

Market Produce Specifications:

BROCCOFLOWER

Various..... 2

Market Produce Specifications

PRODUCE: BROCCOFLOWER

TYPE: N/A

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Yellowish green to light green curds. Bright green jacket leaves.</i>
VISUAL APPEARANCE	<i>With tightly packed, bright curds. Butts with clean cut, not discoloured. Jacket leaves trimmed to number and length necessary for curd protection. Free from foreign matter, soil traces allowable, not clumped or matted.</i>
SENSORY	<i>With flavour slightly sweeter than conventional cauliflower. Free from foreign or 'off' odours or tastes.</i>
SHAPE	<i>With compact, domed curds. Florets tightly packed.</i>
SIZE	<i>In pre-ordered range only, per requirements eg. curd diameter < 140mm, 140-170mm, 170-200mm, > 200mm. A 10% size overlap between size CLASSES is allowable.</i>
MATURITY	<i>With firmly packed curds and fresh jacket leaves. Head of appropriate size.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects, eg. insect larvae, slugs, snails.</i>
DISEASES	<i>With fungal or bacterial rots in the head, stem or attached leaves (eg black rot, bacterial soft rot, Sclerotinia rot, grey mould).</i>
PHYSICAL / PEST DAMAGE	<i>With broken, split or crushed areas in the head.</i>
PHYSIOLOGICAL DISORDER	<i>With limp, soft leaves or florets (dehydrated).</i>
	<i>With yellowish, purplish or brown toned florets, or with yellowed or brown jacket leaves.</i>
	<i>With yellowing florets (age, ethylene damage).</i>
TEMPERATURE INJURY	<i>With bleached or discoloured appearance (sunburn)</i>
	<i>With soft, discoloured water-soaked florets, leaf or stalk tissues (freezing injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor (<2mm deep) abrasion, scuffing, pest chewing, hail or rub damage/blemish to the curd affecting >2 sq cm of surface; no deep (>2mm) damage.</i>
	<i>With >5% of jacket leaf area affected by dry spotting (fungal/bacterial).</i>
	<i>With >2 jacket leaves with broken midribs (except where trimmed) or with badly torn, crushed or pest damaged leaf (exposing curds to handling damage).</i>
SKIN MARKS / BLEMISHES	<i>With brown spotting/streaking affecting >6 sq cm of total visible midrib area.</i>
PHYSIOLOGICAL DISORDERS	<i>With hollow stalk, ie. discoloured cracks/hollow areas affecting >1 sq cm of the cut base of the stalk.</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 0 - 5 °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>	