



<b>PRODUCE:</b>	<b>CABBAGE</b>
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<b>TYPE</b>	<b>Sugarloaf</b>	<b>VARIETY</b>	<b>Various</b>
<b>CLASS</b>	<b>One</b>	<b>NOTES</b>	

GENERAL APPEARANCE CRITERIA	
<b>Colour</b>	Dark bluish green to pale green leaves, lighter near the cabbage centre.
<b>Visual Appearance</b>	A firm, well formed, heart of leaves wrapped around a central core; max. 3-4 large outer leaves; minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter.
<b>Sensory</b>	Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off' smells or tastes.
<b>Shape</b>	Oval to conical head, distinctly pointed at the apex.
<b>Size</b>	1 - 2 kg net head weight; 200-300mm tall; as per pre-ordered requirements
<b>Maturity</b>	Heavy for size; no open or very white hearts.
MAJOR DEFECTS	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	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).
<b>Physical/Pest Damage</b>	With unhealed cuts, holes, splits or crushed areas from physical or pest damage. With evidence of pest droppings (eg. birds, snails).
<b>Temperature Injury</b>	With bleached or papery leaves (sun damage). With limp, wilted or shrivelled leaves (dehydration) With discoloured, water-soaked areas (freezing damage).
<b>Physiological Disorder</b>	With yellow outer leaves (age, ethylene exposure). With tip browning of inner leaves.
MINOR DEFECTS	
<b>Physical/Pest Damage</b>	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.
<b>Skin Marks/Blemishes</b>	With healed scars >2sq cm.
<b>Physiological Disorder</b>	With slight tip browning of outer leaves >2mm.
CONSIGNMENT CRITERIA	
<b>Tolerance Per Consignment</b>	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%.
<b>Packaging &amp; Labelling</b>	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.
<b>Shelf Life</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>Receival Conditions</b>	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.
<b>Chemical &amp; Containment Residues</b>	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.
<b>Food Safety Requirements</b>	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.