

***Market Produce Specifications:***

**Globe**

**Various..... 2**

# Market Produce Specifications

**PRODUCE: ARTICHOKE**

**TYPE: Globe**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid green to dark green leaves with purple or bronze bases.</i>
VISUAL APPEARANCE	<i>A well formed head of compact overlapping fleshy leaves (bracts); inner leaves wrapped tightly around the stem; stem with clean cut; free from foreign matter.</i>
SENSORY	<i>Heavy for size; leaves yield slightly when pressed; Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Approximately oval to oblong; not excessively long and pointed or excessively spread.</i>
SIZE	<i>Artichoke Head Diameter min 75 mm (measured from top of artichoke head)</i>
MATURITY	<i>Not tough or fibrous, or with opening, brownish bracts (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With evidence of fungal or bacterial rots.</i>
	<i>With evidence of discolouration or disfigurement due to viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed cuts, holes or splits from physical or pest damage.</i>
PHYSIOLOGICAL DISORDER	<i>With dark colour at the centre of the artichoke, or woody texture (overmature).</i>
	<i>With loose, widely spaced internal leaves (not tight and densely packed).</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freeze damage).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising &gt;2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With healed scars &gt;2 sq cm.</i>
PHYSIOLOGICAL DISORDERS	<i>With minor opening of the bracts (but no brown colour development) affecting &gt;20% of the consignment</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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) 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 - 4 °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>	