



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

GENERAL APPEARANCE CRITERIA

Colour	Dark brown skin, cream to yellow flesh depending on variety.
Visual Appearance	Long, swollen roots; thin, rough textured skin; ends dipped in wax to prevent oxidation and water loss; free from foreign matter.
Sensory	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.
Shape	Approximately cylindrical; may be somewhat tapering at the ends; often slightly irregular in shape.
Size	30 - 50 mm diameter at the widest point; 200 - 350 mm length.
Maturity	Not woody or with darkened flesh.

MAJOR DEFECTS

Insects	With obvious live insects.
Diseases	With evidence of fungal or bacterial rots (Fusarium rot).
Physical/Pest Damage	With unhealed cuts, holes, splits or pest damage that breaks the skin.
Skin Marks / Blemishes	With superficial scuffs, scratches or blemishes affecting in aggregate > 4 sq cm.
Physiological Disorder	With shrivelled or loose skin, tubers that bend without breaking (dehydration). With green shoots. With cracks or splits that break the skin (senescent).
Temperature Injury	With discoloured, water-soaked areas, (freezing damage). With grey or brown streaky discolouration of the flesh (chilling injury).

MINOR DEFECTS

Physical/Pest Damage	With minor skin blemishes affecting in aggregate > 2 sq cm.
Skin Marks/Blemishes	With mechanical harvesting marks or healed depressions in skin affecting in aggregate >2sq cm.

CONSIGNMENT CRITERIA

Tolerance Per Consignment	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%.
Packaging & Labelling	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.
Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receipt.
Receipt Conditions	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
Chemical & Containment Residues	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.
Food Safety Requirements	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.