

***Market Produce Specifications:***

**KALE**

**Various ..... 2**

# Market Produce Specifications

2

**PRODUCE:** KALE  
**TYPE:** N/A  
**VARIETY:** Various  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green leaves, may have purple, whitish or red tinge depending on variety; light green to white stems.</i>
VISUAL APPEARANCE	<i>Thick, loose leaves, usually curly or deeply serrated; coarse texture; fleshy central rib; stems cut cleanly; free from foreign matter.</i>
SENSORY	<i>Moderately coarse texture; strong cabbage type flavour and aroma; may be slightly bitter;. free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Loose leaves supplied bunched or as whole plants, depending on variety.</i>
SIZE	<i>Leaves &gt; 250 mm long, bunches &gt;30 mm diameter at banding.</i>
MATURITY	<i>No evidence of flowering.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg. slugs, insect larvae).</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot).</i>
	<i>With discolouration or disfigurement due to viruses (eg. mosaic).</i>
PHYSICAL / PEST DAMAGE	<i>With significant cuts, holes or splits from physical or pest damage.</i>
	<i>With evidence of pest droppings (eg. birds, snails).</i>
	<i>With limp, wilted or shrivelled leaves (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellow discolouration (ethylene exposure).</i>
SKIN MARKS / BLEMISHES	<i>With abnormal, uneven colouration of the leaves.</i>
TEMPERATURE INJURY	<i>With discoloured, water-soaked areas (freezing damage).</i>
	<i>With bleached or papery leaves (sun damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising, cuts or crushed areas affecting in aggregate &gt;2sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars &gt; 2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With slight tip browning of outer leaves &gt; 2 mm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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 - 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>	