



PRODUCE:	MUSHROOM
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TYPE	Cup	VARIETY	Common
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	White cap and stalk; pink to pale brown gills.
Visual Appearance	Cap generally smooth, may be slightly scaly around the edges; clean, even cut at stalk base; veil broken with gills visible; cap slightly incurved at edges. Ratio of stalk length (measured from the cut base to the cap base) to cap diameter not >1:4; minimal (specks only) of adhering soil, no clumps/mats; free from foreign matter.
Sensory	Firm, crisp texture, not soft or spongy; typical mushroom flavour; free from foreign, 'off odours or tastes.
Shape	With well rounded dome shaped cap and straight, cylindrical stalk.
Size	As pre-ordered, per requirements. Size ranging from 30 - 80mm, with 60% ranging from 40 - 60mm; none < 30mm or > 80mm.
Maturity	Firm, with immature gills; not with dark spores (overmature).
MAJOR DEFECTS	
Insects	With evidence of live insects or insect infestation, eg. sciarid fly.
Diseases	With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).
Physical/Pest Damage	With cuts, holes, splits or missing stalks. With deep bruises or crushed areas.
Skin Marks / Blemishes	With superficial brown spots or stain marks.
Physiological Disorders	With badly misshapen mushrooms eg. flattened or indented caps, doubles. With yellowed appearance (CO2 injury).
Temperature Injury	With evidence of dark water-soaked areas (freezing injury). With papery, wrinkled surface, dry appearance (dehydrated).
MINOR DEFECTS	
Physical/Pest Damage	With superficial bruising (not >1 mm deep) affecting in aggregate >0.5 sq cm. With superficial grazing or scuffing > 1 sq cm.
Skin Marks/Blemishes	With superficial light brown spots affecting in aggregate >1 sq cm.
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 0 - 4 °C, never warmer than 5°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.