



PRODUCE:	LETTUCE
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TYPE	Mignonette	VARIETY	Green
CLASS	ONE	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Pale green to mid green leaves.
Visual Appearance	Densely packed head of softly wrinkled, lobed leaves; may have small heart at centre or be loose leafed depending on variety; stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown); free from foreign matter.
Sensory	Tender, slightly soft leaves; fresh, mild lettuce flavour; free from foreign and 'off' odours or tastes.
Shape	Densely packed leaves forming a dome shape.
Size	Height from base of stem >90 mm, span of main leaves >180mm diameter; <20% size variation within box; as per pre-ordered requirements.
Maturity	Crisp, erect leaves; no evidence of stem elongation >40mm at centre of lettuce (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 - 5oC.
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.