual pod wall.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects (eg. borers, insect larvae).
<b>Diseases</b>	With bacterial or fungal infection (eg. bacterial blight, downy mildew, pod blight). With evidence of viral infection.
<b>Physical/Pest Damage</b>	With cuts, holes, splits or cracks that break the skin. With severe bruising or crushed areas.
<b>Physiological Disorders</b>	With yellowed or discoloured pods (age, ethylene damage). With empty pods or incomplete seed formation (poor pollination). With softening, shrivelling or wilting of pods (dehydration).
<b>Temperature Injury</b>	With soft, translucent lesions in the flesh (freezing injury). With bleached areas (sunburn).
MINOR DEFECTS	
<b>Skin Marks/Blemishes</b>	With light blemishes or dry spotting affecting in aggregate > 1 sq cm.
<b>Physical/Pest Damage</b>	With superficial abrasion, healed cuts and insect damage >1 mm deep affecting in aggregate >1 sq cm.
<b>Physiological Disorder</b>	With stalks >15mm long, or multiple pods attached to single stalks.
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 3 - 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>PEAS</b>
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<b>TYPE</b>	<b>Pod</b>	<b>VARIETY</b>	<b>Sugar Snap</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Brilliant, green pods and peas.
<b>Visual Appearance</b>	Bright bloom; well filled pods with thick walls.
<b>Sensory</b>	Crisp flesh and seeds; sweet clean flavour; no foreign odours or taints.
<b>Shape</b>	Plump pods approximately oval in cross section, tapered at calyx and stem end.
<b>Size</b>	Pod length 60 - 90 mm; pod diameter 20mm; stems trimmed to < 15mm long.
<b>Maturity</b>	Pods swollen around fully developed seeds; not tough or fibrous (overmature).
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects (eg. borers, insect larvae).
<b>Diseases</b>	With bacterial or fungal infection (eg. bacterial blight, downy mildew, pod blight). With evidence of viral infection.
<b>Physical/Pest Damage</b>	With cuts, holes, splits or cracks that break the skin. With severe bruising or crushed areas.
<b>Physiological Disorders</b>	With yellowed or discoloured pods (age, ethylene damage). With empty pods or incomplete seed formation (poor pollination). With softening, shrivelling or wilting of pods (dehydration).
<b>Temperature Injury</b>	With soft, translucent lesions in the flesh (freezing injury). With bleached areas (sunburn).
MINOR DEFECTS	
<b>Skin Marks/Blemishes</b>	With light blemishes or dry spotting affecting in aggregate > 1 sq cm.
<b>Physical/Pest Damage</b>	With superficial abrasion, healed cuts and insect damage >1 mm deep affecting in aggregate >1 sq cm.
<b>Physiological Disorder</b>	With stalks >15mm long, or multiple pods attached to single stalks.
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 - 6° 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.