

Market Produce Specifications:

BRUSSEL SPROUTS

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Market Produce Specifications

PRODUCE: BRUSSEL SPROUTS

TYPE: Baby

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright green outer leaves, light green to pale yellow base and inner core.</i>
VISUAL APPEARANCE	<i>Small compact head which are small with tightly wrapped leaves, fresh and firm.</i>
SENSORY	<i>Not wilted, firm moderately thick and compressed leaves; having a slightly peppery cabbage type flavour. Free from foreign tastes and smells. Clean cut butts, no discolouration.</i>
SHAPE	<i>Oval to round sprouts with thick butts</i>
SIZE	<i>Sprouts diameter 20 - 25mm. Uniform size within 300g punnet</i>
MATURITY	<i>Firm plump sprouts, not large, tough or with strong bitter flavour</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insect or insect infestation.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. bacterial soft rots, Alternaria rot, black rot).</i>
	<i>With evidence of discolouration or disfigurement due to viral infections (eg. mosaic).</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or spits from physical or pest damage.</i>
	<i>With deep >1mm deep) seated bruises.</i>
TEMPERATURE INJURY	<i>With bleached or papery leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With limp, wilted or shrivelled leaves (dehydration).</i>
	<i>With tip browning of inner leaves.</i>
	<i>With yellow outer leaves (age, ethylene exposure).</i>
	<i>With discoloured, water-soaked areas (freezing damage)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With healed scars or superficial insect or pest damage affecting >1 sq cm of surface</i>
PHYSIOLOGICAL DISORDER	<i>With evidence of bursting of sprouts affecting >5% of surface area.</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) and Country of Origin (eg. Produce of Australia) on outer container. Produce delivered in Styrofoam containers must have ice covering the produce.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 0 - 4°C</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: BRUSSELS SPROUTS

TYPE: N/A

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright green outer leaves, light green to pale yellow base and inner core.</i>
VISUAL APPEARANCE	<i>Small, compact heads of tightly wrapped leaves, fresh and firm.</i>
SENSORY	<i>Not wilted; firm, moderately thick and compressed leaves have a slightly peppery cabbage type flavour; no foreign taste or smells. Butts with clean cut, not discoloured.</i>
SHAPE	<i>Oval to round sprouts with thick round base.</i>
SIZE	<i>Sprouts diameter Small 30 - 35 mm, Medium 35 - 45 mm, Large 45 - 55 mm as per pre-ordered size requirements. (20 % size variation between sizing is permitted).</i>
MATURITY	<i>Firm plump sprouts, not large, tough or with strong bitter flavour (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot).</i>
	<i>With evidence of discolouration or disfigurement due to viruses (eg. mosaic).</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage.</i>
	<i>With deep (> 1mm deep) seated bruises</i>
TEMPERATURE INJURY	<i>With bleached or papery leaves (sun damage).</i>
PHYSIOLOGICAL DISORDER	<i>With limp, wilted or shrivelled leaves (dehydration)</i>
	<i>With tip browning of inner leaves.</i>
	<i>With yellow outer leaves (age, ethylene exposure).</i>
	<i>With discoloured, water-soaked areas (freezing damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 1 sq cm surface.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of bursting of sprouts affecting > 5 % carton.</i>
TEMPERATURE INJURY	<i>With evidence of sunburn injury to surface of the leaf affecting > 1 sq cm surface.</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</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) and Country of Origin (eg. Produce of Australia) on</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 0 - 4°C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	