

**PRODUCE:****MUSHROOM**

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| TYPE | Exotic | VARIETY | White Fungi |
| CLASS | One | NOTES | |

GENERAL APPEARANCE CRITERIA

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| Colour | White to Cream. |
| Visual Appearance | Fine frilly mass of gelatinous fungi; free from foreign matter. |
| Sensory | Spongy and moist to touch, similar to soft rubber; firm texture; subtle flavour; free from foreign and 'off' smells or tastes. |
| Shape | Irregular, frilly clump. |
| Size | As pre-ordered, per requirements. |
| Maturity | Firm, intact. |

MAJOR DEFECTS

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| 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 With deep bruises or crushed areas. |
| Skin Marks / Blemishes | With superficial brown spots or stain marks. |
| Physiological Disorders | 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

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| Physical/Pest Damage | With superficial bruising (not >1 mm deep) affecting in aggregate >1 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

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| 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. |