

Market Produce Specifications:

CAULIFLOWER

Various	2
Florets	3
Jacaranda	4

Market Produce Specifications

PRODUCE: CAULIFLOWER

TYPE: N/A

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>With uniform white curds; not >10% of surface with creamy colour; grey-green jacket leaves.</i>
VISUAL APPEARANCE	<i>With bright curds; butts with clean cut, not discoloured; jacket leaves trimmed to number and length necessary for curd protection; no foreign matter; soil traces allowable, not clumped or matted.</i>
SENSORY	<i>With firm, crisp curds; no 'off' odours or tastes.</i>
SHAPE	<i>Domed head of compact curds, trimmed at base.</i>
SIZE	<i>In pre-ordered range only, per requirements Small < 140mm curd diameter, weight no less than 850g Small - medium 140 - 170mm curd diameter, weight 850 - 1000g Medium 170 - 200mm curd diameter, weight 1000 - 1500g Large >200mm curd diameter, weight 1500 - 2000g A 10% size overlap between size grades is allowable. Cauliflower to be weighed as received (with jacket leaves intact necessary for curd protection).</i>
MATURITY	<i>With compact curds; florets tightly packed.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects, eg. insect larvae, slugs, snails.</i>
DISEASES	<i>With fungal or bacterial rots in the head, stem or attached leaves (eg black rot, bacterial soft rot, Sclerotinia rot, grey mould).</i>
PHYSICAL / PEST DAMAGE	<i>With broken, split or crushed areas of curds.</i>
TEMPERATURE INJURY	<i>With bleached or discoloured appearance (sunburn) With soft, discoloured water-soaked florets, leaf or stalk tissues (freezing injury). With limp, soft leaves or florets (dehydrated).</i>
PHYSIOLOGICAL DISORDER	<i>With green tinged, purplish or yellow florets, or with yellowed or brown jacket leaves. With soft, yellowing florets (see ethylene damage).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With minor (<2mm deep) abrasion, scuffing, pest chewing, hail or rub damage/blemish to the curd affecting >2 sq cm of surface; no deep (>2mm) damage. With >5% of jacket leaf area affected by dry spotting (fungal/bacterial). With >2 jacket leaves with broken midribs (except where trimmed) or with badly torn, crushed or pest damaged leaf (exposing curds to handling damage).</i>
SKIN MARKS / BLEMISHES	<i>With brown spotting/streaking affecting >6 sq cm of total visible midrib area.</i>
PHYSIOLOGICAL DISORDER	<i>With hollow stalk, ie. discoloured cracks/hollow areas affecting >1 sq cm of the cut base of the stalk.</i>

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 - 5 °C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENTS	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>

Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.

Market Produce Specifications

PRODUCE: CAULIFLOWER

TYPE: Florets

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With uniform white curds; not >10% of surface with creamy colour.</i>
VISUAL APPEARANCE	<i>With bright curds; floret butts with clean cut; no foreign matter; soil traces allowable, not clumped or matted.</i>
SENSORY	<i>With firm, crisp curds; no 'off' odours or tastes.</i>
SHAPE	<i>Domed head of compact florets, cut flat at base.</i>
SIZE	<i>Floret Head Diameter : 30 - 60 mm diameter</i>
MATURITY	<i>With compact curds; florets tightly packed.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects, eg. insect larvae, slugs, snails.</i>
DISEASES	<i>With fungal or bacterial rots in the head, stem or attached leaves (eg black rot, bacterial soft rot, Sclerotinia rot, grey mould).</i>
PHYSICAL / PEST DAMAGE	<i>With broken, split or crushed areas of curds.</i>
TEMPERATURE INJURY	<i>With bleached or discoloured appearance (sunburn)</i>
	<i>With soft, discoloured water-soaked florets, stalk tissues (freezing injury).</i>
	<i>With limp, soft florets (dehydrated).</i>
PHYSIOLOGICAL DISORDER	<i>With green tinged, purplish or yellow florets</i>
	<i>With soft, yellowing florets (age, ethylene damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With minor (<2mm deep) abrasion, scuffing, pest chewing, hail or rub damage/blemish to the curd affecting >2 sq cm of surface; no deep (>2mm) damage.</i>
	<i>With >2 jacket leaves with broken midribs (except where trimmed) or with badly torn, crushed or pest damaged leaf (exposing curds to handling damage).</i>
SKIN MARKS / BLEMISHES	<i>With brown spotting/streaking affecting >6 sq cm of total area.</i>
PHYSIOLOGICAL DISORDER	<i>With hollow stalk, ie. discoloured cracks/hollow areas affecting > 0.5 sq cm of the cut base of the stalk.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%</i>
PACKAGING & LABELLING	<i>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 minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>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 - 5 °C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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.</i>
FOOD SAFETY REQUIREMENT	<i>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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: CAULIFLOWER

TYPE: Purple

VARIETY: Jacaranda

CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>Bright to deep purple curds. Leaf jackets must be bright green</i>
VISUAL APPEARANCE	<i>With bright curds; butts with clean cut, not discoloured; jacket leaves trimmed to number and length necessary for curd protection; no foreign matter; soil traces allowable, not clumped or matted.</i>
SENSORY	<i>With firm, crisp curds. Slightly sweeter in taste. Free from 'off' odours or tastes.</i>
SHAPE	<i>Domed head of compact curds, trimmed at base</i>
SIZE	<i>Head diameter 140 - 170mm</i>
MATURITY	<i>Firmly packed florets.</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insect, eg. Insect larvae, slugs, snails.</i>
DISEASES	<i>With fungal or bacterial rots in the head, stem or attached leaves (eg. black rot, bacterial soft rot, Sclerotinia rot, grey mould).</i>
PHYSICAL / PEST DAMAGE	<i>With broken, split or crushed areas of curds</i>
TEMPERATURE INJURY	<i>With brown discolouration (sunburn)</i>
	<i>With soft, discoloured water-soaked florets, leaf or stalk tissues (freezing injury).</i>
	<i>With limp soft leaves or florets (dehydration).</i>
PHYSIOLOGICAL DISORDER	<i>With yellowish or brownish jacket leaves.</i>
	<i>With mixed coloured curds.</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With minor (>2mm deep) abrasion, scuffing, pest chewing, hail or rub damage / blemish to the curd affecting >2 sq cm of surface; no deep (>2mm) damage.</i>
	<i>With >5% of jacket leaf area affected by dry spotting (fungal / bacterial).</i>
	<i>With >2 jacket leaves with broken midribs (except where trimmed) or with badly torn, crushed or pest damaged leaf (exposing curds to handling damage).</i>
SKIN MARKS / BLEMISHES	<i>With brown spotting / streaking affecting >6 sq cm of total visible midrib area.</i>
PHYSIOLOGICAL DISORDER	<i>With hollow stalk, ie. Discoloured cracks / hollow areas affecting >1 sq cm of the cut base of the stalk.</i>

CONSIGNMENT CRITERIA

TOLERANCE PER CONSIGNMENT	<i>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%.</i>
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