



<b>PRODUCE:</b>	<b>BEAN</b>
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<b>TYPE</b>	<b>Flat</b>	<b>VARIETY</b>	<b>European</b>
<b>CLASS</b>		<b>NOTES</b>	<b>Romano</b>

**GENERAL APPEARANCE CRITERIA**

<b>Colour</b>	Mid green skin and flesh; pale green seeds.
<b>Visual Appearance</b>	Plump, well formed pods, small immature seeds inside pods; free from foreign matter.
<b>Sensory</b>	Firm, crisp pods that snap easily when bent; sweet and juicy flavour; no evidence of stringiness; free from foreign odours and tastes.
<b>Shape</b>	Flat to slightly oval pods in cross section; long and straight; no deformed or misshapen beans (crooked, curly, twisted beans)
<b>Size</b>	Pod length 150 - 200 mm; width 15 - 20 mm; as per requirements.
<b>Maturity</b>	With pod bulging very slightly around seeds; seeds small, tender, light coloured, not dark/tough.

**MAJOR DEFECTS**

<b>Insects</b>	With obvious live insects.
<b>Diseases</b>	With fungal diseases or soft rots (eg Anthracnose, bacterial spot, Sclerotinia rot). With disfigured, mottled or discoloured pods (virus infection)
<b>Physical/Pest Damage</b>	With holes due to feeding by insect larvae. With crushed areas, deep bruises or unhealed splits in the bean skin. With soft, wilted, shrivelled pods which bend without breaking (dehydration)
<b>Physiological Disorder</b>	With poor development of seeds within pods (undermature or poor pollination). With evidence of russet brown marking) With yellowed skin (senescent, ethylene damage). With discolouration of the seed attachment scars (overmature)
<b>Temperature Injury</b>	With surface pitting, watersoaked lesions in skin, or slimy texture (chilling injury). With soft, watersoaked flesh (freezing damage).

**MINOR DEFECTS**

<b>Physical/Pest Damage</b>	With rubs, healed insect damage (scars) affecting > 1 sq cm surface area.
<b>Skin Marks/Blemishes</b>	With slight bruising or scuffing not affecting > 1 sq cm surface area.
<b>Physiological Disorder</b>	With broken or damaged tips affecting >5% consignment. With empty pods affecting >5% of consignment

**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 4 - 7°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.