

Market Produce Specifications:

ASIAN VEGETABLES (LEAFY)

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Market Produce Specifications

PRODUCE: ASIAN VEGETABLES (LEAFY)
TYPE: Chinese Broccoli
VARIETY: Various
OTHER NAMES: Gai Lan, Chinese Kale

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Blue green leaves, green to light green stems; may have green buds and white flowers.</i>
VISUAL APPEARANCE	<i>Dull green leaves; thick, round and fleshy main stem; thinner, round leaf stems; small buds and flowers; cleanly cut stems; free from foreign matter.</i>
SENSORY	<i>Juicy, crunchy stems with slightly sweet flavour; leaves with delicate broccoli flavour; not stringy or bitter; free from foreign odours or tastes.</i>
SHAPE	<i>Thick, approximately oval leaves often with a bluish white bloom.</i>
SIZE	<i>Length 250 - 350mm; weight >350g; > 8 stems per bunch.</i>
MATURITY	<i>Cut from young plants, flower spikes partially (not fully) open.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, mites, whitefly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Sclerotinia rot, Alternaria, bacterial spots)</i>
	<i>With evidence of viral infection (yellow mottling, deformed shoots).</i>
PHYSICAL / PEST DAMAGE	<i>With holes or deep bruises through the stems.</i>
	<i>With significant cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits.</i>
	<i>With limp, wilted leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached areas on the leaves or stems (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per leaf.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (<1mm deep) in stems,</i>
	<i>With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.</i>
PHYSIOLOGICAL DISORDERS	<i>With narrow, ruffled or distorted leaves affecting > 10 % foliage.</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 2 - 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: ASIAN VEGETABLES (LEAFY)
TYPE: Chinese Cabbage
VARIETY: Red / Green
OTHER NAMES: Wong Bok, Wong Baak

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light green leaves with white veins and bright white central rib.</i>
VISUAL APPEARANCE	<i>Crinkly leaves with slightly ruffled edges, distinct veins and central rib which is very broad at the base; leaves tightly packed around a central core; clean base cut flush with the base of the outer leaves; free from foreign matter.</i>
SENSORY	<i>Crunchy leaves with firm, fleshy, slightly juicy central rib; leaves with a mild, slightly sweet cabbage flavour; free from foreign odours or tastes.</i>
SHAPE	<i>Barrel shaped, oval head.</i>
SIZE	<i>>220 mm long, >150 mm diameter; as per pre-ordered size requirements.</i>
MATURITY	<i>Firm heart, not loose (immature) or with evidence of 'bolting' (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, slugs, caterpillars.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)</i>
	<i>With evidence of viral infection (yellow mottling).</i>
	<i>With black spots on the leaf midribs and / or blackened areas on the leaf margins.</i>
	<i>With deformed leaves and white, powdery growths on the leaf undersides (white blister)</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits.</i>
	<i>With limp, wilted or shrivelled leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached, shrivelled areas (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST	<i>With superficial insect or pest damage affecting > 2 sq cm per leaf.</i>
	<i>With evidence of tip burn affecting > 5% of consignment.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (< 2 mm deep) in stems.</i>
	<i>With superficial marks (< 2 mm deep), abrasion or rub damage affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With open leaves affecting > 10 % of consignment.</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 2 - 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: ASIAN VEGETABLES (LEAFY)
TYPE: Chinese Cabbage
VARIETY: Green
OTHER NAMES: Baby Wombok

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light green coloured leaves with bright white midribs.</i>
VISUAL APPEARANCE	<i>Crinkly leaves with slightly ruffled edges. Leaves packed tightly with ruffled edges with large midrib that becomes very broad at the base. Leaves packed tightly around a central core. Clean cut base, free from foreign matter.</i>
SENSORY	<i>Crunchy leaves with juicy midrib, sweet cabbage smell and flavour, free from foreign odours or tastes.</i>
SHAPE	<i>Oval shaped</i>
SIZE	<i>Between 130 - 170mm in length and approximately 100mm width</i>
MATURITY	<i>With firm heart, not loose (immature) or with evidence of 'bolting' (over mature)</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insect or other pests eg. aphids, slugs, caterpillars.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)</i>
	<i>With evidence of viral infection (yellow mottling).</i>
	<i>With black spots on the leaf midribs and / or blackened areas on the leaf margins.</i>
	<i>With deformed leaves and white, powdery growths on the leaf undersides (white blister)</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits in hearts or inner leaves.</i>
	<i>With limp, wilted or shrivelled leaves (dehydration)</i>
TEMPERATURE INJURY	<i>With bleached, shrivelled areas (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury)</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed or discoloured leaves (overstored / senescent)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per leaf.</i>
	<i>With evidence of tip burn affecting >5% of consignment</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (>2mm deep) in stems.</i>
	<i>With superficial marks (>2mm deep), abrasion or rub damage affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With open leaves affecting >10% of consignment.</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 1-</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: ASIAN VEGETABLES (LEAFY)
TYPE: Chinese Celery
VARIETY: Various
OTHER NAMES: Kun Choy

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright green leaves, slightly lighter green stems.</i>
VISUAL APPEARANCE	<i>Glossy, jagged edged leaves at the ends of long, slender stalks; stems slightly ridged due to prominent parallel veins; cleanly cut stems; free from foreign matter.</i>
SENSORY	<i>Juicy, crisp stems that snap easily when bent, slightly stringy due to presence of veins; leaves and stems with strong celery flavour; free from foreign odours or tastes.</i>
SHAPE	<i>Bunches of long, moderately thin stems, with medium sized leaves in the top 40% of the bunch</i>
SIZE	<i>Length 250 - 350 mm, >8 stems per bunch, bunch diameter > 35 mm at banding.</i>
MATURITY	<i>Cut from young plants, no flowers or evidence of "bolting"; not very stringy (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, mites, whitefly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Sclerotinia rot, Botrytis mould, Anthracnose, Phoma leaf spots, bacterial soft rot) With yellow mottling or ring spots due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves..</i>
	<i>With excessive soil deposits.</i>
	<i>With limp, wilted leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
	<i>With hollow or discoloured stems (nutrient deficiency).</i>
TEMPERATURE INJURY	<i>With bleached areas on the leaves or stems (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per stem.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (<1 mm deep) in stems,</i>
	<i>With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.</i>
PHYSIOLOGICAL DISORDERS	<i>With distorted leaves affecting > 10 % foliage.</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 2 - 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: ASIAN VEGETABLES (LEAFY)
TYPE: Chinese Chard
VARIETY: Baby
OTHER NAMES: Baby Buk Choy, Canton Pak Choi

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark green leaves with white veins and stems (petioles).</i>
VISUAL APPEARANCE	<i>Whole plants composed of multiple thick stems branching from the base; smooth green leaves; thick and fleshy leaf stems (petioles); plants cleanly cut at base flush with outer stems; free from soil and other foreign matter.</i>
SENSORY	<i>Juicy, crunchy stems, which snap easily when flexed; leaves and stems with slightly sweet, peppery flavour; not coarse textured or bitter; free from foreign odours or tastes.</i>
SHAPE	<i>Thick, broadly oval to diamond shaped leaves.</i>
SIZE	<i>Bunches to contain 3 - 4 individual plants; each plant 140 - 200 mm long with base >50 mm diameter; Bunch weight >300g; as per pre-ordered requirements.</i>
MATURITY	<i>Young plants which may have some small yellow flowers present.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, slugs, caterpillars.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)</i>
	<i>With evidence of viral infection (yellow mottling).</i>
	<i>With black spots on the leaf midribs and / or blackened areas on the leaf margins.</i>
	<i>With deformed leaves and white, powdery growths on the leaf undersides (white blister)</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits around leaf bases.</i>
	<i>With limp, wilted or shrivelled leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached, shrivelled areas (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per stem.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (< 2 mm deep) in stems.</i>
	<i>With superficial marks (< 2 mm deep), abrasion or rub damage affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With deformed leaves affecting > 10 % of consignment.</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 2 - 10</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: ASIAN VEGETABLES (LEAFY)
TYPE: Chinese Chard
VARIETY: Green
OTHER NAMES: Buk Choy, Pak Choi

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark green leaves with light green veins and stems (petioles).</i>
VISUAL APPEARANCE	<i>Whole plants composed of multiple thick stems branching from the base; smooth dark green leaves; thick and fleshy leaf stems (may be slightly less fleshy than white variety); plants cleanly cut at base flush with outer stems; free from soil and other foreign matter.</i>
SENSORY	<i>Juicy, crunchy stems, which snap easily when flexed; leaves and stems with slightly sweet, peppery, flavour; not coarse textured or bitter; free from foreign odours or tastes.</i>
SHAPE	<i>Thick, broadly oval to diamond shaped leaves.</i>
SIZE	<i>Bunches contain 2 - 8 individual plants; bunch length > 200 mm; base diameter > 100 mm.</i>
MATURITY	<i>Young plants with no evidence of flower formation.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, slugs, caterpillars.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)</i>
	<i>With evidence of viral infection (yellow mottling).</i>
	<i>With black spots on the leaf midribs and / or blackened areas on the leaf margins.</i>
	<i>With deformed leaves and white, powdery growths on the leaf undersides (white blister)</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits around leaf bases.</i>
	<i>With limp, wilted or shrivelled leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached, shrivelled areas (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per stem.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (< 2 mm deep) in stems.</i>
	<i>With superficial marks (< 2 mm deep), abrasion or rub damage affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With deformed leaves affecting > 10 % of consignment.</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 2 - 10</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: ASIAN VEGETABLES (LEAFY)
TYPE: Chinese Chard
VARIETY: White
OTHER NAMES: Buk Choy, Pak Choi

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light to Dark green leaves with light green veins and stems (petioles).</i>
VISUAL APPEARANCE	<i>Whole plants composed of multiple thick stems branching from the base; smooth green leaves; thick and fleshy leaf stems (petioles); plants cleanly cut at base flush with outer stems; free from soil and other foreign matter.</i>
SENSORY	<i>Juicy, crunchy stems, which snap easily when flexed; leaves and stems with slightly sweet, peppery, flavour; not stringy or bitter; free from foreign odours or tastes.</i>
SHAPE	<i>Thick, broadly oval to diamond shaped leaves.</i>
SIZE	<i>Bunches contain 2 - 8 individual plants; bunch length > 200 mm; base diameter > 100 mm.</i>
MATURITY	<i>Young plants with no evidence of flower formation.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, slugs, caterpillars.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)</i>
	<i>With evidence of viral infection (yellow mottling).</i>
	<i>With black spots on the leaf midribs and / or blackened areas on the leaf margins.</i>
	<i>With deformed leaves and white, powdery growths on the leaf undersides (white blister)</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits around leaf bases.</i>
	<i>With limp, wilted or shrivelled leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached, shrivelled areas (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per stem.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (< 2 mm deep) in stems.</i>
	<i>With superficial marks (< 2 mm deep), abrasion or rub damage affecting > 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With deformed leaves affecting > 10 % of consignment.</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 2 - 10</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: ASIAN VEGETABLES (LEAFY)
TYPE: Chinese Flowering Cabbage Baby
VARIETY: Various
OTHER NAMES: Baby Choy Sum

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark green leaves, lighter green stems and yellow flowers</i>
VISUAL APPEARANCE	<i>Smooth, slightly textured, thickened leaves; fleshy main stem; thinner, crescent shaped leaf stems branching from main stem; cleanly cut stems; may have small buds and flowers; free from foreign matter.</i>
SENSORY	<i>Juicy, crunchy stems; leaves and stems with subtle, slightly sweet flavour; not stringy or bitter; free from foreign odours or tastes.</i>
SHAPE	<i>Oval leaves; stems thickened near the base.</i>
SIZE	<i>Bunch length > 150 mm; bunch base diameter > 150 mm, 5 - 10 stems per bunch.</i>
MATURITY	<i>Cut from young plants, flower spikes partially (not fully) open.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, slugs, caterpillars.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)</i>
	<i>With evidence of viral infection (yellow mottling).</i>
	<i>With black spots on the leaf midribs and / or blackened areas on the leaf margins.</i>
	<i>With deformed leaves and white, powdery growths on the leaf undersides (white blister)</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits around leaf bases.</i>
	<i>With limp, wilted or shrivelled leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached, shrivelled areas (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per stem.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (< 1 mm deep) in stems.</i>
	<i>With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.</i>
PHYSIOLOGICAL DISORDERS	<i>With narrow, ruffled or distorted leaves affecting > 10 % foliage.</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 2 -</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: ASIAN VEGETABLES (LEAFY)
TYPE: Chinese Flowering Cabbage
VARIETY: Various
OTHER NAMES: Choy Sum

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright green leaves, lighter green stems and yellow flowers</i>
VISUAL APPEARANCE	<i>Smooth, slightly textured, medium wide leaves; fleshy main stem; 2-3 thinner, crescent shaped leaf stems branching from main stem; cleanly cut stems; may have small buds and flowers; free from foreign matter.</i>
SENSORY	<i>Juicy, crunchy stems; leaves and stems with subtle, slightly sweet flavour; not stringy or bitter; free from foreign odours or tastes.</i>
SHAPE	<i>Oval leaves; stems thickened near the base.</i>
SIZE	<i>Leaves < 200 mm long; Bunch length > 200; 3 - 8 thick stems per bunch, bunch base diameter > 50 mm.</i>
MATURITY	<i>Cut from young plants, flower spikes partially (not fully) open.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, slugs, caterpillars.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Erwinia soft rot, Alternaria, leaf spots)</i>
	<i>With evidence of viral infection (yellow mottling).</i>
	<i>With black spots on the leaf midribs and / or blackened areas on the leaf margins.</i>
	<i>With deformed leaves and white, powdery growths on the leaf undersides (white blister)</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits around leaf bases.</i>
	<i>With limp, wilted or shrivelled leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached, shrivelled areas (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per stem.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (< 1 mm deep) in stems.</i>
	<i>With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.</i>
PHYSIOLOGICAL DISORDERS	<i>With narrow, ruffled or distorted leaves affecting > 10 % foliage.</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 2 - 10</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: ASIAN VEGETABLES (LEAFY)
TYPE: Chinese Spinach
VARIETY: Red / Green
OTHER NAMES: Een Choy, Amaranthus

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Green leaves and stems; leaves may be reddish purple in their centres and stems may have purplish blotches according to variety.</i>
VISUAL APPEARANCE	<i>Slightly drooping leaves branching alternately from slender stems; no soil or other foreign matter.</i>
SENSORY	<i>Bittersweet flavour similar to english spinach, crisp stems; no foreign odours or tastes</i>
SHAPE	<i>Bunch of leaves and stems; leaves up to 100 mm long.</i>
SIZE	<i>Bunch height 200 - 300 mm long; 6 - 10 stems per bunch; bunch >35 mm diameter where banded.</i>
MATURITY	<i>Harvested prior to flower development.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, mites, whitefly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Sclerotinia rot, Alternaria, bacterial spots)</i>
	<i>With evidence of viral infection (yellow mottling, deformed shoots).</i>
PHYSICAL / PEST DAMAGE	<i>With holes or deep bruises through the stems.</i>
	<i>With significant cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits.</i>
	<i>With limp, wilted leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached, shrivelled areas (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per leaf.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (<1 mm deep) in stems,</i>
	<i>With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.</i>
PHYSIOLOGICAL DISORDERS	<i>With narrow, ruffled or distorted leaves affecting > 10 % foliage.</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 2 - 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: ASIAN VEGETABLES (LEAFY)
TYPE: Mizuna Greens
VARIETY: Various
OTHER NAMES: Kyona, Shui Cai

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright green to dark green leaves, light green to whitish stems.</i>
VISUAL APPEARANCE	<i>Glossy, jagged edged and feathery leaves on short, slender stalks; stems smooth, glossy and cleanly cut at the base; free from foreign matter.</i>
SENSORY	<i>Juicy, crisp stems that snap easily when bent; leaves and stems with mild, slightly mustard flavour; free from foreign odours or tastes.</i>
SHAPE	<i>Bunches of long, irregularly shaped leaves with short stems, leafless stem <30% of total bunch height.</i>
SIZE	<i>Length 200 - 300 mm >12 stems per bunch, bunch diameter > 50mm at banding.</i>
MATURITY	<i>Cut from young plants, no flowers or evidence of "bolting"; leaves not stringy or fibrous (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, mites, whitefly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Sclerotinia rot, Botrytis mould, Anthracnose, Phoma leaf spots, bacterial soft rot)</i> <i>With yellow mottling or ring spots due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves..</i>
	<i>With excessive soil deposits.</i>
	<i>With limp, wilted leaves (dehydration).</i>
PHYSIOLOGICAL DISORDERS	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
	<i>With hollow or discoloured stems (nutrient deficiency).</i>
TEMPERATURE INJURY	<i>With bleached areas on the leaves or stems (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per stem.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (<1mm deep) in stems,</i>
	<i>With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.</i>
PHYSIOLOGICAL DISORDERS	<i>With distorted leaves affecting > 10 % foliage.</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 2 - 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: ASIAN VEGETABLES (LEAFY)
TYPE: Mustard Greens
VARIETY: Amsoi
OTHER NAMES: Kai Choy, Gai Choi, Kaai Tsoi, Swatow

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light to dark green leaves with light green to whitish stalks (pedicels) and main stem.</i>
VISUAL APPEARANCE	<i>Moderately thick, broad leaves with slightly crinkled edges; moderately thick, round and fleshy main stem; leaves with prominent veins; may be supplied as large individual leaves or as stems with 2-3 leaves attached; cleanly cut at base; free from foreign matter.</i>
SENSORY	<i>Firm, crunchy stems; strong peppery - mustard flavour, especially in larger leaves; free from foreign odours or tastes.</i>
SHAPE	<i>Broad, approximately oval leaves, short stems.</i>
SIZE	<i>Foliage length > 200; Bunch base diameter > 50 mm; 3 - 8 stems per bunch.</i>
MATURITY	<i>Young plants, not with tough or very hotly flavoured leaves (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, mites, whitefly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Alternaria, Sclerotinia rot, mildew, leaf spots)</i>
	<i>With evidence of viral infection (yellow mottling, deformed shoots).</i>
	<i>With dark discolouration of the stem (Rhizoctonia rot).</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits.</i>
	<i>With limp, wilted leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached, shrivelled areas (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per leaf.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (<1mm deep) in stems,</i>
	<i>With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.</i>
PHYSIOLOGICAL DISORDERS	<i>With narrow, ruffled or distorted leaves affecting > 10 % foliage.</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 2 - 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: ASIAN VEGETABLES (LEAFY)
TYPE: Mustard Greens
VARIETY: Taishona
OTHER NAMES: Kai Choy, Gai Choi, Kaai Tsoi, Bamboo

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light green leaves with light green to whitish stalks (pedicels) and main stem.</i>
VISUAL APPEARANCE	<i>Fairly thick leaves with curly, frilly edges, moderately slender stems, may be supplied single stems or stems with 3-4 leaves attached, cleanly cut at base; free from foreign matter.</i>
SENSORY	<i>Firm, crunchy stems; moderately strong peppery - mustard flavour, especially in larger leaves; free from foreign odours or tastes.</i>
SHAPE	<i>Broad, approximately oval leaves branching alternately from thick stems.</i>
SIZE	<i>Foliage length > 200; Bunch base diameter > 50 mm; 3 - 8 stems per bunch.</i>
MATURITY	<i>Young plants, no evidence of flower formation (bolting).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, mites, whitefly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Alternaria, Sclerotinia rot, mildew, leaf spots)</i>
	<i>With evidence of viral infection (yellow mottling, deformed shoots).</i>
	<i>With dark discolouration of the stem (Rhizoctonia rot).</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits.</i>
	<i>With limp, wilted leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached, shrivelled areas (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per leaf.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (<1mm deep) in stems,</i>
	<i>With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.</i>
PHYSIOLOGICAL DISORDERS	<i>With narrow, ruffled or distorted leaves affecting > 10 % foliage.</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 2 - 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: ASIAN VEGETABLES (LEAFY)
TYPE: Mustard Greens
VARIETY: Various
OTHER NAMES: Kai Choy, Gai Choi, Kaai Tsoi

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark to mid green leaves with light green to whitish stalks (pedicels) and main stem.</i>
VISUAL APPEARANCE	<i>Medium sized smooth to curly green leaves (depending on variety); thick, round and fleshy main stem; thinner, leaf stems often at right angles to the main stem; cleanly cut at base; free from foreign matter.</i>
SENSORY	<i>Firm, crunchy stems; strong peppery - mustard flavour, especially in larger leaves; free from foreign odours or tastes.</i>
SHAPE	<i>Broad, approximately oval leaves branching alternately from thick stems.</i>
SIZE	<i>Foliage length > 200; Bunch base diameter > 50 mm; 3 - 8 stems per bunch.</i>
MATURITY	<i>Young plants, no evidence of flower formation (bolting).</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, mites, whitefly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (Alternaria, Sclerotinia rot, mildew, leaf spots)</i>
	<i>With evidence of viral infection (yellow mottling, deformed shoots).</i>
	<i>With dark discolouration of the stem (Rhizoctonia rot).</i>
PHYSICAL / PEST DAMAGE	<i>With holes, deep bruises cuts or splits in the stems or leaves.</i>
	<i>With excessive soil deposits.</i>
	<i>With limp, wilted leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached, shrivelled areas (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per leaf.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (<1mm deep) in stems,</i>
	<i>With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.</i>
PHYSIOLOGICAL DISORDERS	<i>With narrow, ruffled or distorted leaves affecting > 10 % foliage.</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 2 - 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: ASIAN VEGETABLES (LEAFY)
TYPE: Water Convolvulus
VARIETY: Various
OTHER NAMES: Cha Cha, Ong Choy, Water Spinach

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green leaves with lighter green stems.</i>
VISUAL APPEARANCE	<i>Flexible, slender stems with hollow centres; leaves on thin stems attached at joints in the main stem or may be individual leaves on long stems; stems trimmed cleanly at base; free from soil, foreign matter.</i>
SENSORY	<i>Stems with crisp, juicy texture; mildly flavoured leaves; no foreign odours or tastes</i>
SHAPE	<i>Bunch of leaves and stems; leaves oval with wavy edges to narrow arrowhead shape depending on variety.</i>
SIZE	<i>Bunch height 200 - 300 mm long; > 15 stems per bunch; bunch >30 mm diameter where banded.</i>
MATURITY	<i>Young leaves and shoots harvested prior to flower development.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. aphids, mites, whitefly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (foliage scab, Alternaria, bacterial spots)</i>
	<i>With evidence of viral infection (yellow or purple mottling).</i>
	<i>With small, yellowed leaves (little leaf disease).</i>
PHYSICAL / PEST DAMAGE	<i>With holes or deep bruises through the stems.</i>
	<i>With significant cuts or splits in the stems or leaves.</i>
	<i>With limp, wilted leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowing or discoloured leaves (overstored / senescent).</i>
TEMPERATURE INJURY	<i>With bleached areas on the leaves or stems (sunburn).</i>
	<i>With dark, water-soaked areas (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 2 sq cm per leaf.</i>
SKIN MARKS / BLEMISHES	<i>With superficial bruises (<1 mm deep) in stems,</i>
	<i>With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.</i>
PHYSIOLOGICAL DISORDERS	<i>With narrow, ruffled or distorted leaves affecting > 10 % foliage.</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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