

**PRODUCE:****ASPARAGUS**

<b>TYPE</b>	<b>Green</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	Bright green spears, grading to light green at base with minimal white on butt, (Max. 10mm); purplish leaflets densely packed at tip.
<b>Visual Appearance</b>	Glossy bloom, fleshy spears with clean cut base; free from foreign matter.
<b>Sensory</b>	Crisp, juicy spears, which snap easily when bent; no foreign or "off" smells and tastes.
<b>Shape</b>	Straight spears with compact heads; maximum 10° curvature of spear allowed.
<b>Size</b>	Spear length 200 - 250 mm (max. 20mm variation within bunches); spear diameter 10 - 18 mm (max. 4mm variation within bunches); bunch weight approx. 185 g.
<b>Maturity</b>	Full bodied, firm spears with tightly closed tip leaflets.

**MAJOR DEFECTS**

<b>Insects</b>	With obvious live insects or other pests (eg. aphids, slugs)
<b>Diseases</b>	With fungal or bacterial rots (eg mould, Fusarium rot, Anthracnose, bacterial soft rot).
<b>Physical/Pest Damage</b>	With deep splits, holes, cuts, tip breakage or deep bruises through spears. With excessive soil deposits.
<b>Physiological Disorder</b>	With tough, stringy texture (ethylene exposure). With shrivelled skin and discoloured tips (dehydrated). With opening leaflets at the tip (feathering).
<b>Temperature Injury</b>	With rubbery or soft spears (heat injury). With greying or dark streaking of the tips and limp, dull appearance (chilling injury). With soft, watersoaked lesions (freezing injury).

**MINOR DEFECTS**

<b>Physical/Pest Damage</b>	With superficial insect or pest damage, not > 2sq cm.
<b>Skin Marks/Blemishes</b>	With superficial scratches, bruises, affecting in aggregate >1sq cm. With light coloured spotting affecting in aggregate >1 sq cm.
<b>Physiological Disorder</b>	With unevenly bent tips (tips protruding from bunch at odd angles), affecting >20% bunch. With hollow stems affecting > 10% of the bunch.

**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 2 - 5 °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 FSNZ 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.



<b>PRODUCE:</b>	<b>ASPARAGUS</b>
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<b>TYPE</b>	<b>Purple</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Deep purple spears grading to light purple at base, minimal white on butt (max 10mm); minimal green colour on stem.
<b>Visual Appearance</b>	Glossy bloom, fleshy spears with clean cut base; free from foreign matter.
<b>Sensory</b>	Crisp, juicy spears, which snap easily when bent; no foreign or "off" smells and tastes.
<b>Shape</b>	Straight spears with compact heads; maximum 10° curvature of spear allowed.
<b>Size</b>	Spears length 200 - 250 mm (max. 20mm variation within bunches) Spear diameter 10 - 25 mm (max. 4mm variation within bunches) Bunch weight approx. 200g.
<b>Maturity</b>	Full bodied, firm spears with tightly closed tip leaflets.
MAJOR DEFECTS	
<b>Insects</b>	With obvious live insects or other pests (eg. aphids, slugs)
<b>Diseases</b>	With fungal or bacterial rots (eg mould, Fusarium rot, Anthracnose, bacterial soft rot).
<b>Physical/Pest Damage</b>	With deep splits, holes, cuts, tip breakage or deep bruises through spears. With excessive soil deposits.
<b>Physiological Disorder</b>	With tough, stringy texture (ethylene exposure). With shrivelled skin and discoloured tips (dehydrated). With opening leaflets at the tip (feathering).
<b>Temperature Injury</b>	With rubbery or soft spears (heat injury). With greying or dark streaking of the tips and limp, dull appearance (chilling injury). With soft, water-soaked lesions (freezing injury).
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	With superficial insect or pest damage, not > 2sq cm.
<b>Skin Marks/Blemishes</b>	With superficial scratches, bruises, affecting in aggregate >1sq cm. With light coloured spotting affecting in aggregate >1 sq cm.
<b>Physiological Disorder</b>	With unevenly bent tips (tips protruding from bunch at odd angles), affecting >20% bunch. With hollow stems affecting > 10% of the bunch.
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 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.
<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 2 - 5 °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 FSA NZ 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.

**PRODUCE:****ASPARAGUS**

<b>TYPE</b>	<b>White</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	Creamy white spears with minimal light green colour on tips.
<b>Visual Appearance</b>	Glossy bloom, fleshy spears with clean cut base; free from foreign matter.
<b>Sensory</b>	Crisp, juicy spears, which snap easily when bent; no foreign or "off" smells and tastes.
<b>Shape</b>	Straight spears with compact heads; maximum 10° curvature of spear allowed.
<b>Size</b>	Spear length 175 - 225 mm (max. 20mm variation within bunches); spear diameter 10 - 21 mm (max. 4mm variation within bunches); bunch weight approx. 185 g.
<b>Maturity</b>	Full bodied, firm spears with tightly closed tip leaflets.

**MAJOR DEFECTS**

<b>Insects</b>	With obvious live insects or other pests (eg. aphids, slugs)
<b>Diseases</b>	With fungal or bacterial rots (eg mould, Fusarium rot, Anthracnose, bacterial soft rot).
<b>Physical/Pest Damage</b>	With deep splits, holes, cuts, tip breakage or deep bruises through spears. With excessive soil deposits.
<b>Physiological Disorder</b>	With tough, stringy texture (ethylene exposure). With shrivelled skin and discoloured tips (dehydrated). With opening leaflets at the tip (feathering).
<b>Temperature Injury</b>	With rubbery or soft spears (heat injury). With greying or dark streaking of the tips and limp, dull appearance (chilling injury). With soft, watersoaked lesions (freezing injury).

**MINOR DEFECTS**

<b>Physical/Pest Damage</b>	With superficial insect or pest damage, not > 2sq cm.
<b>Skin Marks/Blemishes</b>	With superficial scratches, bruises, affecting in aggregate >1sq cm. With light coloured spotting affecting in aggregate >1 sq cm.
<b>Physiological Disorder</b>	With unevenly bent tips (tips protruding from bunch at odd angles), affecting >20% bunch. With hollow stems affecting > 10% of the bunch.

**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.
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<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.