

Market Produce Specifications:

Chive

Garlic 2
Various..... 3

Market Produce Specifications

PRODUCE: HERBS

TYPE: Chive

VARIETY: Garlic

CLASS: Chinese Chives

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green leaves grading to light green at the base.</i>
VISUAL APPEARANCE	<i>Flat, strappy leaves; several leaves wrapped tightly around a single base (similar to miniature green onion); base neatly trimmed with roots removed; no foreign matter.</i>
SENSORY	<i>Soft but not wilted leaves; strong flavour and aroma which is a mixture of onion and garlic; no foreign odours or tastes.</i>
SHAPE	<i>Long, flat leaves tapering to a rounded point at the tip.</i>
SIZE	<i>Stems 200 - 300 mm; bunch weight > 60g.</i>
MATURITY	<i>Young and tender, leaf bases < 4 mm diameter.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. scale, aphids.</i>
DISEASES	<i>With bacterial or fungal infection (eg bacterial soft rots, mould, leaf spots)</i>
	<i>With distortion or yellow mottling due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With deep abrasion or crushed areas affecting > 10% of leaves per bunch</i>
	<i>With obvious physical contamination.</i>
	<i>With wilting or yellowing leaves (dehydrated, senescent).</i>
TEMPERATURE INJURY	<i>With bleached areas on the surface of the leaf or stem (sunburn).</i>
	<i>With dark areas, water-soaked stems or leaves (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 10% of leaves</i>
SKIN MARKS / BLEMISHES	<i>With superficial russeting, abrasion or rub damage affecting > 10% of leaves</i>
	<i>With cuts, holes or splits affecting > 10% of leaves</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of bud formation (bolting) affecting > 1 stem per bunch.</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) 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: HERBS

TYPE: Chive

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Green to dark green leaves lighter at base.</i>
VISUAL APPEARANCE	<i>Slender, hollow leaves; trimmed neatly at the base; no foreign matter.</i>
SENSORY	<i>Crisp, soft but not wilted leaves; mild onion type flavour; no foreign odours or tastes.</i>
SHAPE	<i>Long, cylindrical leaves tapering to a point at the tip.</i>
SIZE	<i>Stems 200 - 300 mm; bunch weight >25g.</i>
MATURITY	<i>Young and tender leaves; no bud formation.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects or other pests eg. scale, aphids.</i>
DISEASES	<i>With bacterial or fungal infection (eg bacterial soft rots, mould, leaf spots)</i>
	<i>With distortion or yellow mottling due to viral infection.</i>
PHYSICAL / PEST DAMAGE	<i>With deep abrasion or crushed areas affecting > 10% of leaves per bunch</i>
	<i>With obvious physical contamination.</i>
	<i>With wilting or yellowing leaves (dehydrated, senescent).</i>
TEMPERATURE	<i>With bleached areas on the surface of the leaf or stem (sunburn).</i>
	<i>With dark areas, water-soaked stems or leaves (chilling injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting > 10% of leaves</i>
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