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| <b>PRODUCE:</b> | <b>GREEN GARLIC</b> |
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|--------------|--------------|----------------|---------------|
| <b>TYPE</b>  | <b>Green</b> | <b>VARIETY</b> | <b>Morado</b> |
| <b>CLASS</b> | <b>One</b>   | <b>NOTES</b>   |               |

**GENERAL APPEARANCE CRITERIA**

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|--------------------------|---|
| <b>Colour</b>            | Dark to light Green with faint yellow stripes.  |
| <b>Visual Appearance</b> | Immature garlic plants with yellow striped green foliage, a slender pink tinged white stem and washed roots   |
| <b>Sensory</b>           | Green Garlic has the same taste as garlic cloves but looks more like a "spring onion". Fresh Spring Garlic is a young fresh garlic plant. It has a very mild and juicy garlic taste   |
| <b>Shape</b>             | Plant Stem: White to off-white colour with pink tinge. Diameter can range from 2 to 4 cm.<br>Plant Base: Bell shaped miniature bulb varying between 2-5cm diameter.<br>Plant Root: Washed roots. One to two inches long. White to Off white colour. |
| <b>Size</b>              | Plant height can vary from 45 to 75 cm in length depending on variety and season  |
| <b>Maturity</b>          | Mature garlic should consist of firm, plump base  |

**MAJOR DEFECTS**

|                               |   |
|-------------------------------|---|
| <b>Insects</b>                | With evidence of live insects.  |
| <b>Diseases</b>               | With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)   |
| <b>Physical/Pest Damage</b>   | With unhealed cuts, holes or splits that break the dry outer layers.<br>With soft, spongy or deeply sunken areas due to severe bruising.  |
| <b>Physiological Disorder</b> | With prominent greening or blotchy colouration.<br>With water soaked areas in the clove flesh.<br>With loose, flaking outer layers or visible sprouting (excess maturity).<br>With deep growth cracks penetrating through the dry outer layers. |
| <b>Temperature Injury</b>     | With soft, watersoaked flesh (freezing injury).<br>With large discoloured areas of skin with no tissue damage underneath affecting >20% of the consignment (sunburn)  |

**MINOR DEFECTS**

|                             |  |
|-----------------------------|--|
| <b>Physical/Pest Damage</b> | With healed scars > 1sq cm on >5% of consignment.<br>With > 1sq cm discolouration on the skin, affecting <20% of consignment (sunburn) |
| <b>Skin Marks/Blemishes</b> | Skin marks or blemishes are only acceptable if less than 2 per plant. No deep bruising acceptable.                                     |

**CONSIGNMENT CRITERIA**

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| <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 Australian Interstate Consignment. Conformance to Australian Import Protocol. eg. Import permits, phytosanitary inspection and certificates, fumigation requirements, etc. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 7-10° 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.   |