



<b>PRODUCE:</b>	<b>CORN</b>
-----------------	-------------

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

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Very pale golden to cream kernels; green husk; cream to brown silks.
<b>Visual Appearance</b>	Kernels should be plump, shiny and well coloured; fibrous husk intact and close fitting, not wilted; silks attached at the top of the cob; flag leaves and long stems removed; clean stem cut at the base of the cob <25 mm past the last husk attachment; free from foreign matter.
<b>Sensory</b>	Sweet flavoured, crisp kernels containing a milky juice; free from foreign and 'off ' smells or tastes.
<b>Shape</b>	Cylindrical to conical. Nil misshapen or distorted cobs.
<b>Size</b>	Minimum cob size 180 mm length.
<b>Maturity</b>	Kernels firm, full bodied, juicy and well coloured; not small (immature) or dry (overmature).

### MAJOR DEFECTS

<b>Insects</b>	With evidence of live insects or insect infestation (eg Heliothis caterpillars).
<b>Diseases</b>	With evidence of fungal or bacterial rots (eg mildew, smut). With evidence of yellowed striping or mottling (virus infection).
<b>Physical/Pest Damage</b>	With unhealed cuts, holes or splits from physical or pest damage. With deep bruises or crushed areas in the kernels.
<b>Temperature Injury</b>	With discoloured, water-soaked areas (freezing damage). With dented or shrivelled kernels (dehydrated).
<b>Physiological Disorder</b>	With a lack of kernel filling on >15% of the end of the cob, or over the main body of the cob (incomplete fertilisation).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With rust extending over >2 sq cm of the outer husk, or deeper than 2 layers of husk. With husks penetrated in more than one place by mechanical or pest means.
<b>Skin Marks/Blemishes</b>	With discolouration of the husk >2 sq cm (frost damage or spray burn).
<b>Physiological Disorder</b>	With watery kernels (with clear, not milky juice) or dry, doughy kernels (incorrect maturity).

### 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 - 6 °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.