



PRODUCE:	ASIAN VEGETABLES (Leafy)
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TYPE	Gai Lan	VARIETY	Various
CLASS	One	NOTES	Chinese Broccoli, Chinese Kale

GENERAL APPEARANCE CRITERIA

Colour	Blue green leaves, green to light green stems; may have green buds and white flowers.
Visual Appearance	Dull green leaves; thick, round and fleshy main stem; thinner, round leaf stems; small buds and flowers; cleanly cut stems; free from foreign matter.
Sensory	Juicy, crunchy stems with slightly sweet flavour; leaves with delicate broccoli flavour; not stringy or bitter; free from foreign odours or tastes.
Shape	Thick, approximately oval leaves often with a bluish white bloom.
Size	Length 250 - 350mm; weight >350g; > 8 stems per bunch.
Maturity	Cut from young plants, flower spikes partially (not fully) open.

MAJOR DEFECTS

Insects	With obvious live insects or other pests eg. aphids, mites, whitefly.
Diseases	With evidence of fungal or bacterial rots (Sclerotinia rot, Alternaria, bacterial spots) With evidence of viral infection (yellow mottling, deformed shoots).
Physical/Pest Damage	With holes or deep bruises through the stems. With significant cuts or splits in the stems or leaves. With excessive soil deposits. With limp, wilted leaves (dehydration).
Physiological Disorder	With yellowing or discoloured leaves (overstored / senescent).
Temperature Injury	With bleached areas on the leaves or stems (sunburn). With dark, water-soaked areas (freezing injury).

MINOR DEFECTS

Physical/Pest Damage	With superficial insect or pest damage affecting > 2 sq cm per leaf.
Skin Marks/Blemishes	With superficial bruises (<1mm deep) in stems, With abrasion or rub damage (brown / dark areas) affecting >1 sq cm per stem.
Physiological Disorder	With narrow, ruffled or distorted leaves affecting > 10 % foliage.

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 grower's 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.
Receival 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 2 - 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.