



PRODUCE:	LEAFY VEGETABLES
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TYPE	Chicory	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Mid green leaves; light green stems.
Visual Appearance	Long, deeply lobed, leaves with rounded tips; fresh and firm; long fleshy stems joined at the base; ruts removed with clean cut; free from foreign matter.
Sensory	Firm leaves; fleshy, slightly tough and stringy mid ribs; leaves have a strongly bitter flavour; no foreign tastes or odours.
Shape	Long, slender leaves and stems; 2 - 4 whole plants per bunch.
Size	Bunch length 400 - 500 mm; bunch weight >550g.
Maturity	Crisp, erect leaves and stems, no evidence of bud formation (bolting).
MAJOR DEFECTS	
Insects	With obvious live insects (eg. caterpillars, aphids, slugs, snails).
Diseases	With fungal or bacterial rots (eg bacterial or fungal leaf spot, bacterial soft rot, downy mildew, Anthracnose, Sclerotinia rot) With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
Physical/Pest Damage	With cuts, tears, or holes affecting > 20% of bunch.
Physiological Disorders	With pinkish brown spotting or streaking of the midribs (CO2 damage). With brownish spotting or russetting of the leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated)
Temperature Injury	With discoloured, watersoaked leaves (freezing injury). With bleached areas on leaves affecting > 20% of bunch (sunburn).
MINOR DEFECTS	
Physical/Pest Damage	With cuts, tears, or holes affecting > 10% of bunch.
Physiological Disorder	With browning of the leaf margins (tip burn) affecting > 10% of bunch.
Temperature Injury	With bleached areas > 5 sq cm (sunburn) per 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.