



PRODUCE:	SPROUTS
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TYPE	Mustard	VARIETY	
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Composition	Mustard Sprouts
Colour	White stem with greenish tinge at the apex; whitish, translucent rootlets; bright green leaflets; dark reddish brown seed coat.
Visual Appearance	Smooth, slender stems split into two short "branchlets" at the tip, each branchlet topped with a small leaf; delicate, branching rootlets; seed coat retained at sprout base; pair of small, leaflets at the stem apex; may have sterile growing media (eg foam mat) in base of punnet; no foreign matter.
Sensory	Crunchy, juicy sprouts; moderately hot, mustard flavour; faint aroma; no residual chlorine taste; no foreign or "off" odours or tastes.
Shape	Straight, slender stem branching into fine rootlets at the base; 3-7 mm wide, rounded heart shaped leaflets.
Size	Length 40-60 mm, stems approx. 1 mm diameter.
Maturity	Not with large or very dark green leaves (overmature).

DEFECTS

Insects	Nil evidence of live insects.
Diseases	Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).
Physical/Pest Damage	Nil with underweight packs. Nil with crushed or severely bruised sprouts > 2 % pack.
Skin Marks / Blemishes	Nil with yellow mottling or spotting of leaflets > 2 % pack. Nil with black markings on stems.
Physiological Disorders	Nil with green colouration on stems or dark green leaflets (strong light exposure) > 2 % pack. Nil with reddish brown root tips affecting >10% pack. (carotenoid development). Nil with limp, soft sprouts (dehydrated). Nil with soft, slimy roots or stems (excess moisture).
Temperature Injury	Nil with soft, translucent flesh (freezing injury) > 2 % pack.

CONSIGNMENT CRITERIA

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 8 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. Produce Receival Temperature 2 – 4°C, never warmer than 5°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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.
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.