

Market Produce Specifications:

SWEDE

Various 2

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PRODUCE: SWEDE

TYPE: N/A

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Cream with characteristic light purple/green halo around stem end; creamy flesh.</i>
VISUAL APPEARANCE	<i>Clean, smooth skinned tuber with trimmed roots and tops; well rounded; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, uniform flesh texture. Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round to oval, tapering at the base.</i>
SIZE	<i>Bulb diameter medium 70 - 85 mm, large 85 - 100 mm (10 % size overlap permitted)</i>
MATURITY	<i>Well coloured with no evidence of coarse or stringy texture, outer cracking / splitting.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation.</i>
DISEASES	<i>With evidence of fungal or bacterial rots.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
	<i>With evidence of clear centre (Glassy heart)</i>
PHYSIOLOGICAL DISORDER	<i>With evidence of distinct greening. (cold or over mature at harvesting)</i>
	<i>With dry or woody fibrous core separating from flesh.</i>
	<i>With evidence of sprouting or stem end deterioration/softness.</i>
TEMPERATURE INJURY	<i>With evidence of moist soft discoloured areas (freeze damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor bruises, affecting >2sq cm.</i>
SKIN MARKS	<i>With minor greening on >10% of consignment.</i>
	<i>With shaved areas on shoulders, affecting in aggregate >2sq cm.</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) 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 - 5 °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>	