

Export Lettuce

Lettuce is of high quality and free from insect infestation, soil, pests, diseases and breakdown.

Harvesting

Lettuce is cut under cool to mild conditions.

Freshly harvested heads are packed immediately and placed in cold storage to achieve core temperature.

Trimming

Heads are trimmed in the field to remove all loose outer leaves, particularly those that could harbour soil or insects. The root is cut tight as possible to the base. Each head is not less than 800g weight after trimming.

Tissue Wrapping, Bagging or Naked

Each head in the carton can be packed either naked, tissue wrapped or bagged.

Cartonising

Heads to be packed well into a strong, heavy duty unlined waxed export carton. Print on carton includes the words "Lettuce", "Product of Australia" or "Produce of Australia" and the name, address, telephone, fax and shed registration number of the producer packer.

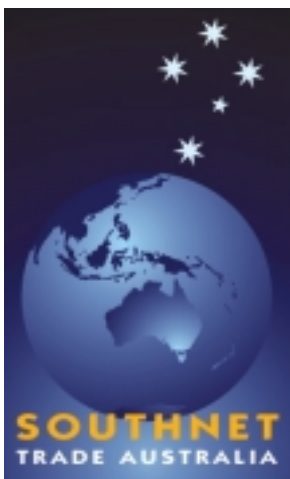
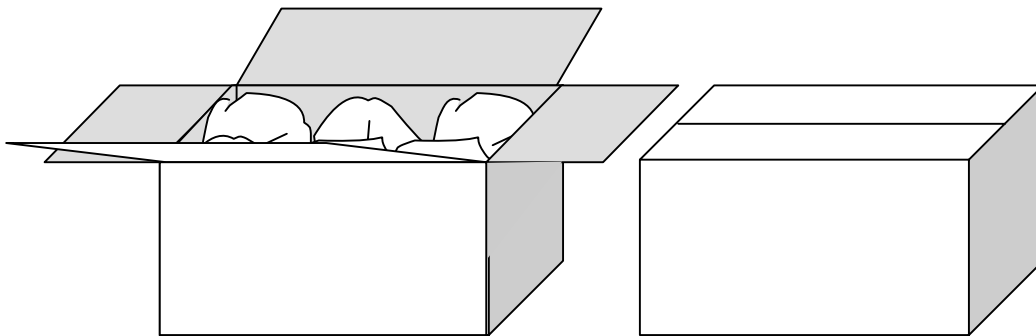
Lettuce heads are not under compression when carton is fully closed
Net product in carton is 15-18kg minimum. Generally 12 heads per carton.

Palletising

Cartons are stacked on pallets and are wrapped tight with clingwrap for transport.

Transportation and Consolidation

Pallets are removed from coolroom immediately before loading into refrigerated transport or shipping container. Optimum chill and transport temperatures are + 2°C.



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