



PRODUCE:	PEAS
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TYPE	Pod	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Brilliant green pods and peas; green calyx & stem.
Visual Appearance	Bright bloom; clean, fresh, full pods; Calyx and stem attached and fresh in appearance. Free from foreign matter
Sensory	Firm pods that split easily; peas with crisp, sweet clean flavour; smooth texture; no foreign odours or taints.
Shape	Well filled pods approximately round in cross section; tapered at calyx and stem end.
Size	Pod length 50 - 70 mm; pod diameter 8 - 10mm; stems trimmed to <10mm length.
Maturity	Pod distended around fully developed peas; peas fill >two thirds of pod space.

MAJOR DEFECTS

Insects	With evidence of live insects (eg. borers, insect larvae).
Diseases	With bacterial or fungal infection (eg. bacterial blight, downy mildew, pod blight). With evidence of viral infection.
Physical/Pest Damage	With cuts, holes, splits or cracks that break the skin. With severe bruising or crushed areas.
Physiological Disorders	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).
Temperature Injury	With soft, translucent lesions in the flesh (freezing injury). With bleached areas (sunburn).

MINOR DEFECTS

Skin Marks/Blemishes	With light blemishes or dry spotting affecting in aggregate > 1 sq cm.
Physical/Pest Damage	With superficial abrasion, healed cuts and insect damage >1 mm deep affecting in aggregate >1 sq cm
Physiological Disorder	With stalks >15mm long, or multiple pods attached to single stalks.

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 0 - 4°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.