



PRODUCE:	CABBAGE
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TYPE	Savoy	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	Dark green to yellowish green leaves depending on variety.
Visual Appearance	A firm well formed, compact heart of leaves with max. 3-4 large outer leaves; distinct veins and crinkled leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter.
Sensory	Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off' smells or tastes.
Shape	Round to oval head.
Size	1.5 - 2.0 kg net head weight as per requirements
Maturity	Heavy for size; no open or very white hearts.
MAJOR DEFECTS	
Insects	With evidence of live insects.
Diseases	With evidence of fungal or bacterial rots (eg. bacterial soft rot, Alternaria rot, black rot). With evidence of discolouration or disfigurement due to viruses (eg. mosaic).
Physical/Pest Damage	With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails).
Temperature Injury	With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage)
Physiological Disorder	With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves.
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising >2sq cm in inner leaves. With >2 broken or missing outer leaves. With >3 outer leaves with cuts and tears >10cm or holes bruising, crushed areas >10sq cm.
Skin Marks/Blemishes	With healed scars >2sq cm.
Physiological Disorder	With slight tip browning of outer leaves >2mm.
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 2 - 8°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.