



<b>PRODUCE:</b>	<b>KOHL RABI</b>
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<b>TYPE</b>	<b>Purple / White</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	<b>Turnip Rooted Cabbage</b>

### GENERAL APPEARANCE CRITERIA

<b>Colour</b>	Purple, cream or pale, greenish skin; creamy white flesh.
<b>Visual Appearance</b>	A turnip-like bulb; leaves removed; several short leaf bases protruding at regular spacings over the top half of the bulb; medium thick, waxy skin; no foreign matter.
<b>Sensory</b>	Firm flesh with a mildly sweet Turnip x Cabbage flavour; no foreign smells or tastes.
<b>Shape</b>	Round to slightly squat.
<b>Size</b>	70 - 100 mm diameter; as per pre ordered size requirements.
<b>Maturity</b>	Harvested before flowering, not coarse, fibrous or woody (overmature).

### MAJOR DEFECTS

<b>Insects</b>	With obvious live insects or other pests (eg. aphids, insect larvae)
<b>Diseases</b>	With rot and mould on bulb or stem base (eg. black root rot, ring spot, Anthracnose).
<b>Physical/Pest Damage</b>	With splits holes, cuts, or deep abrasion that breaks the skin. With obvious physical contamination eg. excess soil. With bleached areas (sunburn).
<b>Temperature Injury</b>	With softened, wrinkled skin or tough texture (dehydration). With dark, water-soaked areas (freeze injury).

### MINOR DEFECTS

<b>Physical/Pest Damage</b>	With superficial insect or pest damage affecting > 2 sq cm.
<b>Skin Marks/Blemishes</b>	With superficial bruises (< 1mm deep), With dark coloured abrasion or rub damage affecting >2 sq cm.
<b>Physiological Disorder</b>	With retained stem bases > 40 mm long.

### 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 - 8° 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.