



PRODUCE:	CORN
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TYPE	Baby	VARIETY	Various - Australian
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Pale yellow kernels, creamy white internal flesh.
Visual Appearance	Small kernels, not fully formed or swollen; husk and silks removed; clean stem cut at the end of the cob flush with base of kernels; free from foreign matter.
Sensory	Firm, sweet, crisp, finely textured cobs that snap easily when flexed; free from foreign and 'off' smells or tastes.
Shape	Elongated conical, tapering to a point at the tip. Nil misshapen or distorted cobs.
Size	Cobs 60 - 110 mm length, each cob 12-18 mm diameter at the base.
Maturity	Tender, juicy core, not hard or woody (overmature).

MAJOR DEFECTS

Insects	With evidence of live insects or insect infestation.
Diseases	With evidence of fungal or bacterial rots (eg mildew, smut). With evidence of yellowed striping or mottling (virus infection).
Physical/Pest Damage	With unhealed cuts, holes or splits from physical or pest damage. With bruises or crushed areas.
Temperature Injury	With discoloured, water-soaked areas (freezing damage). With dry or shrivelled kernels (dehydrated).
Physiological Disorder	With watery or doughy texture.

MINOR DEFECTS

Physical/Pest Damage	With superficial scuffing, healed scratches or cuts affecting in aggregate > 1 sq cm.
Skin Marks/Blemishes	With uneven colouration or discoloured marks > 1 sq 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.
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.