

***Market Produce Specifications:***

**Savory**

**Various..... 2**

# Market Produce Specifications

**PRODUCE:** HERBS

**TYPE:** Savory

**VARIETY:** Various

**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark green leaves, green stems.</i>
VISUAL APPEARANCE	<i>Small glossy leaves clustered along the branching stems; no foreign matter.</i>
SENSORY	<i>Stiff aromatic leaves and stem; peppery flavour and aroma; no foreign tastes or odours.</i>
SHAPE	<i>Leaves are narrow and pointed with a distinctive central vein that creates a fold; squarish stems.</i>
SIZE	<i>Sprig length 100 - 200 mm; bunch weight &gt; 20g.</i>
MATURITY	<i>Harvested while young and prior to flowering.</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 &gt; 10% of leaves</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 (frost and freeze injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial insect or pest damage affecting &gt; 10% of leaves per bunch.</i>
SKIN MARKS / BLEMISHES	<i>With superficial russeting, abrasion or rub damage affecting &gt; 10% of leaves per bunch.</i>
	<i>With cuts, holes or splits affecting &gt; 10% of leaves per bunch.</i>
PHYSIOLOGICAL DISORDERS	<i>With evidence of bud formation (bolting) affecting &gt; 1 stem per bunch.</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</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>	