

# *Market Produce Specifications:*

## **RADISH**

<b>Red/White.....</b>	<b>2</b>
<b>Purple.....</b>	<b>3</b>
<b>Red .....</b>	<b>4</b>
<b>White.....</b>	<b>5</b>

# Market Produce Specifications

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

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red white skin, may be white around the top and roots depending on variety; white to translucent flesh; deep green foliage.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Crisp, juicy flesh; sharp, peppery, slightly sweet flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Elongated in Length.</i>
SIZE	<i>Bulbs 20 - 35mm diameter 40-60mm in length, foliage length 120 - 200mm; supplied in bunches of approximately 12 radishes.</i>
MATURITY	<i>Not oversized or with evidence of woodiness (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation.</i>
DISEASES	<i>With evidence of fungal or bacterial rots eg. black root rot, Alternaria rot.</i>
	<i>With dark areas in flesh and / or brown russeting on skin.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
PHYSIOLOGICAL DISORDERS	<i>With woody texture or cavities in the core (overmature).</i>
	<i>With badly misshapen bulbs.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises eg. flat sunken areas, slightly darker than skin colour, affecting &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With collar rubs eg healed depression in skin, affecting in aggregate &gt;2 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<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>
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: RADISH**

**TYPE: Purple**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Deep purple skin grading to a small area of white around the roots; white to translucent flesh; bright green foliage.</i>
VISUAL APPEARANCE	<i>Brightly coloured, smooth skin; fresh stems and foliage attached; remains of main root attached; free from foreign matter including soil.</i>
SENSORY	<i>Crisp, juicy flesh, sharp, peppery flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Approximately round, slightly elongated at base.</i>
SIZE	<i>Bulbs 20 - 35mm diameter, foliage length 150 - 200mm; supplied in bunches of approximately 12 radishes.</i>
MATURITY	<i>Not oversized or with evidence of woodiness (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation.</i>
DISEASES	<i>With evidence of fungal or bacterial rots eg. black root rot, Alternaria rot.</i>
	<i>With dark areas in flesh and / or brown russeting on skin.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
PHYSIOLOGICAL	<i>With woody texture or cavities in the core (overmature).</i>
	<i>With badly misshapen bulbs.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises eg. flat sunken areas, slightly darker than skin colour, affecting &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With collar rubs eg healed depression in skin, affecting in aggregate &gt;2 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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>
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 0 - 4°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: RADISH**

**TYPE: Red**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red skin, may be white around the top and roots depending on variety; white to translucent flesh; deep green foliage.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Crisp, juicy flesh; sharp, peppery, slightly sweet flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Approximately round, slightly elongated at base.</i>
SIZE	<i>Bulbs 20 - 40mm diameter, foliage length 120 - 200mm; supplied in bunches of approximately 12 radishes.</i>
MATURITY	<i>Not oversized or with evidence of woodiness (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation.</i>
DISEASES	<i>With evidence of fungal or bacterial rots eg. black root rot, Alternaria rot.</i>
	<i>With dark areas in flesh and / or brown russetting on skin.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
PHYSIOLOGICAL	<i>With woody texture or cavities in the core (overmature).</i>
	<i>With badly misshapen bulbs.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises eg. flat sunken areas, slightly darker than skin colour, affecting &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With collar rubs eg healed depression in skin, affecting in aggregate &gt;2 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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>
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 0 - 4°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:** RADISH

**TYPE:** White

**VARIETY:** Various

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>White skin; white to translucent flesh; deep green foliage.</i>
VISUAL APPEARANCE	<i>Thin, smooth skin; fresh stems and foliage attached; remains of main root attached; free from foreign matter including soil.</i>
SENSORY	<i>Crisp, juicy flesh, sharp, peppery flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Approximately round, slightly elongated at base.</i>
SIZE	<i>Bulbs 20 - 35mm diameter, foliage length 150 - 200mm; supplied in bunches of approximately 12</i>
MATURITY	<i>Not oversized or with evidence of woodiness (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation.</i>
DISEASES	<i>With evidence of fungal or bacterial rots eg. black root rot, Alternaria rot.</i>
	<i>With dark areas in flesh and / or brown russeting on skin.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
PHYSIOLOGICAL	<i>With woody texture or cavities in the core (overmature).</i>
	<i>With badly misshapen bulbs.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises eg. flat sunken areas, slightly darker than skin colour, affecting &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With collar rubs eg healed depression in skin, affecting in aggregate &gt;2 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 0 - 4°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>	