



PRODUCE:	RADISH
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TYPE	Purple	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Deep purple skin grading to a small area of white around the roots; white to translucent flesh; bright green foliage.
Visual Appearance	Brightly coloured, smooth skin; fresh stems and foliage attached; remains of main root attached; free from foreign matter including soil.
Sensory	Crisp, juicy flesh, sharp, peppery flavour; free from foreign and 'off' smells or tastes.
Shape	Approximately round, slightly elongated at base.
Size	Bulbs 20 - 35mm diameter, foliage length 150 - 200mm; supplied in bunches of approximately 12 radishes.
Maturity	Not oversized or with evidence of woodiness (overmature).

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation.
Diseases	With evidence of fungal or bacterial rots eg. black root rot, Alternaria rot. With dark areas in flesh and / or brown russetting on skin.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage.
Skin Marks/Blemishes	With deep seated bruises.
Physiological Disorder	With woody texture or cavities in the core (overmature). With badly misshapen bulbs.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).

MINOR DEFECTS

Physical/Pest Damage	With minor bruises eg. flat sunken areas, slightly darker than skin colour, affecting >1 sq cm.
Skin Marks/Blemishes	With collar rubs eg healed depression in skin, affecting in aggregate >2 sq cm.

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.



PRODUCE:	RADISH
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TYPE	Red	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Bright red skin, may be white around the top and roots depending on variety; white to translucent flesh; deep green foliage.
Visual Appearance	Brightly coloured, smooth skin; fresh stems and foliage attached (foliage may be removed as per buyer approval); remains of main root attached; free from foreign matter including soil.
Sensory	Crisp, juicy flesh; sharp, peppery, slightly sweet flavour; free from foreign and 'off' smells or tastes.
Shape	Approximately round, slightly elongated at base.
Size	Bulbs 20 - 40mm diameter, foliage length 120 - 200mm; supplied in bunches of approximately 12 radishes.
Maturity	Not oversized or with evidence of woodiness (overmature).

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation.
Diseases	With evidence of fungal or bacterial rots eg. black root rot, Alternaria rot. With dark areas in flesh and / or brown russetting on skin.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage.
Skin Marks/Blemishes	With deep seated bruises.
Physiological Disorder	With woody texture or cavities in the core (overmature). With badly misshapen bulbs.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).

MINOR DEFECTS

Physical/Pest Damage	With minor bruises eg. flat sunken areas, slightly darker than skin colour, affecting >1 sq cm.
Skin Marks/Blemishes	With collar rubs eg healed depression in skin, affecting in aggregate >2 sq cm.

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.



PRODUCE:	RADISH
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TYPE	Red/White	VARIETY	French
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Bright red white skin, may be white around the top and roots depending on variety; white to translucent flesh; deep green foliage.
Visual Appearance	Brightly coloured, smooth skin; fresh stems and foliage attached (foliage may be removed as per buyer approval); remains of main root attached; free from foreign matter including soil.
Sensory	Crisp, juicy flesh; sharp, peppery, slightly sweet flavour; free from foreign and 'off' smells or tastes.
Shape	Elongated in Length.
Size	Bulbs 20 - 35mm diameter 40-60mm in length, foliage length 120 - 200mm; supplied in bunches of approximately 12 radishes.
Maturity	Not oversized or with evidence of woodiness (overmature).

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation.
Diseases	With evidence of fungal or bacterial rots eg. black root rot, Alternaria rot. With evidence of fungal or bacterial rots eg. black root rot, Alternaria rot.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage.
Skin Marks/Blemishes	With deep seated bruises.
Physiological Disorder	With woody texture or cavities in the core (overmature). With badly misshapen bulbs.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).

MINOR DEFECTS

Physical/Pest Damage	With minor bruises eg. flat sunken areas, slightly darker than skin colour, affecting >1 sq cm.
Skin Marks/Blemishes	With collar rubs eg healed depression in skin, affecting in aggregate >2 sq cm.

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 as per requirements. Labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, CLASS/class, size and minimum net weight. Bulk Loose Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton.
Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receipt.
Receival Conditions	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.
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.
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PRODUCE:	RADISH
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TYPE	White	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	White skin; white to translucent flesh; deep green foliage.
Visual Appearance	Thin, smooth skin; fresh stems and foliage attached; remains of main root attached; free from foreign matter including soil.
Sensory	Crisp, juicy flesh, sharp, peppery flavour; free from foreign and 'off' smells or tastes.
Shape	Approximately round, slightly elongated at base.
Size	Bulbs 20 - 35mm diameter, foliage length 150 - 200mm; supplied in bunches of approximately 12 radishes.
Maturity	Not oversized or with evidence of woodiness (overmature).

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation.
Diseases	With evidence of fungal or bacterial rots eg. black root rot, Alternaria rot. With dark areas in flesh and / or brown russetting on skin.
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage.
Skin Marks/Blemishes	With deep seated bruises.
Physiological Disorder	With woody texture or cavities in the core (overmature). With badly misshapen bulbs.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).

MINOR DEFECTS

Physical/Pest Damage	With minor bruises eg. flat sunken areas, slightly darker than skin colour, affecting >1 sq cm.
Skin Marks/Blemishes	With collar rubs eg healed depression in skin, affecting in aggregate >2 sq cm.

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.
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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
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