

Market Produce Specifications:

ASIAN VEGETABLES (ROOT)

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Market Produce Specifications

PRODUCE: ASIAN VEGETABLES (ROOT)
TYPE: Cassava
VARIETY: Various
OTHER NAMES: Manioc, Tapioca, Yuca Root

| GENERAL APPEARANCE CRITERIA | |
|---|--|
| COLOUR | <i>Dark brown skin, cream to yellow flesh depending on variety.</i> |
| VISUAL APPEARANCE | <i>Long, swollen roots; thin, rough textured skin; ends dipped in wax to prevent oxidation and water loss; free from foreign matter.</i> |
| SENSORY | <i>Firm tuber; starchy flesh is inedible unless cooked (due to cyanogens); free from foreign and 'off' smells or tastes; bitter cassava contains higher levels of cyanogens than sweet varieties and has coarser texture once cooked.</i> |
| SHAPE | <i>Approximately cylindrical; may be somewhat tapering at the ends; often slightly irregular in shape.</i> |
| SIZE | <i>30 - 50 mm diameter at the widest point; 200 - 350 mm length.</i> |
| MATURITY | <i>Not woody or with darkened flesh.</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With obvious live insects.</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots (Fusarium rot).</i> |
| PHYSICAL / PEST DAMAGE | <i>With unhealed cuts, holes, splits or pest damage that breaks the skin.</i> |
| SKIN MARKS / BLEMISHES | <i>With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.</i> |
| PHYSIOLOGICAL DISORDER | <i>With shrivelled or loose skin, tubers that bend without breaking (dehydration).</i> |
| | <i>With green shoots.</i> |
| | <i>With cracks or splits that break the skin (senescent).</i> |
| TEMPERATURE INJURY | <i>With discoloured, water-soaked areas, (freezing damage).</i> |
| | <i>With grey or brown streaky discoloration of the flesh (chilling injury).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With minor skin blemishes affecting in aggregate > 2 sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate > 2sq cm.</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 5 - 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 (ROOT)
TYPE: Chinese Keys
VARIETY: Various
OTHER NAMES: Khao Chae, Ghurmah

| GENERAL APPEARANCE CRITERIA | |
|---|--|
| COLOUR | <i>Light brown skin, creamy flesh.</i> |
| VISUAL APPEARANCE | <i>Long, straight swollen roots; thin, smooth skin; free from soil or other foreign matter.</i> |
| SENSORY | <i>Hard roots; mild aroma similar to ginger; no foreign odours or tastes</i> |
| SHAPE | <i>Approximately cylindrical with some irregularity in shape; slightly tapering at the basal end.</i> |
| SIZE | <i>>50 mm length; as pre-ordered requirements.</i> |
| MATURITY | <i>Slender roots, no evidence of green shoots.</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With obvious live insects.</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots (Fusarium rot).</i> |
| PHYSICAL / PEST DAMAGE | <i>With unhealed cuts, holes, splits or pest damage that breaks the skin.</i> |
| SKIN MARKS / BLEMISHES | <i>With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.</i> |
| PHYSIOLOGICAL DISORDER | <i>With shrivelled or loose skin, tubers that bend without breaking (dehydration).</i> |
| | <i>With green shoots.</i> |
| | <i>With fibrous flesh (overmature).</i> |
| TEMPERATURE INJURY | <i>With discoloured, water-soaked areas, (freezing damage).</i> |
| | <i>With grey or brown streaky discolouration of the flesh (chilling injury).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With minor skin blemishes affecting in aggregate >1 sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2 sq cm.</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 10 - 15 °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 (ROOT)
TYPE: Galangal
VARIETY: Various
OTHER NAMES: Hang Dou Kou

| GENERAL APPEARANCE CRITERIA | |
|---|--|
| COLOUR | <i>Dark pink to red skin, paler around smaller shoots and brown around joints; cream flesh.</i> |
| VISUAL APPEARANCE | <i>Thick, heavy root tubers; thick leaf bases retained and trimmed to < 40 mm long; glossy, smooth, clean skin; minimal flaking skin at the joints; no green shoots; free from foreign matter.</i> |
| SENSORY | <i>Firm to hard, crisp tuber with minimal fibre; pungent, spicy aroma; free from foreign and 'off' smells or tastes.</i> |
| SHAPE | <i>Well rounded tubers with minimal branching.</i> |
| SIZE | <i>Length 40 mm.</i> |
| MATURITY | <i>Main central part of each tuber to be >20 mm diameter.</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With obvious live insects.</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots (Fusarium rot).</i> |
| PHYSICAL / PEST DAMAGE | <i>With unhealed cuts, holes, splits or pest damage that breaks the skin.</i> |
| SKIN MARKS / BLEMISHES | <i>With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.</i> |
| PHYSIOLOGICAL DISORDER | <i>With shrivelled or loose skin, tubers that bend without breaking (dehydration).</i> |
| | <i>With green shoots.</i> |
| | <i>With fibrous flesh (overmature).</i> |
| TEMPERATURE INJURY | <i>With discoloured, water-soaked areas, (freezing damage).</i> |
| | <i>With grey or brown streaky discolouration of the flesh (chilling injury).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With minor skin blemishes affecting in aggregate >2sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2 sq cm.</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 10 - 15 °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 (ROOT)
TYPE: Ginger
VARIETY: New / Old Season
OTHER NAMES: N/A

| GENERAL APPEARANCE CRITERIA | |
|---|--|
| COLOUR | <i>Golden brown skin, sometimes with pale reddish tinge around shoot tips; cream flesh.</i> |
| VISUAL APPEARANCE | <i>Thick, heavy root tubers; smooth, slightly glossy clean skin; minimal flaking skin around the joints; no green shoots; free from foreign matter.</i> |
| SENSORY | <i>Firm tuber with minimal fibre; pungent, spicy aroma; free from foreign and 'off' smells or tastes.</i> |
| SHAPE | <i>Large, thick, well rounded root tubers</i> |
| SIZE | <i>Weight 100 - 800 g</i> |
| MATURITY | <i>New Season : softer texture, flaky shell ; Old Season : firm, darker hard shell</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With obvious live insects.</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots (Fusarium rot).</i> |
| PHYSICAL / PEST DAMAGE | <i>With unhealed cuts, holes, splits or pest damage that breaks the skin.</i> |
| SKIN MARKS / BLEMISHES | <i>With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.</i> |
| PHYSIOLOGICAL DISORDER | <i>With shrivelled or loose skin, tubers that bend without breaking (dehydration).</i> |
| | <i>With green shoots.</i> |
| | <i>With fibrous flesh (overmature).</i> |
| TEMPERATURE INJURY | <i>With discoloured, water-soaked areas, (freezing damage).</i> |
| | <i>With grey or brown streaky discolouration of the flesh (chilling injury).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With minor skin blemishes affecting in aggregate >1 sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2 sq cm.</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 10 - 15 °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 (ROOT)
TYPE: Lotus Root
VARIETY: Various
OTHER NAMES: N/A

| GENERAL APPEARANCE CRITERIA | |
|---|--|
| COLOUR | <i>Pale brown skin, creamy flesh.</i> |
| VISUAL APPEARANCE | <i>Rounded, thickened tubers; may be supplied singly or in chains (similar to strings of sausages); thin, smooth skin; internal flesh contains distinctive pattern of large air holes; free from excess soil.</i> |
| SENSORY | <i>Firm to hard, crisp tubers; subtle, slightly sweet flavour; free from foreign and 'off' smells or tastes.</i> |
| SHAPE | <i>Approximately long oval to irregularly cylindrical.</i> |
| SIZE | <i>> 100 mm in length; as pre-ordered per requirements.</i> |
| MATURITY | <i>Central part of each tuber to be > 35 mm diameter.</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With obvious live insects.</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots (Fusarium rot).</i> |
| PHYSICAL / PEST DAMAGE | <i>With unhealed cuts, holes, splits or pest damage that breaks the skin.</i> |
| SKIN MARKS / BLEMISHES | <i>With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.</i> |
| PHYSIOLOGICAL DISORDER | <i>With shrivelled or loose skin, tubers that bend without breaking (dehydration).</i> |
| | <i>With green shoots.</i> |
| | <i>With fibrous flesh (overmature).</i> |
| TEMPERATURE INJURY | <i>With discoloured, water-soaked areas, (freezing damage).</i> |
| | <i>With grey or brown streaky discolouration of the flesh (chilling injury).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With minor skin blemishes affecting in aggregate >2 sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2 sq cm.</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 10 - 15 °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

7

PRODUCE: ASIAN VEGETABLES (ROOT)
TYPE: Taro
VARIETY: Eddo, Dasheen, Woo Tau
OTHER NAMES: N/A

| GENERAL APPEARANCE CRITERIA | |
|---|--|
| COLOUR | <i>Dark purplish brown to golden brown skin; cream, yellow, or pale pink flesh depending on variety.</i> |
| VISUAL APPEARANCE | <i>Swollen, hairy tubers, often with small rootlets present; thin skin ridged in regular bands around the tuber circumference; ends trimmed cleanly and healed over.</i> |
| SENSORY | <i>Firm tuber with starchy flesh; slightly sweet, smooth flesh once cooked; flavour varies between varieties; free from foreign and 'off' smells or tastes.</i> |
| SHAPE | <i>Rounded oblong or oval shaped, may taper to a blunt point at either end depending on variety.</i> |
| SIZE | <i>As pre-ordered per requirements.</i> |
| MATURITY | <i>Not woody or with darkened flesh (overmature).</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With obvious live insects.</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots (Fusarium rot).</i> |
| PHYSICAL / PEST DAMAGE | <i>With unhealed cuts, holes, splits or pest damage that breaks the skin.</i> |
| SKIN MARKS / BLEMISHES | <i>With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.</i> |
| PHYSIOLOGICAL DISORDER | <i>With shrivelled or loose skin, tubers that bend without breaking (dehydration).</i> |
| | <i>With green shoots.</i> |
| | <i>With fibrous flesh (overmature).</i> |
| TEMPERATURE INJURY | <i>With discoloured, water-soaked areas, (freezing damage).</i> |
| | <i>With grey or brown streaky discolouration of the flesh (chilling injury).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With minor skin blemishes affecting in aggregate >2 sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2 sq cm.</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 10 - 15 °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 (ROOT)
TYPE: Turmeric
VARIETY: Eddo, Dasheen, Woo Tau
OTHER NAMES: Jiang Huang

| GENERAL APPEARANCE CRITERIA | |
|---|--|
| COLOUR | <i>Orange to brown skin; bright orange flesh.</i> |
| VISUAL APPEARANCE | <i>Slightly branching, cylindrical root tubers; thin, clean skin; minimal residual scale leaves at the nodes; no green shoots; free from foreign matter.</i> |
| SENSORY | <i>Firm, crisp, juicy tuber which snaps easily when flexed; pungent, spicy aroma; free from foreign and 'off' smells or</i> |
| SHAPE | <i>Well rounded rhizomes with minimal branching.</i> |
| SIZE | <i>Main central part of each tuber to be 12 - 20 mm diameter; as pre-ordered per requirements.</i> |
| MATURITY | <i>Not woody or fibrous (overmature).</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With obvious live insects.</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots (Fusarium rot).</i> |
| PHYSICAL / PEST DAMAGE | <i>With unhealed cuts, holes, splits or pest damage that breaks the skin.</i> |
| SKIN MARKS / BLEMISHES | <i>With superficial scuffs, scratches or blemishes affecting in aggregate > 2 sq cm.</i> |
| PHYSIOLOGICAL DISORDER | <i>With shrivelled or loose skin, tubers that bend without breaking (dehydration).</i> |
| | <i>With green shoots.</i> |
| | <i>With fibrous flesh (overmature).</i> |
| TEMPERATURE INJURY | <i>With discoloured, water-soaked areas, (freezing damage).</i> |
| | <i>With grey or brown streaky discolouration of the flesh (chilling injury).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With minor skin blemishes affecting in aggregate >1 sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate >1 sq cm.</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 10 - 15 °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 (ROOT)
TYPE: Water Chestnuts
VARIETY: Various
OTHER NAMES: Hon Ma Tai

| GENERAL APPEARANCE CRITERIA | |
|---|--|
| COLOUR | <i>Brown to black skin, creamy white flesh.</i> |
| VISUAL APPEARANCE | <i>Rounded corms with thin, slightly flaky skin; free from foreign matter.</i> |
| SENSORY | <i>Firm, crisp flesh; subtly sweet and nutty flavour; free from foreign and 'off' smells or tastes.</i> |
| SHAPE | <i>Round to slightly flattened corms, elongated into a small peak at the base (turnip shaped).</i> |
| SIZE | <i>25 - 30 mm diameter, CLASS Small, Medium, No Large Fruit > 35mm.</i> |
| MATURITY | <i>Not softened or sprouting (overmature); not undersized (immature).</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With obvious live insects.</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots (Fusarium rot).</i> |
| PHYSICAL / PEST DAMAGE | <i>With unhealed cuts, holes, splits or pest damage that breaks the skin.</i> |
| SKIN MARKS / BLEMISHES | <i>With superficial scuffs, scratches or blemishes affecting in aggregate > 2 sq cm.</i> |
| PHYSIOLOGICAL DISORDER | <i>With shrivelled or loose skin, tubers that bend without breaking (dehydration).</i> |
| | <i>With green shoots.</i> |
| | <i>With fibrous flesh (overmature).</i> |
| TEMPERATURE INJURY | <i>With discoloured, water-soaked areas, (freezing damage).</i> |
| | <i>With grey or brown streaky discolouration of the flesh (chilling injury).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With minor skin blemishes affecting in aggregate >1 sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate >1 sq cm.</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: ASIAN VEGETABLES (ROOT)
TYPE: White Radish
VARIETY: Various
OTHER NAMES: Daikon, Lo Bok, Loh Baak

| GENERAL APPEARANCE CRITERIA | |
|---|--|
| COLOUR | <i>Cream to white skin with green-tinged area at crown; green foliage; white flesh.</i> |
| VISUAL APPEARANCE | <i>Long, thick root tuber; fresh green stems and leaves at the crown; thin, smooth skin which may be slightly dimpled; free from foreign matter.</i> |
| SENSORY | <i>Firm, crisp root that breaks easily when bent; slightly sweet, peppery flavour; free from foreign and 'off' smells or tastes.</i> |
| SHAPE | <i>Approximately cylindrical, slightly wider at the crown and tapering at the base.</i> |
| SIZE | <i>40 - 60 mm diameter at the widest point; 250 mm - 300 mm length; as pre-ordered per requirements.</i> |
| MATURITY | <i>Not stringy or woody (overmature); not undersized (immature).</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With obvious live insects.</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots (eg Fusarium rot, black root, downy mildew).</i> |
| PHYSICAL / PEST DAMAGE | <i>With deep seated bruises or large flattened areas.</i> |
| | <i>With unhealed cuts, holes, splits or pest damage that breaks the skin.</i> |
| SKIN MARKS / BLEMISHES | <i>With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.</i> |
| PHYSIOLOGICAL DISORDER | <i>With shrivelled, wrinkled skin (dehydrated).</i> |
| | <i>With distorted, irregular or forked shape.</i> |
| | <i>With yellowed foliage and / or spongy flesh (senescent)</i> |
| TEMPERATURE INJURY | <i>With discoloured, water-soaked areas, (freezing damage).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With minor skin blemishes affecting in aggregate >2 sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2 sq cm.</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 - 8 °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 (ROOT)
TYPE: Yam Bean
VARIETY: Various
OTHER NAMES: Jicama

| GENERAL APPEARANCE CRITERIA | |
|---|--|
| COLOUR | <i>Light brown skin and white flesh.</i> |
| VISUAL APPEARANCE | <i>Smooth skinned root tuber; irregularly shaped with dried remains of the plant stem forming a peak at the top centre; free from foreign matter.</i> |
| SENSORY | <i>Firm, crisp, juicy tuber; slightly sweet, mild flavour; free from foreign and 'off' smells or tastes.</i> |
| SHAPE | <i>Approximately round with irregular lobes, flattened at the base, elongating into a blunt peak at the apex.</i> |
| SIZE | <i>80 - 100 mm diameter at the widest point; as pre-ordered per requirements.</i> |
| MATURITY | <i>Not woody (overmature) or undersized (immature).</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With evidence of live insects (eg weevils, nematodes).</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots (eg Fusarium rot, Rhizoctonia rot, moulds).</i> |
| PHYSICAL / PEST DAMAGE | <i>With unhealed cuts, holes, splits or pest damage that breaks the skin.</i> |
| | <i>With deep seated bruises or large flattened areas.</i> |
| SKIN MARKS / BLEMISHES | <i>With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.</i> |
| PHYSIOLOGICAL DISORDER | <i>With shrivelled, wrinkled skin (dehydrated).</i> |
| | <i>With distorted, irregular or forked shape.</i> |
| | <i>With yellowed foliage and / or spongy flesh (senescent)</i> |
| TEMPERATURE INJURY | <i>With discoloured, water-soaked areas, (freezing damage).</i> |
| | <i>With sunken, discoloured areas in skin and underlying flesh (chilling injury).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With minor skin blemishes affecting in aggregate >2 sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2 sq cm.</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 8 - 12</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 (ROOT)
TYPE: Yam
VARIETY: Various
OTHER NAMES: Shuyu

| GENERAL APPEARANCE CRITERIA | |
|---|--|
| COLOUR | <i>Dark brownish purple to brown skin; purple, cream or yellow flesh depending on variety.</i> |
| VISUAL APPEARANCE | <i>Swollen, irregularly shaped tubers, often with rootlets or bristly hairs present; thin skin with slightly rough texture; ends trimmed cleanly and healed over.</i> |
| SENSORY | <i>Firm tuber with starchy flesh; slightly sweet, smooth flesh once cooked; flavour varies between varieties; free from foreign and 'off' smells or tastes.</i> |
| SHAPE | <i>Irregularly lobed, flattened tuber, approximately round or may be elongated according to variety.</i> |
| SIZE | <i>As pre-ordered per requirements.</i> |
| MATURITY | <i>Not woody or with darkened flesh (overmature).</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With evidence of live insects.</i> |
| DISEASES | <i>With evidence of fungal or bacterial rots.</i> |
| PHYSICAL / PEST DAMAGE | <i>With unhealed cuts, holes, splits or pest damage that breaks the skin.</i> <i>With unhealed wound from harvest.</i> |
| SKIN MARKS / BLEMISHES | <i>With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.</i> |
| PHYSIOLOGICAL DISORDER | <i>With shrivelled or loose skin, softened flesh (dehydrated).</i> <i>With green shoots.</i> <i>With remnants from plant stem > 10 mm long.</i> |
| TEMPERATURE INJURY | <i>With discoloured, water-soaked areas or pitted skin (chilling injury).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With minor skin blemishes affecting in aggregate >2 sq cm.</i> |
| SKIN MARKS / BLEMISHES | <i>With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2 sq cm.</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 10 - 15 °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> | |