



PRODUCE:	CARROT
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TYPE	Dutch	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Mid to bright orange skin and flesh. Bright green tops.
Visual Appearance	Brightly coloured, thin and relatively smooth skin; no secondary roots; tops intact with fresh green leaves. No excess foreign matter (slightly soiled eyes allowable); no abnormal external moisture, no flaking or peeling. Tops fastened with suitable ties and identifying tag.
Sensory	Firm root that snaps easily when bent; crisp and juicy flesh, not dry and woody; slightly sweet flavour; no 'off' odours or tastes.
Shape	Small, slender carrot variety, straight; conical, with even taper; rounded to slightly rounded shoulders, according to variety.
Size	Uniform size within bunch, 100 – 150 mm length.
Maturity	Not fibrous or woody.
MAJOR DEFECTS	
Insects	With obvious live insects (eg borers, slugs).
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Sclerotinia rot, Anthracnose). With distortion or mottling due to virus infection.
Physical/Pest Damage	With cracks, cuts, holes, or pest damage that breaks the skin. With bunches containing broken carrots or broken tips. With flaking or peeling areas.
Temperature Injury	With soft, moist, discoloured lesions in the flesh (freezing damage). With soft or limp carrots (dehydrated).
Physiological Disorder	With forked or misshapen carrots. With yellowed or bitter flavoured carrots (ethylene damage.)
MINOR DEFECTS	
Physical/Pest Damage	With superficial (<1mm deep) bruises affecting >1sq cm; no deep bruises. With shaved or chipped areas, eg. on shoulders, affecting >1sq cm. With healed cuts/scratches >20mm long or >1mm deep or wide (not removable by one pass peeling).
Skin Marks/Blemishes	With dark marks (not decaying areas) affecting >0.5 sq cm of surface area. With light rub/scuff marks (not dark against background colour) >1 sq cm of surface.
Physiological Disorder	With green or purple shoulders affecting > 1 sq cm. With healed growth cracks >20mm long or >1mm deep or wide (not removable by one pass peeling).
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.
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 - 6° 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.