

Market Produce Specifications:

LEAFY VEGETABLES

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Market Produce Specifications

PRODUCE: LEAFY VEGETABLES

TYPE: Broccoli Raab

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With mid green leaves, long smooth light green stems with white veins.</i>
VISUAL APPEARANCE	<i>Large leaves, stems may have 1 - 5 branches, fresh and firm, cleanly cut white stems, small broccoli like buds are acceptable; free from foreign matter.</i>
SENSORY	<i>Firm, crisp leaves and stems, bitter tasting; free from foreign tastes and 'off' smells.</i>
SHAPE	<i>Rounded stems and branchlets; serrated edges on leaves.</i>
SIZE	<i>250 - 450mm in length, uniform within bunches.</i>
MATURITY	<i>Nil with limp or dry yellow leaves (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. aphids, slugs).</i>
DISEASES	<i>With bacterial or fungal rots. (eg. downy mildew, leaf spot).</i> <i>With evidence of viral infections or nutrient deficiencies.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or tears affecting >10% of bunch.</i> <i>With bruised or crushed stems and leaves affecting >10% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With brownish spotting or russet of the leaves.</i> <i>With soft, wilted or yellowing on leaves or stem (dehydration).</i>
TEMPERATURE INJURY	<i>With discoloured, dark watersoaked leaves (chilling injury)</i> <i>With bleached areas on the leaves affecting >10sq cm per bunch (sunburn).</i>
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting >5% of the bunch.</i> <i>With bruised stems or crushed leaves affecting >5% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With browning of the leaf margins affecting >10% of bunch.</i>
TEMPERATURE INJURY	<i>With bleached areas on leaves affecting >5sq cm of bunch.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 4 - 10° C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
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Market Produce Specifications

PRODUCE: LEAFY VEGETABLES
TYPE: Chicory
VARIETY: Various
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green leaves; light green stems.</i>
VISUAL APPEARANCE	<i>Long, deeply lobed, leaves with rounded tips; fresh and firm; long fleshy stems joined at the base; ruts removed with clean cut; free from foreign matter.</i>
SENSORY	<i>Firm leaves; fleshy, slightly tough and stringy mid ribs; leaves have a strongly bitter flavour; no foreign tastes or odours.</i>
SHAPE	<i>Long, slender leaves and stems; 2 - 4 whole plants per bunch.</i>
SIZE	<i>Bunch length 400 - 500 mm; bunch weight >550g.</i>
MATURITY	<i>Crisp, erect leaves and stems, no evidence of bud formation (bolting).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. caterpillars, aphids, slugs, snails).</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, Anthracnose, <u>Sclerotinia rot</u>) With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).</i>
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 20% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With pinkish brown spotting or streaking of the midribs (CO2 damage). With brownish spotting or russetting of the leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated)</i>
TEMPERATURE INJURY	<i>With discoloured, watersoaked leaves (freezing injury). With bleached areas on leaves affecting > 20% of bunch (sunburn).</i>
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 10% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With browning of the leaf margins (tip burn) affecting > 10% of bunch.</i>
TEMPERATURE INJURY	<i>With bleached areas > 5 sq cm (sunburn) per bunch.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
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Market Produce Specifications

PRODUCE: LEAFY VEGETABLES

TYPE: Endive

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green to light yellow-green leaves; whitish base.</i>
VISUAL APPEARANCE	<i>Long, deeply lobed, serrated and frilly leaves with pointed tips; fresh and firm; stem may be cleanly cut (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.</i>
SENSORY	<i>Firm, crisp leaves; slightly fleshy mid ribs; leaves have a strongly bitter flavour; no foreign tastes or odours.</i>
SHAPE	<i>Elongated, fluffy rosette; long, slender leaves; endive may be turned inside out to expose light coloured heart.</i>
SIZE	<i>Leaf length 250 - 350 mm; endive bunch weight >400g; 1 - 3 endives per bunch.</i>
MATURITY	<i>Crisp, erect leaves, no evidence of bud formation (bolting).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. aphids, slugs,).</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial or fungal leaf spot, powdery mildew, black rot).</i>
	<i>With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).</i>
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 20% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With pinkish brown spotting or streaking of the midribs (CO2 damage).</i>
	<i>With brownish spotting or russetting of the leaves (ethylene damage).</i>
	<i>With soft, wilted or yellowed appearance (dehydrated)</i>
TEMPERATURE	<i>With discoloured, watersoaked leaves (freezing injury).</i>
	<i>With bleached areas on leaves affecting > 20% of bunch (sunburn).</i>
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, holes or crushed leaves affecting > 10% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With browning of the leaf margins (tip burn) affecting > 10% of bunch.</i>
TEMPERATURE INJURY	<i>With bleached areas > 5 sq cm (sunburn) per bunch.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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</i>
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Market Produce Specifications

PRODUCE: LEAFY VEGETABLES

TYPE: English Spinach

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green foliage with lighter green mid rib and stems.</i>
VISUAL APPEARANCE	<i>Slender, erect leaf stems; smooth to slightly crinkled leaves; clean roots attached at base; free from excess soil; no foreign matter.</i>
SENSORY	<i>Crisp, fresh leaves and stems; mild to slightly bitter flavour; free from foreign odours and tastes.</i>
SHAPE	<i>Long erect stems with oval leaves.</i>
SIZE	<i>Bunch length 200 - 400 mm; bunch weight > 400g</i>
MATURITY	<i>Fresh, erect leaves.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. aphids, slugs,).</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial or fungal leaf spot, downy mildew, Anthracnose).</i>
	<i>With distorted appearance or yellow mottling (virus infection).</i>
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 10% of bunch.</i>
	<i>With bruised stems or crushed leaves affecting > 10% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With soft, wilted or yellowed appearance (dehydrated)</i>
	<i>With brownish spotting or russetting of the leaves.</i>
TEMPERATURE INJURY	<i>With discoloured, watersoaked leaves (freezing injury).</i>
	<i>With bleached areas on leaves affecting > 10 sq cm per bunch (sunburn).</i>
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 5% of bunch.</i>
	<i>With bruised stems or crushed leaves affecting >5% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With browning of the leaf margins (tip burn) affecting > 10% of bunch.</i>
TEMPERATURE INJURY	<i>With bleached areas on leaves affecting > 5 sq cm per bunch.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%</i>
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Market Produce Specifications

PRODUCE: LEAFY VEGETABLES

TYPE: Mizuna

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With dark green leaves, light green stems.</i>
VISUAL APPEARANCE	<i>Wide, deeply lobed leaves, fresh and firm; stems cut cleanly; free from foreign matter.</i>
SENSORY	<i>Firm leaves, crisp stems; leaves have a pleasant peppery x nutty flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Long, deeply lobed leaves on long, thin stems.</i>
SIZE	<i>Bunch length 250 - 400 mm; bunch weight >140g</i>
MATURITY	<i>Crisp, erect leaves</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. aphids, slugs).</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial or fungal leaf spot, downy mildew, Anthracnose).</i> <i>With distorted appearance or yellow mottling (virus infection).</i>
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 10% of bunch.</i> <i>With bruised stems or crushed leaves affecting > 10% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With soft, wilted or yellowed appearance (dehydrated)</i> <i>With brownish spotting or russetting of the leaves.</i>
TEMPERATURE INJURY	<i>With discoloured, watersoaked leaves (freezing injury).</i> <i>With bleached areas on leaves affecting > 10 sq cm per bunch (sunburn).</i>
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 5% of bunch.</i> <i>With bruised stems or crushed leaves affecting >5% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With browning of the leaf margins (tip burn) affecting > 10% of bunch.</i>
TEMPERATURE INJURY	<i>With bleached areas on leaves affecting > 5 sq cm per bunch.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%</i>
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Market Produce Specifications

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PRODUCE: LEAFY VEGETABLES

TYPE: Rocket

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With dark green leaves, may have a slight red tinge, depending on variety.</i>
VISUAL APPEARANCE	<i>Medium width, deeply lobed leaves, fresh and firm; stems cut cleanly; free from foreign matter.</i>
SENSORY	<i>Firm leaves, crisp stems; leaves have a pleasant peppery x nutty flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Long, deeply lobed leaves on long, thin stems.</i>
SIZE	<i>Bunch length 200 - 300 mm; Bunch weight >75g; as per pre-ordered requirements.</i>
MATURITY	<i>Crisp, erect leaves.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. aphids, slugs).</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial or fungal leaf spot, downy mildew, Anthracnose).</i>
	<i>With distorted appearance or yellow mottling (virus infection).</i>
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 10% of bunch.</i>
	<i>With bruised stems or crushed leaves affecting > 10% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With soft, wilted or yellowed appearance (dehydrated)</i>
	<i>With brownish spotting or russetting of the leaves.</i>
TEMPERATURE INJURY	<i>With discoloured, watersoaked leaves (freezing injury).</i>
	<i>With bleached areas on leaves affecting > 10 sq cm per bunch (sunburn).</i>
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 5% of bunch.</i>
	<i>With bruised stems or crushed leaves affecting >5% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With browning of the leaf margins (tip burn) affecting > 10% of bunch.</i>
TEMPERATURE INJURY	<i>With bleached areas on leaves affecting > 5 sq cm per bunch.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
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Market Produce Specifications

PRODUCE: LEAFY VEGETABLES

TYPE: Silverbeet

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep green leaves; white veins and stems.</i>
VISUAL APPEARANCE	<i>Wrinkly, glossy leaves; long, erect, fleshy leaf stems with ridges running the length of the stem; base cut cleanly; bunches fastened with suitable ties; free from excess soil; no foreign matter.</i>
SENSORY	<i>Crisp, fresh leaves with slightly bitter flavour; juicy stems; free from foreign odours and tastes.</i>
SHAPE	<i>Large, approximately oval leaves with thick, flat stems.</i>
SIZE	<i>Length 400 - 600 mm (butt end to tip of foliage), stem diameter 80 - 100 mm</i>
MATURITY	<i>Firm, erect foliage.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. aphids, slugs,).</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial or fungal leaf spot, powdery mildew, black rot).</i>
	<i>With distorted appearance or yellow mottling (virus infection).</i>
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 20% of bunch.</i>
	<i>With bruised stems or crushed leaves affecting > 10% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With soft, wilted or yellowed appearance (dehydrated)</i>
	<i>With brownish spotting or russetting of the leaves.</i>
TEMPERATURE INJURY	<i>With discoloured, watersoaked leaves (freezing injury).</i>
	<i>With bleached areas on leaves affecting > 20 sq cm per bunch (sunburn).</i>
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 10% of bunch.</i>
	<i>With bruised stems or crushed leaves affecting >5% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With browning of the leaf margins (tip burn) affecting > 10% of bunch.</i>
TEMPERATURE INJURY	<i>With bleached areas on leaves affecting > 10 sq cm per bunch.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
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Market Produce Specifications

PRODUCE: LEAFY VEGETABLES

TYPE: Silverbeet

VARIETY: Various

CLASS: One Cut

GENERAL APPEARANCE CRITERIA	
COLOUR	Deep green leaves; white veins and stems.
VISUAL APPEARANCE	<i>Wrinkly, glossy leaves; long, erect, fleshy leaf stems with ridges running the length of the stem; base intact and cut flush at root end; free from excess soil; no foreign matter. Rubber Band attached to upper section of leaf foliage</i>
SENSORY	<i>Crisp, fresh leaves with slightly bitter flavour; juicy stems; free from foreign odours and tastes.</i>
SHAPE	<i>Large, approximately oval leaves with thick, flat stems.</i>
SIZE	<i>Length 400 - 500 mm (butt end to tip of foliage), stem diameter 80 - 100 mm</i>
MATURITY	<i>Firm, erect foliage.</i>
MAJOR DEFECTS	
INSECTS	With obvious live insects (eg. aphids, slugs).
DISEASES	<i>With fungal or bacterial rots (eg bacterial or fungal leaf spot, powdery mildew, black rot).</i>
	<i>With distorted appearance or yellow mottling (virus infection).</i>
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 20% of bunch.</i>
	<i>With bruised stems or crushed leaves affecting > 10% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With soft, wilted or yellowed appearance (dehydrated)</i>
	<i>With brownish spotting or russetting of the leaves.</i>
TEMPERATURE INJURY	<i>With discoloured, watersoaked leaves (freezing injury).</i>
	<i>With bleached areas on leaves affecting > 20 sq cm per bunch (sunburn).</i>
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 10% of bunch.</i>
	<i>With bruised stems or crushed leaves affecting >5% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With browning of the leaf margins (tip burn) affecting > 10% of bunch.</i>
TEMPERATURE INJURY	<i>With bleached areas on leaves affecting > 10 sq cm per bunch.</i>
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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and 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 4 - 10° C
CHEMICAL & CONTAMINANT 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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: LEAFY VEGETABLES

TYPE: Rainbow Silverbeet

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep green leaves; white, cream, yellow, red, mauve or purple vein colour. Vein colour must be consistent with stem colour.</i>
VISUAL APPEARANCE	<i>Dark green wrinkly, glossy leaves; long, erect, fleshy leaf stems with ridges running the length of the stem; base cut cleanly; bunches fastened with suitable ties; free from excess soil; no foreign matter.</i>
SENSORY	<i>Crisp, fresh leaves with slightly bitter flavour; juicy stems; free from foreign odours and tastes.</i>
SHAPE	<i>Large, approximately oval leaves with thick, flat stems.</i>
SIZE	<i>Length 400 - 500 mm (butt end to tip of foliage), stem diameter 80 - 100 mm. In bunches of 5 to 7 stems.</i>
MATURITY	<i>Firm, erect foliage, no limp or dry overmature leaves or stems.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. aphids, slugs,).</i>
DISEASES	<i>With fungal or bacterial rots (eg bacterial or fungal leaf spot, powdery mildew, black rot).</i>
	<i>With distorted appearance or yellow mottling (virus infection).</i>
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 20% of bunch.</i>
	<i>With bruised stems or crushed leaves affecting > 10% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With soft, wilted or yellowed appearance (dehydrated).</i>
	<i>With brownish spotting or russetting of the leaves.</i>
TEMPERATURE INJURY	<i>With discoloured, watersoaked leaves (freezing injury).</i>
	<i>With bleached areas on leaves affecting > 20 sq cm per bunch (sunburn).</i>
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	<i>With cuts, tears, or holes affecting > 10% of bunch.</i>
	<i>With bruised stems or crushed leaves affecting >5% of bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With browning of the leaf margins (tip burn) affecting > 10% of bunch.</i>
TEMPERATURE INJURY	<i>With bleached areas on leaves affecting > 10 sq cm per bunch.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 4 - 10° C</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: LEAFY VEGETABLES

TYPE: Watercress

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	Bright green to dark green leaves with a purplish tinge on the top surface; lighter green stems.
VISUAL APPEARANCE	Flexible, multiple branched stems with small, white rootlets attached; rounded leaflets varying in size arranged along slender branchlets; no foreign matter.
SENSORY	Crisp, juicy stems; firm leaves; mildly peppery flavour; free from foreign odours or tastes.
SHAPE	Approximately oval to round leaves with irregular edge on round stems.
SIZE	Bunch length 200 - 300 mm; bunch weight > 200g.
MATURITY	Young, tender shoots; leaves not fully purple coloured.
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests.
DISEASES	With bacterial or fungal infection (eg bacterial soft rots, mould, leaf spots)
	With distortion or yellow mottling due to viral infection.
PHYSICAL/PEST DAMAGE	With deep abrasion or crushed areas affecting > 10% of leaves per bunch
	With obvious physical contamination.
	With wilted, shrivelled or yellowing leaves (dehydrated, senescent).
TEMPERATURE INJURY	With bleached areas on the surface of the leaf or stem (sunburn).
	With dark areas, water-soaked stems or leaves (freezing injury).
MINOR DEFECTS	
PHYSICAL/PEST DAMAGE	With superficial insect or pest damage affecting > 10% of leaves per bunch.
	With deep abrasion or crushed areas affecting >5% of leaves per bunch.
PHYSIOLOGICAL DISORDERS	With >1 stem per bunch fully flowering.
SKIN MARKS/ BLEMISHES	With superficial abrasion or rub damage affecting > 10% of leaves per bunch.
	With cuts, holes or splits affecting > 10% of leaves per bunch.
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 12%.
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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and 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 4 - 10° C.
CHEMICAL & CONTAMINANT 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 that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.	