Effective: *1 November 2006*

FMA | FreshSpecs PRODUCE SPECIFICATIONS

PRODUCE:	ONION

TYPE	Mild	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Light, pale yellow to golden brown skin; semi-translucent flesh.
Visual Appearance	Fleshy white bands surrounded by a smooth outerlayer. Well formed shape with slightly flaky to smooth single layer of papery skin covering the overlapping concentric layers of flesh; remnant cut stem and roots not >10mm; free from foreign matter.
Sensory	Firm crisp texture, mild flavour; Free from foreign and "off' smells or tastes.
Shape	Round to slightly oval shape peaking at the apex.
Size	Medium 55-75 mm Large 75-95mm Prepacked weight requirement must be > 10 % above the declared net weight per retail unit. Diameter as per Pre-ordered requirements.
Maturity	Well cured, dormant, with tight necks.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot) With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
Physical/Pest Damage	With water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale). With loose, fleshy scales (puffiness) or visible sprouting (excess maturity). With deep growth cracks penetrating through the dry outer layers.
Temperature Injury	With soft, water soaked outer fleshy scales (freezing injury).
MINOR DEFECTS	
Diseases	With superficial mould, eg. Scattered, dry black spots affecting >20% of visible surface or outer layers, no major mould growth (furry appearance due to visible mycelium).
Physical/Pest Damage	With healed, shallow (<2mm deep) scratches/wounds/ pest damage >5mm long or affecting >1sq cm. With excessive peeling or cracking of papery scales exposing >50 surface area of white fleshy scales. With superficial (<2mm deep) bruises or flattened areas >2sq cm.
Skin Marks/Blemishes	With skin marks/blemish, eg. Dull- grey-black blotches (water staining) affecting in aggregate > 10% surface area.
Physiological Disorder	With misshapen onions, eg. Doubles, (> 1 distinct bulb) or bottlenecks (thick necks with moderately developed bulbs).
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 receival.
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 10 - 20°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.

**Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.*