

Market Produce Specifications:

MUSHROOM

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Market Produce Specifications

PRODUCE: MUSHROOM

TYPE: Exotic

VARIETY: Abalone

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Skin pale yellowish grey to light brown depending on variety, creamy white gills.</i>
VISUAL APPEARANCE	<i>Fluted, soft, delicate skin and flesh; free from foreign matter.</i>
SENSORY	<i>Rich mushroom type aroma; firm texture and distinctive flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Irregularly fanlike shape with spreading fluted gills.</i>
SIZE	<i>Diameter at widest point > 30 mm width; as pre-ordered, per requirements.</i>
MATURITY	<i>Firm, intact.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits</i>
	<i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms.</i>
	<i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i>
	<i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate >1 sq cm.</i>
	<i>With superficial grazing or scuffing >1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate >1 sq cm.</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 - 4 °C, never warmer than 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>	

Market Produce Specifications

PRODUCE: MUSHROOM

TYPE: Flat

VARIETY: Barbeque

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>White to cream cap; cream to light brown stalk; brown to dark brown gills.</i>
VISUAL APPEARANCE	<i>Cap generally smooth, may be slightly scaly around the edges; clean, even cut at stalk base; no veil present and gills fully visible; minimal (specks only) of adhering soil, no clumps/mats; free from foreign matter.</i>
SENSORY	<i>Firm texture, not soft or spongy; strong mushroom flavour. free from foreign and 'off' odours or tastes.</i>
SHAPE	<i>Flat to slightly rounded dome shaped cap and straight, cylindrical stalk.</i>
SIZE	<i>Diameter > 80 mm; as pre-ordered per requirements.</i>
MATURITY	<i>Firm, with mature gills which may contain dark spores.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or missing stalks.</i>
	<i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks affecting in aggregate >3 sq cm.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms eg. flattened or indented caps, doubles.</i>
	<i>With yellowed appearance and / or thin, elongated, bent stems (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i>
	<i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >2 mm deep) affecting in aggregate >2 sq cm.</i>
	<i>With superficial grazing or scuffing >3 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate >2 sq cm.</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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SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
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Market Produce Specifications

PRODUCE: MUSHROOM

TYPE: Exotic

VARIETY: Black Fungi

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Brown to black.</i>
VISUAL APPEARANCE	<i>Loose mass of gelatinous fungi may be wavy or frilly depending on variety; free from foreign matter.</i>
SENSORY	<i>Spongy and moist to touch, similar to soft rubber, firm texture; subtle flavour, free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Irregular clump, may be almost flat with wavy edges or frilly.</i>
SIZE	<i>As pre-ordered, per requirements.</i>
MATURITY	<i>Firm, intact.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits</i>
	<i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i>
	<i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate >1 sq cm.</i>
	<i>With superficial grazing or scuffing >1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate >1 sq cm.</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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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>
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Market Produce Specifications

PRODUCE: MUSHROOM

TYPE: Button

VARIETY: Common

CLASS: One

GENERAL APPEARANCE CRITERIA

COLOUR	<i>White cap and stalk.</i>
VISUAL APPEARANCE	<i>Cap generally smooth, may be slightly scaly around the edges; clean, even cut at stalk base; veil unbroken; 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.</i>
SENSORY	<i>Firm, crisp texture, not soft or spongy; delicate mushroom flavour. free from foreign, 'off'odours or tastes.</i>
SHAPE	<i>With well rounded dome shaped cap and straight, cylindrical stalk.</i>
SIZE	<i>20 - 30 mm diameter.</i>
MATURITY	<i>Firm, with intact veil hiding undeveloped gills; not with dark spores (overmature).</i>

MAJOR DEFECTS

INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or missing stalks.</i> <i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms eg. flattened or indented caps, doubles.</i> <i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i> <i>With papery, wrinkled surface, dry appearance (dehydrated).</i>

MINOR DEFECTS

PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate >0.5 sq cm.</i> <i>With superficial grazing or scuffing >1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate >0.5 sq cm.</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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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: MUSHROOM

TYPE: Exotic

VARIETY: Chestnut

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid chestnut brown outer cap, creamy white gills, cream to light brown stem.</i>
VISUAL APPEARANCE	<i>Small, fleshy, domed cap; long stem trimmed neatly at the base; free from foreign matter.</i>
SENSORY	<i>Firm flesh Free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round cap, long cylindrical stem.</i>
SIZE	<i>Cap diameter 10 - 20 mm; as pre-ordered, per requirements.</i>
MATURITY	<i>Firm, intact.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or missing stalks.</i>
	<i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms eg. flattened or indented caps, doubles.</i>
	<i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i>
	<i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate >0.5 sq cm.</i>
	<i>With superficial grazing or scuffing > 0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate >0.5 sq cm.</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 - 4 °C, never warmer than 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>
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Market Produce Specifications

PRODUCE: MUSHROOM

TYPE: Cup

VARIETY: Common

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>White cap and stalk; pink to pale brown gills.</i>
VISUAL APPEARANCE	<i>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.</i>
SENSORY	<i>Firm, crisp texture, not soft or spongy; typical mushroom flavour; free from foreign, 'off odours or tastes.</i>
SHAPE	<i>With well rounded dome shaped cap and straight, cylindrical stalk.</i>
SIZE	<i>As pre-ordered, per requirements. Size ranging from 30 - 80mm, with 60% ranging from 40 - 60mm; none < 30mm or > 80mm.</i>
MATURITY	<i>Firm, with immature gills; not with dark spores (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or missing stalks.</i> <i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms eg. flattened or indented caps, doubles.</i> <i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i> <i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate >0.5 sq cm.</i> <i>With superficial grazing or scuffing > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate >1 sq cm.</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 - 4 °C, never warmer than 5°C.</i>
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Market Produce Specifications

PRODUCE: MUSHROOM

TYPE: Exotic

VARIETY: Enoki

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Creamy white to pale yellow.</i>
VISUAL APPEARANCE	<i>With long slender stems and tiny caps, free from foreign matter.</i>
SENSORY	<i>Soft, delicate mushrooms; subtle flavour, free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Long, slender stems and tiny dome shaped caps.</i>
SIZE	<i>Length >80 mm, cap diameter 5-15 mm; as pre-ordered, per requirements.</i>
MATURITY	<i>Firm, intact.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or missing caps.</i>
	<i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms eg. bent stems.</i>
	<i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i>
	<i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate > 0.5 sq cm.</i>
	<i>With superficial grazing or scuffing > 0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate > 0.5 sq cm.</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 - 4 °C, never warmer than 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>
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Market Produce Specifications

PRODUCE: MUSHROOM

TYPE: Flat

VARIETY: Common

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>White to cream cap; cream to light brown stalk; light brown to dark brown gills.</i>
VISUAL APPEARANCE	<i>Cap generally smooth, may be slightly scaly around the edges; clean, even cut at stalk base; no veil present and gills fully visible. 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.</i>
SENSORY	<i>Firm texture, not soft or spongy; strong mushroom flavour, free from foreign and 'off' odours or tastes.</i>
SHAPE	<i>Flat to slightly rounded dome shaped cap and straight, cylindrical stalk.</i>
SIZE	<i>As pre-ordered, per requirements. Small < 40 mm, Medium 40 - 70 mm, Large > 70 mm cap diameter.</i>
MATURITY	<i>Firm, with mature gills which may contain dark spores.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or missing stalks.</i>
	<i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms eg. flattened or indented caps, doubles.</i>
	<i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i>
	<i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate > 1 sq cm.</i>
	<i>With superficial grazing or scuffing > 2 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate > 1 sq cm.</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 - 4 °C, never warmer than 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>	

Market Produce Specifications

10

PRODUCE: MUSHROOM

TYPE: Exotic

VARIETY: Nameko

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Orange cap, cream to light orange stem.</i>
VISUAL APPEARANCE	<i>Small, thick, domed cap with gelatinous coating; may have a longish stem trimmed neatly at the base; free from foreign matter.</i>
SENSORY	<i>Distinct odour and woody flavour; sticky to touch; firm flesh; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Round cap, straight, cylindrical stem.</i>
SIZE	<i>Cap diameter 8 - 20 mm; as pre-ordered, per requirements.</i>
MATURITY	<i>Firm, intact.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits or missing caps.</i>
	<i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms eg. bent stems.</i>
	<i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i>
	<i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate > 0.5 sq cm.</i>
	<i>With superficial grazing or scuffing > 0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate > 0.5 sq cm.</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 - 4 °C, never warmer than 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>	

Market Produce Specifications

PRODUCE: MUSHROOM

TYPE: Exotic

VARIETY: Oyster

CLASS: Salmon Mushroom

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Skin cream to yellowish grey, bright pink or chestnut brown depending on variety, creamy white, cream or pink gills.</i>
VISUAL APPEARANCE	<i>Fluted, soft, delicate skin and flesh; free from foreign matter.</i>
SENSORY	<i>Rich mushroom type aroma; firm texture and distinctive flavour; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Irregularly fanlike shape with spreading fluted gills.</i>
SIZE	<i>Diameter at widest point > 30 mm width; as pre-ordered per requirements.</i>
MATURITY	<i>Firm, intact.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes or splits</i>
	<i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms</i>
	<i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i>
	<i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate > 1 sq cm.</i>
	<i>With superficial grazing or scuffing > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate > 1 sq cm.</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 - 4 °C, never warmer than 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>	

Market Produce Specifications

PRODUCE: MUSHROOM
TYPE: Cup / Flat
VARIETY: Portobello
OTHER NAMES: Cremini, Large Swiss Brown

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Golden brown to mid brown cap; cream to light brown stalk; brown to dark brown gills.</i>
VISUAL APPEARANCE	<i>Cap generally smooth, may be slightly scaly around the edges; clean, even cut at stalk base; veil only partially present or absent and gills visible; minimal (specks only) of adhering soil, no clumps/mats; free from foreign matter.</i>
SENSORY	<i>Firm texture, not soft or spongy; strong mushroom flavour; free from foreign and 'off odours or tastes.</i>
SHAPE	<i>Flat to slightly rounded dome shaped cap and straight, cylindrical stalk.</i>
SIZE	<i>Diameter > 70 mm; as pre-ordered per requirements.</i>
MATURITY	<i>Firm, with mature gills which may contain dark spores.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or missing stalks.</i> <i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms eg. flattened or indented caps, doubles.</i> <i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i> <i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate > 2 sq cm.</i> <i>With superficial grazing or scuffing > 3 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate > 2 sq cm.</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 - 4 °C, never warmer than 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>	

Market Produce Specifications

PRODUCE: MUSHROOM

TYPE: Exotic

VARIETY: Shiitake

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light to dark brown cap; cream to light brown stem; creamy white gills.</i>
VISUAL APPEARANCE	<i>Typical cup mushroom shape, veil broken and cap slightly incurved at edges; delicate gills without obvious spore formation; short stem trimmed neatly at base; no foreign matter.</i>
SENSORY	<i>Firm flesh; rich, strong, beefy flavour. free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Rounded, symmetrical dome cap; short straight cylindrical stalk.</i>
SIZE	<i>Cap diameter 30 - 55 mm; as pre-ordered per requirements.</i>
MATURITY	<i>Firm, intact.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or missing stalks</i>
	<i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms eg. flattened or indented caps, doubles.</i>
	<i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i>
	<i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate > 1 sq cm.</i>
	<i>With superficial grazing or scuffing > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate > 1 sq cm.</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 - 4 °C, never warmer than 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>	

Market Produce Specifications

PRODUCE: MUSHROOM

TYPE: Exotic

VARIETY: Shimeji

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Creamy white to grey cap; cream stem; white gills.</i>
VISUAL APPEARANCE	<i>Clumps of mushrooms, stems thickened and joined at the base, more slender near the tops; small, thin, flat caps; no foreign matter</i>
SENSORY	<i>Firm texture; typical mushroom aroma; free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Slightly conical stems topped with flattish caps slightly indented at the centres.</i>
SIZE	<i>Stems 30 - 80 mm length; as pre-ordered, per requirements.</i>
MATURITY	<i>Firm, intact.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or missing stalks</i>
	<i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms eg. flattened or indented caps, doubles.</i>
	<i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i>
	<i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate > 1 sq cm.</i>
	<i>With superficial grazing or scuffing > 1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate > 1 sq cm.</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 - 4 °C, never warmer than 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>	

Market Produce Specifications

PRODUCE: MUSHROOM
TYPE: Button, Cup, Flat
VARIETY: Swiss Brown
OTHER NAMES: English Brown

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Light brown cap; cream stalk; light brown gills.</i>
VISUAL APPEARANCE	<i>Cap approximately smooth, may be slightly scaly; clean, even cut at stalk base; buttons veil unbroken, cups veil broken with gills partially visible, flats veil missing and gills fully visible. 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.</i>
SENSORY	<i>Firm, crisp texture, not soft or spongy; rich mushroom flavour, free from foreign and 'off' odours or tastes.</i>
SHAPE	<i>With well rounded dome shaped cap and straight, cylindrical stalk.</i>
SIZE	<i>As pre-ordered, per requirements. Small < 40 mm, Medium 40 - 60 mm, Large > 60 mm cap diameter.</i>
MATURITY	<i>Firm texture, gills not with black spores.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or missing stalks.</i> <i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With badly misshapen mushrooms eg. flattened or indented caps, doubles.</i> <i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i> <i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate > 0.5 sq cm.</i> <i>With superficial grazing or scuffing > 0.5 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate > 0.5 sq cm.</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 - 4 °C, never warmer than 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>	

Market Produce Specifications

PRODUCE: MUSHROOM

TYPE: Exotic

VARIETY: White Fungi

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>White to Cream.</i>
VISUAL APPEARANCE	<i>Fine frilly mass of gelatinous fungi; free from foreign matter.</i>
SENSORY	<i>Spongy and moist to touch, similar to soft rubber, firm texture; subtle flavour, free from foreign and 'off' smells or tastes.</i>
SHAPE	<i>Irregular, frilly clump.</i>
SIZE	<i>As pre-ordered, per requirements.</i>
MATURITY	<i>Firm, intact.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects or insect infestation, eg. sciarid fly.</i>
DISEASES	<i>With evidence of fungal or bacterial rots (eg. sliminess, bacterial blotch, verticillium rots).</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, splits</i>
	<i>With deep bruises or crushed areas.</i>
SKIN MARKS / BLEMISHES	<i>With superficial brown spots or stain marks.</i>
PHYSIOLOGICAL DISORDER	<i>With yellowed appearance (CO₂ injury).</i>
TEMPERATURE INJURY	<i>With evidence of dark water-soaked areas (freezing injury).</i>
	<i>With papery, wrinkled surface, dry appearance (dehydrated).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising (not >1 mm deep) affecting in aggregate >1 sq cm.</i>
	<i>With superficial grazing or scuffing >1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With superficial light brown spots affecting in aggregate >1 sq cm.</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 - 4 °C, never warmer than 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>	