



<b>PRODUCE:</b>	<b>ASIAN VEGETABLES (ROOT)</b>
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<b>TYPE</b>	<b>Cassava</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	<b>Manioc, Tapioca, Yuca Root</b>

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Dark brown skin, cream to yellow flesh depending on variety.
<b>Visual Appearance</b>	Long, swollen roots; thin, rough textured skin; ends dipped in wax to prevent oxidation and water loss; free from foreign matter.
<b>Sensory</b>	Firm tuber; starchy flesh is inedible unless cooked (due to cyanogens); free from foreign and 'off' smells or tastes; bitter cassava contains higher levels of cyanogens than sweet varieties and has coarser texture once cooked.
<b>Shape</b>	Approximately cylindrical; may be somewhat tapering at the ends; often slightly irregular in shape.
<b>Size</b>	30 - 50 mm diameter at the widest point; 200 - 350 mm length.
<b>Maturity</b>	Not woody or with darkened flesh.
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With evidence of fungal or bacterial rots (Fusarium rot).
<b>Physical/Pest Damage</b>	With unhealed cuts, holes, splits or pest damage that breaks the skin.
<b>Skin Marks / Blemishes</b>	With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.
<b>Physiological Disorder</b>	With shrivelled or loose skin, tubers that bend without breaking (dehydration). With green shoots. With cracks or splits that break the skin (senescent).
<b>Temperature Injury</b>	With discoloured, water-soaked areas, (freezing damage). With grey or brown streaky discolouration of the flesh (chilling injury).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With minor skin blemishes affecting in aggregate > 2 sq cm.
<b>Skin Marks/Blemishes</b>	With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2sq cm.
CONSIGNMENT CRITERIA	
<b>Tolerance Per Consignment</b>	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%.
<b>Packaging &amp; Labelling</b>	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/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
<b>Shelf Life</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>Receival Conditions</b>	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 5 - 10 °C
<b>Chemical &amp; Containment Residues</b>	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.
<b>Food Safety Requirements</b>	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.