

Market Produce Specifications:

BROCCOLINI

Various 2

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PRODUCE: BROCCOLINI

TYPE: N/A

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With blue-green to purple-green florets; olive green leaves; light green stalks; white to cream cut flesh at base. Nil with brownish or reddish florets</i>
VISUAL APPEARANCE	<i>Fresh, compact heads of florets on long, even, clean cut stalks; free from foreign matter; bunches fastened with suitable ties and identifying tag. Minimal flowering within each bunch maybe permitted (6 - 8 yellow flowers per bunch.)</i>
SENSORY	<i>Subtle, slightly sweet broccoli flavour; firm, crisp, juicy stems; free from foreign or "off" odours or tastes.</i>
SHAPE	<i>Long, slender stems topped by small, compact, domed heads of florets</i>
SIZE	<i>Bunches 130 -200mm length, 10mm maximum variation within bunch; individual stem diameters at the widest point <16mm and uniform within bunch.</i>
MATURITY	<i>Full firm stalks, no evidence of fibrousness or bud opening (overmature).</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 or crushed branchlets, or with cuts or splits in the stems which break the skin.</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 florets or stalks, affecting >1 sq cm</i>
	<i>With minor breaks to florets around the head perimeter exposing >3 sq cm of damaged florets (white-green appearance in side-on-view).</i>
PHYSIOLOGICAL DISORDERS	<i>With hollow stalk, ie. discoloured cracks/hollow areas.</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. Produce delivered in styrofoam</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>	