

Market Produce Specifications:

CELERY

Various..... 2

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PRODUCE: CELERY

TYPE: N/A

VARIETY: Various

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>With green outer stalks to whitish-green inner stalks; mid-dark green leaves.</i>
VISUAL APPEARANCE	<i>Well trimmed; main root removed, no rootlets or suckers; stems unleafed for at least two thirds of total length; no foreign matter; soil traces are allowable, soil not clumped or matted; no variation of maturity within boxes</i>
SENSORY	<i>With firm, crisp juicy stalks that snap easily when bent; no coarse fibres; no 'off' odours or tastes.</i>
SHAPE	<i>With stalks close packed; straight and not twisted.</i>
SIZE	<i>Bunch length 450 - 550mm from cut base to trimmed leaf ends; as per pre-ordered requirements.</i>
MATURITY	<i>Stalks not fibrous, woody or with strong bitter flavour.</i>
MAJOR DEFECTS	
INSECTS	<i>With obvious live insects (eg. insect larvae, snails).</i>
DISEASES	<i>With fungal or bacterial rots (bacterial soft rot, Septoria blight, Rhizoctonia rot).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, breaks or splits in the inner stalks or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With dark, discoloured areas on the skin.</i>
TEMPERATURE INJURY	<i>With bleached areas on stalks (sunburn).</i> <i>With soft, water-soaked or brown lesions (freezing injury).</i>
PHYSIOLOGICAL DISORDER	<i>With yellow leaves or discoloured base.</i> <i>With brown-black margins of heart leaves (blackheart).</i> <i>With black or brown striping on stalks (black stem).</i> <i>With double stalks or with spindly, thin outer stalks.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With hollow areas >1 sq cm in stem (looking directly at cut base).</i> <i>With broken or partially severed stalks; not >2 damaged stalks per bunch.</i>
SKIN MARKS / BLEMISHES	<i>With leaves badly affected by fungal spotting; 1-2 small (1-3mm diameter) spots allowable per leaf.</i> <i>With rub or blotchy marks/blemish (not decaying areas) on stalks; marks/blemish in the bottom 5cm are allowable, provided not >4 sq cm per bunch.</i>
PHYSIOLOGICAL DISORDER	<i>With hollow stem, ie. discoloured cracks/hollow areas >1 sq cm (when looking directly at the cut base of the stem).</i> <i>With growth cracks in basal 5 cm; no growth cracks above 5cm.</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>
<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>	