



PRODUCE:	LEAFY VEGETABLES		
TYPE	Broccoli Raab	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With mid green leaves, long smooth light green stems with white veins.
Visual Appearance	Large leaves, stems may have 1 - 5 branches, fresh and firm, cleanly cut white stems, small broccoli like buds are acceptable; free from foreign matter.
Sensory	Firm, crisp leaves and stems, bitter tasting; free from foreign tastes and 'off' smells.
Shape	Rounded stems and branchlets; serrated edges on leaves.
Size	250 - 450mm in length, uniform within bunches.
Maturity	Nil with limp or dry yellow leaves (overmature).

MAJOR DEFECTS

Insects	With obvious live insects (eg. aphids, slugs).
Diseases	With bacterial or fungal rots. (eg. downy mildew, leaf spot). With evidence of viral infections or nutrient deficiencies.
Physical/Pest Damage	With cuts, holes, splits or tears affecting >10% of bunch. With bruised or crushed stems and leaves affecting >10% of bunch.
Physiological Disorders	With brownish spotting or russet of the leaves. With soft, wilted or yellowing on leaves or stem (dehydration).
Temperature Injury	With discoloured, dark watersoaked leaves (chilling injury) With bleached areas on the leaves affecting >10sq cm per bunch (sunburn).

MINOR DEFECTS

Physical/Pest Damage	With cuts, tears, or holes affecting >5% of the bunch. With bruised stems or crushed leaves affecting >5% of bunch.
Physiological Disorder	With browning of the leaf margins affecting >10% of bunch.
Temperature Injury	With bleached areas on leaves affecting >5sq cm of bunch.

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 4 - 10° 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.