



PRODUCE:	LETTUCE
-----------------	----------------

TYPE	Baby Cos	VARIETY	Various
CLASS	One	NOTES	Baby Romaine

GENERAL APPEARANCE CRITERIA	
Colour	Mid-green leaves grading to pale green at the base; inner leaves pale yellowish green.
Visual Appearance	Fresh, bright loosely overlapping outer and inner leaves; crinkly to very crinkly and undulating leaves depending on variety; firm, white mid ribs; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); firm heart at centre; free from foreign matter.
Sensory	Firm, compact heads; crisp leaves with fleshy mid ribs; moderately strong lettuce type flavour; no 'off' odours or tastes.
Shape	With upright, elongated heads; spoon-shaped, compact leaves with minimal opening; conical heart.
Size	Height from base of stem >120 mm, span of main leaves >140mm diameter; as per pre-ordered requirements; <20% size variation within box.
Maturity	No variation of maturity within boxes. With full and compact hearts; crisp leaves easily snapped away from core; no evidence of 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, black spot, Anthracnose, Sclerotinia rot). With stunted or yellowed appearance, yellow mottling or enlarged veins (virus infection).
Physical/Pest Damage	With cuts, tears, bruises, holes or crushed areas in the inner leaves.
Skin Marks / Blemishes	With pinkish brown spotting or streaking of the midribs on the inner leaves (CO2 damage).
Physiological Disorders	With brownish spotting or russetting of the inner leaves (ethylene damage). With soft, wilted or yellowed appearance (dehydrated). With browning of the leaf margins (tip burn) >2mm width on the inner leaves.
Temperature Injury	With discoloured, watersoaked leaves (freezing injury). With bleached areas on inner leaves (sunburn).
MINOR DEFECTS	
Physical/Pest Damage	With cuts, tears, holes or crushed areas > 5 sq cm on the outer leaves.
Physiological Disorder	With >6 yellow, brown or dry outer leaves at lettuce base. With browning of the leaf margins (tip burn) >2 mm width on >2 of the outer leaves.
Temperature Injury	With bleached areas > 5 sq cm on the outer leaves (sunburn).
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 1 – 5 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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.