


Metcash Produce Specification

A. Product Description		
Product	Marjoram	
Variety	Various - Sleeve	
Pack Type	Cardboard carton - plastic sleeves Carton weight /count as per state requirements	

Product supplied to MF&G Fresh Branches must satisfy the Metcash Supplier Delivery Standards & the following requirements:

B. Basic Quality Parameters	
General Appearance	Small, velvety leaves and velvety to woody stems, leaves clustered fairly densely along the stem. No foreign matter tastes or odours.
Colour	Mid to dark green leaves, light reddish-brown stem, leaves and stem covered with very fine grey down, especially around shoot tips. Brown discolouration is allowable on the base of the roots.
Shape	Oval leaves on round stems.
Size	Sprig length > 140mm, bunch weight > 30g Winter: June to September. Sprig length > 120mm, bunch weight > 20g
Sensory / Eating Quality	Firm stems, with upright (not wilted) leaves. Harvested while young and prior to flowering. Allow for budding and flowering from May – November due to seasonal variations. Free from foreign odours or taste.
Distribution Receipt Temperature	2 – 10 °C

C. FOOD SAFETY PARAMETERS <i>(Any detection or evidence is cause for immediate rejection)</i>	
Foreign Matter	Free from foreign matter / contamination / mould or surface residues. No foreign or off odours indicating breakdown.
Infestation	No evidence of infestation, alive or dead, unless specifically permitted in the defects lists below.
Chemicals and Contaminants	<i>All Produce shall comply with FSANZ Food Standards Code Standards 1.4.2 – Agvet Chemicals (S20 & S21) and Standard 1.4.1 – Contaminants and Natural Toxicants (S19) and all other relevant codes relating to microbiological, pesticide residues, heavy metals, food additives and chemical contaminants.</i>
Interstate Transfers / Import Requirements	<i>Products must conform to all Australian Import Protocols (e.g. Import permits, biosecurity, phytosanitary inspections and certificates and fumigation requirements), as well as any Australian Interstate Quarantine transfer requirements as indicated by the States. Documentation must be made available upon request.</i>

D. Major Defects	
Diseases	Evidence of bacterial or fungal infection (e.g. bacterial soft rots, mould or leaf spots) Evidence of distortion or yellow mottling due to viral infection.
Physical or Pest Damage	Evidence of obvious physical contamination Evidence of deep abrasions or crushed areas affecting >10% of leaves Evidence of live insects or other pests e.g. scale, aphids
Physiological Disorders	Evidence of wilting or yellowing leaves (dehydrated, senescent)
Temperature Injury	Evidence bleached areas on the surface of the leaf or stem (sunburn) Evidence of dark areas, water-soaked stems or leaves (Frost or Freeze injury)

E. Minor Defects	
Physical or Pest Damage	Evidence of superficial insect or pest damage affecting > 10% of leaves of the bunch
Skin marks or blemish	Evidence of superficial russetting, abrasions or rub damage affecting > 10% of leaves of the bunch Evidence of cuts, holes or splits affecting > 10% of leaves of the bunch Evidence of bud formation (bolting affecting > 1 stem per bunch)

F. Labelling & Packaging Requirements <i>(Packaging must be clean & sturdy – no damaged / recycled packaging accepted)</i>		
Packaging / Trade Measurement	Cardboard cartons. Plastic sleeves. -Carton weight /count as per state requirements No underweight cartons.	
Labelling	Each carton or sale unit of stock must be labelled, with the following details:	
	<ul style="list-style-type: none"> Grower's name & address. Packer's name & address (if different from grower details) Supplier name (if different) Product description Count, size & grade 	<ul style="list-style-type: none"> Net pack weight (where applicable) Lot identification (packed on date etc.) Country Of Origin - Labels/Packaging must comply with all aspects of ACCC legislation DC delivery date (all bulk items)

Assessment Summary		Tray Packed & Bulk Carton Items	<i>This specification may be revised in consideration of seasonal / climatic conditions. In that instance a Variance To Specification must be issued for a specified period of time, as per procedure HA11-11.</i>
B.	Basic Quality Parameters	Product outside spec must not exceed 5%	
D.	Major Defects	Product outside spec must not exceed 1%	
E.	Minor Defects	Product outside spec must not exceed 5%	
Total	B+D+E Combined	Total product outside spec must not exceed 8%	