



PRODUCE:	ONION
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TYPE	Sweet	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Light golden brown skin; white, semi-translucent flesh.
Visual Appearance	Firm fleshy white bands surrounded by a smooth outer layer. Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh. Remnant cut stem not >50mm and roots not >10mm in length Free from foreign matter.
Sensory	Firm, crisp texture; sweet mild flavour, not too pungent. Free from foreign and 'off' smells or tastes.
Shape	Round to slightly oval shape peaking at the apex.
Size	55 - 80 mm diameter; as per pre-ordered size 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)
Physical/Pest Damage	With unhealed cuts, holes or splits that break the dry outer layers. With soft, spongy or deeply sunken areas due to severe bruising.
Physiological Disorders	With prominent greening or blotchy colouration. 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 >10% 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 >0.5sq cm. With excessive peeling or cracking of papery scales exposing >2sq cm 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 >2sq cm.
Physiological Disorder	With >5% 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 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 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.