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| PRODUCE: | RADISH |
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| TYPE | White | VARIETY | Various |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| 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

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| 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

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| 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

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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 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. |