

# *Market Produce Specifications:*

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# Market Produce Specifications

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## PRODUCE: SPROUTS

### TYPE: Alfalfa and Onion

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Alfalfa, Onion or Leek Sprouts.</i>
COLOUR	<i>Predominantly alfalfa with white stems; yellowish to pale green leaves; light brown seed cases; liberal sprinkling of onion sprouts with black seed cases, white to pale green stems.</i>
VISUAL APPEARANCE	<i>Smooth, thin white stems and roots; alfalfa with two small, closed or only partially opened leaflets at the stem apex; onion sprouts with single rootlet; sprouts firmly packed inside punnet. Washed (repacked) produce generally lighter in colour and with fewer seed cases present than punnet grown (living sprouts) produce; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy sprouts; mild flavour and faint, grassy aroma; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Thin, tapering to a fine point at the root tip; may be straight, bent or curly; small oval leaflets.</i>
SIZE	<i>Length &lt;100mm, stems approx. 1mm diameter.</i>
MATURITY	<i>Not with dark green leaves or bitter taste (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs. Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack. Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack. Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development). Nil with limp, soft sprouts (dehydrated). Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receival Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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: SPROUTS

### TYPE: Alfalfa and Radish

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Alfalfa, Radish.</i>
COLOUR	<i>Predominantly alfalfa with white stems; yellowish to pale green leaves; light brown seed cases; liberal sprinkling of radish sprouts with brown seed cases, white tap root and yellow leaflets.</i>
VISUAL APPEARANCE	<i>Smooth, thin white stems and roots; alfalfa with two small, closed or only partially opened leaflets at the stem apex; onion sprouts with single rootlet; sprouts firmly packed inside punnet. Washed (repacked) produce generally lighter in colour and with fewer seed cases present than punnet grown (living sprouts) produce; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy sprouts; mild flavour and faint, grassy aroma; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Thin, tapering to a fine point at the root tip; may be straight, bent or curly; small oval leaflets.</i>
SIZE	<i>Length &lt;100 mm, stems approx. 1 mm diameter.</i>
MATURITY	<i>Not with dark green leaves or bitter taste (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs. Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack. Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack. Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development). Nil with limp, soft sprouts (dehydrated). Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receipt Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>
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# Market Produce Specifications

## PRODUCE: SPROUTS

### TYPE: Alfalfa

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Alfalfa</i>
COLOUR	<i>White stems; yellowish to pale green leaves; light brown seed cases.</i>
VISUAL APPEARANCE	<i>Smooth, thin white stems and roots; seed coat may be retained on stem; two small, closed or only partially opened leaflets at the stem apex; sprouts firmly packed inside punnet. Washed (repacked) produce generally lighter in colour and with fewer seed cases present than punnet grown (living sprouts) produce; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy sprouts; mild flavour and faint, grassy aroma; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Thin, tapering to a fine point at the root tip; may be straight, bent or curly; small oval leaflets.</i>
SIZE	<i>Length &lt;100 mm, stems approx. 1 mm diameter.</i>
MATURITY	<i>Not with dark green leaves or bitter taste (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs.</i>
	<i>Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack.</i>
	<i>Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack.</i>
	<i>Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development).</i>
	<i>Nil with limp, soft sprouts (dehydrated).</i>
	<i>Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receival Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>
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# Market Produce Specifications

## PRODUCE: SPROUTS

### TYPE: Bean Salad

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Mung Beans, Lentils, Caloona or Adzuki</i>
COLOUR	<i>Mung beans; light olive green seed coat; pale yellow seed leaves (cotyledons); white rootlet. Lentils; pale brown, translucent seed coat, pale green or salmon cotyledons, creamy rootlet. Caloona peas; reddish brown seed coat, cream cotyledons, white to cream rootlet.</i>
VISUAL APPEARANCE	<i>Predominantly germinated mung beans with generous scattering of other seed types; thin seed coats split open and often retained; fleshy cotyledons may be partially split, not opening; no foreign matter.</i>
SENSORY	<i>Firm, fleshy, crunchy sprouts; slightly nutty, pea like flavours and aromas; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Mung beans oval; Lentils flat, round cotyledons, Caloona peas oval to kidney shaped; all with emerging rootlets which may be straight or curly.</i>
SIZE	<i>Rootlets 5 - 30 mm length, &gt;1 mm diameter at the widest point.</i>
MATURITY	<i>Cotyledons should split apart easily and cleanly; not with secondary leaves emerging (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack. Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack. Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development). Nil with hard, ungerminated seeds per pack. Nil with limp, soft seeds and rootlets (dehydrated). Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receipt Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</i>
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# Market Produce Specifications

## PRODUCE: SPROUTS

### TYPE: Bean Shoots

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Mung Beans</i>
COLOUR	<i>White stems; light tan to cream root; pale yellow seed leaves (cotyledons) with yellow to pale green secondary leaves.</i>
VISUAL APPEARANCE	<i>Smooth, thick stems with thin, tapering roots or rootlets; dimpled, shrivelled cotyledons split to allow emergence of a pair of delicate secondary leaves; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy sprouts that snap very easily when bent; mild to slightly tart bean type flavour and aroma; no residual chlorine taste; no foreign or 'off' odours or tastes.</i>
SHAPE	<i>Fleshy, cylindrical stems with thin roots; may be straight, bent or curly; oval cotyledons; flat, triangular secondary leaves.</i>
SIZE	<i>Sprout length 50 - 200 mm, stems approx. 3-4 mm diameter at the widest point.</i>
MATURITY	<i>Not with green or opened secondary leaves, or bitter taste (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs</i>
	<i>Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack.</i>
	<i>Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack.</i>
	<i>Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development).</i>
	<i>Nil with limp, soft seeds and rootlets (dehydrated).</i>
	<i>Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receipt Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>
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# Market Produce Specifications

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## PRODUCE: SPROUTS

### TYPE: Broccoli

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Broccoli Sprouts</i>
COLOUR	<i>White stem; whitish, translucent rootlet; pale green to yellowish leaflets; pale brown seed coat.</i>
VISUAL APPEARANCE	<i>Smooth, slender stems with distinct join at thin, delicate rootlet; rootlet may have slightly furry appearance due to presence of fine lateral roots; seed coat may be retained; pair of small, closed or only partially opened leaflets at the stem apex; sprouts firmly packed inside punnet; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy sprouts; tangy, broccoli type flavour; faint aroma; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Slender stem joining into fine rootlet; may be straight, bent or curly; small, heart shaped leaflets.</i>
SIZE	<i>Length &lt; 70 mm, stems approx. 1 mm diameter.</i>
MATURITY	<i>Not with dark green leaves or bitter taste (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs</i>
	<i>Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack.</i>
	<i>Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack.</i>
	<i>Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development).</i>
	<i>Nil with limp, soft seeds and rootlets (dehydrated).</i>
	<i>Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receipt Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>
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# Market Produce Specifications

## PRODUCE: SPROUTS

### TYPE: Cress

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Cress</i>
COLOUR	<i>White stem with greenish tinge at the apex; whitish, translucent rootlets; bright light green leaflets; dark reddish brown seed coat.</i>
VISUAL APPEARANCE	<i>Smooth, slender stems split into two short "branchlets" at the tip, each branchlet topped with a small lobed leaf; delicate, branching rootlets; seed coat retained at sprout base; pair of small, leaflets at the stem apex; may have sterile growing media (eg foam mat) in base of punnet; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy sprouts; hot, peppery flavour; faint aroma; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Straight, slender stem branching into fine rootlets at the base; 5-10 mm wide leaflets, deeply divided into three lobes.</i>
SIZE	<i>Length 40-60 mm, stems approx. 1 mm diameter.</i>
MATURITY	<i>Not with large or very dark green leaves (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs</i> <i>Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack.</i> <i>Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack.</i> <i>Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development).</i> <i>Nil with limp, soft seeds and rootlets (dehydrated).</i> <i>Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receiving Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>
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# Market Produce Specifications

## PRODUCE: SPROUTS

### TYPE: Crunchy Combo

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Mung Beans, Lentils, Garden Peas, Caloona or Adzuki Peas</i>
COLOUR	<i>Mung beans; light olive green seed coat; pale yellow seed leaves (cotyledons); white rootlet. Lentils; pale brown, translucent seed coat, pale green or salmon cotyledons, creamy rootlet. Garden peas; translucent seed coat, pale green cotyledons, cream to pale greenish rootlet. Caloona peas; reddish brown seed coat, cream cotyledons, white to cream rootlet.</i>
VISUAL APPEARANCE	<i>Predominantly germinated mung beans with generous scattering of other seed types; thin seed coats split open and often retained; fleshy cotyledons may be partially split, not opening; no foreign matter.</i>
SENSORY	<i>Firm, fleshy, crunchy sprouts; slightly nutty, pea like flavours and aromas; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Mung beans oval; Lentils flat, round cotyledons, Garden Peas round; Caloona peas oval to kidney shaped; all with emerging rootlets which may be straight or curly.</i>
SIZE	<i>Rootlets 5 - 30 mm length, &gt;1 mm diameter at the widest point.</i>
MATURITY	<i>Cotyledons should split apart easily and cleanly; not with secondary leaves emerging (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs</i>
	<i>Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack.</i>
	<i>Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack.</i>
	<i>Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development).</i>
	<i>Nil with hard, ungerminated seeds per pack.</i>
	<i>Nil with limp, soft seeds and rootlets (dehydrated).</i>
	<i>Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receipt Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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: SPROUTS

### TYPE: Lentils

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Lentils (Red / Green)</i>
COLOUR	<i>Pale brown, semi translucent seed coat, pale yellowish green or salmon pink seed leaves (cotyledons); creamy rootlet.</i>
VISUAL APPEARANCE	<i>Thin seed coats split open and often retained; fleshy cotyledons may be partially split, not opening; curled rootlet emerging from between cotyledons; no foreign matter.</i>
SENSORY	<i>Firm, fleshy, crunchy seeds; slightly nutty, pea like flavour and aroma; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Flattened, round cotyledons, curly emerging rootlet.</i>
SIZE	<i>Rootlets 5 - 15 mm length, &gt;1 mm diameter at the widest point.</i>
MATURITY	<i>Cotyledons should split apart easily and cleanly; not with secondary leaves emerging (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs</i>
	<i>Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack.</i>
	<i>Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack.</i>
	<i>Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development).</i>
	<i>Nil with hard, ungerminated seeds per pack.</i>
	<i>Nil with limp, soft seeds and rootlets (dehydrated).</i>
	<i>Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receipt Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>	

## PRODUCE: SPROUTS

### TYPE: Mung Beans

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Mung Beans</i>
COLOUR	<i>Light olive green seed coat; pale yellow seed leaves (cotyledons); white rootlet.</i>
VISUAL APPEARANCE	<i>Germinated seed; thin seed coat split open and often retained; fleshy cotyledons partially split but not opening; no foreign matter.</i>
SENSORY	<i>Firm, crunchy sprouts; slightly nutty, pea like flavour and aroma; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Straight to curly rootlet emerging from an oval seed.</i>
SIZE	<i>Rootlet 10 - 30 mm length, &gt;1 mm diameter at the widest point.</i>
MATURITY	<i>Cotyledons should split apart easily and cleanly; not with secondary leaves emerging (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs</i>
	<i>Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack.</i>
	<i>Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack.</i>
	<i>Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development).</i>
	<i>Nil with hard, ungerminated seeds per pack.</i>
	<i>Nil with limp, soft seeds and rootlets (dehydrated).</i>
	<i>Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receipt Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>
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# Market Produce Specifications

## PRODUCE: SPROUTS

### TYPE: Mustard

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Mustard Sprouts</i>
COLOUR	<i>White stem with greenish tinge at the apex; whitish, translucent rootlets; bright green leaflets; dark reddish brown seed coat.</i>
VISUAL APPEARANCE	<i>Smooth, slender stems split into two short "branchlets" at the tip, each branchlet topped with a small leaf; delicate, branching rootlets; seed coat retained at sprout base; pair of small, leaflets at the stem apex; may have sterile growing media (eg foam mat) in base of punnet; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy sprouts; moderately hot, mustard flavour; faint aroma; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Straight, slender stem branching into fine rootlets at the base; 3-7 mm wide, rounded heart shaped leaflets.</i>
SIZE	<i>Length 40-60 mm, stems approx. 1 mm diameter.</i>
MATURITY	<i>Not with large or very dark green leaves (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs. Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack. Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack. Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development). Nil with limp, soft sprouts (dehydrated). Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receiving Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>
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# Market Produce Specifications

## PRODUCE: SPROUTS

### TYPE: Onion

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Onion or Leek</i>
COLOUR	<i>Pale to bright green stem graduating to white at the rootlet; black seed case.</i>
VISUAL APPEARANCE	<i>Smooth, glossy, thin stems tapering into a single long, slender rootlet; black, papery seed coat may be retained at the stem apex; sprouts firmly packed inside punnet; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy sprouts; strong, onion type flavour and aroma; no residual chlorine taste; no foreign or 'off' odours or tastes.</i>
SHAPE	<i>Slightly thickened at the centre, tapering to a fine point at the root tip and a thinner at the stem apex; may be straight, or slightly bent or curly.</i>
SIZE	<i>Length &lt; 120 mm, stems approx. 1 mm diameter.</i>
MATURITY	<i>Not with dark green colour, fibrous texture or bitter taste (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs.</i>
	<i>Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack.</i>
	<i>Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack.</i>
	<i>Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development).</i>
	<i>Nil with limp, soft sprouts (dehydrated).</i>
	<i>Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receipt Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>
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# Market Produce Specifications

## PRODUCE: SPROUTS

### TYPE: Radish

#### GENERAL APPEARANCE CRITERIA

COMPOSITION	<i>Daikon Radish</i>
COLOUR	<i>White to very pale green stems; dark green leaflets.</i>
VISUAL APPEARANCE	<i>Smooth, glossy, slender stems divided into two "branchlets" at the apex; each "branchlet" with small to medium sized leaflet; trimmed cleanly at the base with no roots present; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy stems; crisp leaflets; hot, spicy, radish type flavour; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Approximately straight to slightly curved stems; broadly heart shaped and well rounded leaflets.</i>
SIZE	<i>Length 70-140 mm, stems approx. 1 - 2 mm diameter; leaflets &lt; 16 mm diameter at the widest point.</i>
MATURITY	<i>Not with tough stems, sour or bitter taste (overmature).</i>

#### DEFECTS

INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs. Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack. Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack. Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development). Nil with limp, soft sprouts (dehydrated). Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>

#### CONSIGNMENT CRITERIA

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. Produce Receival Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>

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# Market Produce Specifications

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## PRODUCE: SPROUTS

### TYPE: Salad

#### GENERAL APPEARANCE CRITERIA

COMPOSITION	<i>Alfalfa, Mung Beans, Radish</i>
COLOUR	<i>Predominantly alfalfa with white stems; yellowish to pale green leaves; light brown seed cases; liberal sprinkling of radish sprouts with brown seed coats, white tap root and yellow leaflets; liberal sprinkling of mung bean sprouts with white rootlets, green seed coats split to reveal yellow leaflets,</i>
VISUAL APPEARANCE	<i>Smooth, thin white stems and roots; alfalfa with two small, closed or only partially opened leaflets at the stem apex; onion sprouts with single rootlet; mung beans with short, thick rootlet; sprouts firmly packed inside punnet. Washed (repacked) produce generally lighter in colour and with fewer seed cases present than punnet grown (living sprouts) produce; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy sprouts; mild flavour and faint, grassy aroma; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Thin, tapering to a fine point at the root tip; may be straight, bent or curly; small oval leaflets.</i>
SIZE	<i>Sprout length &lt; 100 mm, stems approx. 1 mm diameter; mung bean root length &gt;5 mm.</i>
MATURITY	<i>Not with dark green leaves or bitter taste (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs.</i>
	<i>Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack.</i>
	<i>Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack.</i>
	<i>Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development).</i>
	<i>Nil with limp, soft sprouts (dehydrated).</i>
TEMPERATURE INJURY	<i>Nil with soft, slimy roots or stems (excess moisture).</i>
	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receival Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>
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# Market Produce Specifications

## PRODUCE: SPROUTS

### TYPE: Snow Pea

#### GENERAL APPEARANCE CRITERIA

COMPOSITION	<i>Snow Pea Sprouts</i>
COLOUR	<i>Creamy, pale green stems, mid green to dark green leaves.</i>
VISUAL APPEARANCE	<i>Smooth, moderately thick stems; set of compound leaves at apex and 1-2 additional sets of compound leaves along the stem; trimmed cleanly at the base with no roots or seed coats present; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy stems that snap easily when bent; crisp leaflets; pleasant mild, pea type flavour and aroma; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Approximately straight to slightly curved stems; leaves consist of 2-4 oval to heart shaped leaflets.</i>
SIZE	<i>Length 100-150 mm, stems approx. 2 mm diameter; leaflets &lt; 20 mm diameter at the widest point.</i>
MATURITY	<i>Not with dark green leaves, tough stems or bitter taste (overmature).</i>

#### DEFECTS

INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs. Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack. Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack. Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development). Nil with limp, soft sprouts (dehydrated). Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>

#### CONSIGNMENT CRITERIA

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. Produce Receival Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>

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## PRODUCE: SPROUTS

### TYPE: Sunflower

#### GENERAL APPEARANCE CRITERIA

COMPOSITION	<i>Sunflower</i>
COLOUR	<i>White to very pale green stems; dark green seed leaves (cotyledons); black and white striped seed coats.</i>
VISUAL APPEARANCE	<i>Smooth, moderately thick stems with distinct sheen; pair of thickened cotyledons at the stem apex; stems trimmed cleanly at the base with no roots present; seed coats may be retained on emerging cotyledons; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy stems; firm, fleshy cotyledons; mild, slightly nutty flavour and aroma; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>Approximately straight to slightly curved stems; oval cotyledons.</i>
SIZE	<i>Length 70-140 mm, stems approx. 2 mm diameter; leaflets 8-14 mm long.</i>
MATURITY	<i>Not with tough stems, or bitter taste (overmature).</i>

#### DEFECTS

INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs. Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack. Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack. Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development). Nil with limp, soft sprouts (dehydrated). Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>

#### CONSIGNMENT CRITERIA

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. Produce Receival Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>	

## PRODUCE: SPROUTS

### TYPE: Tri- Sprouts Crunchy Combo

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Alfalfa, Snow Peas, Mung Beans, Lentils, Garden Peas, Caloona Peas</i>
COLOUR	<i>Alfalfa; white stems; yellowish to pale green leaves; light brown seed cases. Snow Peas; creamy, pale green stems, mid green to dark green leaves. Crunchy combo mix of mung beans, lentils, garden peas and caloona peas as per individual specification.</i>
VISUAL APPEARANCE	<i>Three distinctly different sprout varieties; crunchy combo beans in centre of punnet in sealed plastic packet; sealed 10-15 ml sachet of salad dressing also included in punnet; each sprout variety to comply with their individual specification; all sprouts with fresh, bright appearance; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy sprouts with flavours typical of each variety; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>As per individual specifications for each sprout variety.</i>
SIZE	<i>Alfalfa &gt; 30 mm length; crunchy combo beans all sprouted, with roots &gt; 5 mm length; snow pea sprouts trimmed to 70 - 100 mm length; punnet to contain approx. 25 - 30g alfalfa, 75 - 80g crunchy combo mix, 25 - 30g snow peas.</i>
MATURITY	<i>Not with tough stems, dark green colouration, or bitter taste (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs.</i>
	<i>Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack.</i>
	<i>Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack.</i>
	<i>Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development).</i>
	<i>Nil with limp, soft sprouts (dehydrated).</i>
TEMPERATURE INJURY	<i>Nil with soft, slimy roots or stems (excess moisture).</i>
	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receival Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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

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## PRODUCE: SPROUTS

### TYPE: Tri-Sprouts

GENERAL APPEARANCE CRITERIA	
COMPOSITION	<i>Alfalfa, Mung Beans, Snow Peas</i>
COLOUR	<i>Alfalfa; white stems; yellowish to pale green leaves; light brown seed cases. Mung Beans; light olive green seed coat; pale yellow seed leaves (cotyledons); white rootlet. Snow Peas; creamy, pale green stems, mid green to dark green leaves</i>
VISUAL APPEARANCE	<i>Three distinctly different sprout varieties; mung beans in centre of punnet in sealed plastic packet; sealed 10 - 15 ml sachet of salad dressing also included in punnet; each sprout variety to comply with their individual specification; all sprouts with fresh, bright appearance; no foreign matter.</i>
SENSORY	<i>Crunchy, juicy sprouts with flavours typical of each variety; no residual chlorine taste; no foreign or "off" odours or tastes.</i>
SHAPE	<i>As per individual specifications for each sprout variety.</i>
SIZE	<i>Alfalfa &gt; 30 mm length; mung beans with roots &gt; 5 mm length; snow pea sprouts trimmed to 70 - 100 mm length; punnet to contain approx. 25 - 30 g alfalfa, 75 - 80 g mung beans, 25 - 30 g snow peas.</i>
MATURITY	<i>Not with tough stems, dark green colouration, or bitter taste (overmature).</i>
DEFECTS	
INSECTS	<i>Nil evidence of live insects.</i>
DISEASES	<i>Nil evidence fungal or bacterial rots (eg bacterial soft rots, Sclerotinia rot, Rhizoctonia rot).</i>
PHYSICAL/PEST DAMAGE	<i>Nil with underweight packs.</i>
	<i>Nil with crushed or severely bruised sprouts &gt; 2 % pack.</i>
SKIN MARKS / BLEMISHES	<i>Nil with yellow mottling or spotting of leaflets &gt; 2 % pack.</i>
	<i>Nil with black markings on stems.</i>
PHYSIOLOGICAL DISORDERS	<i>Nil with green colouration on stems or dark green leaflets (strong light exposure) &gt; 2 % pack.</i>
	<i>Nil with reddish brown root tips affecting &gt;10% pack. (carotenoid development).</i>
	<i>Nil with limp, soft sprouts (dehydrated).</i>
	<i>Nil with soft, slimy roots or stems (excess moisture).</i>
TEMPERATURE INJURY	<i>Nil with soft, translucent flesh (freezing injury) &gt; 2 % pack.</i>
CONSIGNMENT CRITERIA	
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. Produce Receipt Temperature 2 - 4°C, never warmer than 5°C.</i>
CHEMICAL RESIDUES & CONTAMINANTS	<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, Heavy Metals and Microbiological pathogens to comply with the FSANZ Food Standards Code MRL's, ML's and Microbiological Limits.</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>	