

RECEIVAL All GARLIC	
TEMPERATURE °C (AT ARRIVAL)	12 – 20
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range
PACKAGING & LABELLING	<p>Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Foodstuffs North Island Produce Packaging Guidelines. All labelling must meet the current legislative requirements. Crate card must include the product description, SKU number (in large font), supplier name, grower/packer’s name, product grade, count/weight, and delivery date. Pre-packaged produce must display the grower’s name, the packed on date, best before date or used by date (batch code optional).</p>
SHELF LIFE	<p>Produce must have a shelf life of at least 90 days upon arrival at the Distribution Centre, or direct to the store from the supplier. Produce must have a packed on date of no more than 3 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
TRANSPORT CONDITIONS	<p>Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Goods must be received in accordance with Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information). Of note are pallet size, stacking standards and crate cards.</p>
CHEMICAL CONTAMINATE RESIDUE	<p>Relevant growers and/or producers, hold, will maintain, and will comply with all necessary certificates, licenses, permits, and other approvals required by Laws or the Policies and Compliance Requirements for the manufacture, packing, supply, and storage of the groceries. This includes NZGAP (including the Social Practice Standards add-on) and/or GLOBALG.A.P (including GRASP) certification.</p>
ORGANICS	<p>BioGro certificate, or equivalent, is required to supply organic products into both Foodstuffs stores and Distribution Centres. The current certificate should be available on the Foodstuffs Exchange.</p>

Produce Specification: Garlic

CATEGORY	Garlic	PRODUCT	Product of New Zealand (Nov - June) Product of U.S.A (June - Nov) Product of China
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE

COLOUR	White, off white, purple or pink skin.
SHAPE	Round to slightly squat, comprised of a number of cloves that are tightly packed.
SENSORY	Solid, firm bulbs. No off odours or tastes.
MATURITY	Fully cured cloves, with no greening or evidence of sprout growth.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed ends <40mm and roots <10mm.

UNSALEABLE DEFECTS

FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT COUNT	No undercounts.

MAJOR DEFECTS

DISEASES	Fungal or bacterial rots of skin or flesh.
PHYSICAL IMPURITIES	Unhealed cuts, holes, splits, wounds or pest damage that breaks the skin.
	Severe bruising, evident by soft, spongy or sunken areas.
PHYSIOLOGICAL DEFECTS	Growth cracks that break through outer layers.
	Excessive greening or blotchy colouration.
	Water-soaked cloves.
	Evidence of sprouting.
	Loose or flaking outer skin.
TEMPERATURE DAMAGE	Soft, water-soaked areas (freezing injury).
	Translucent yellow skin affecting >20% of delivery.

MINOR DEFECTS

PHYSICAL IMPURITIES	Healed scars >1 cm ² of surface area.
SURFACE INCONSISTENCIES	Skin staining i.e. soil stain (>20% light staining or >5% severe staining).
	Skin discolouration >1 cm ² affecting <10% of delivery.

SIZE - DIAMETER

SIZE CATEGORY	PRE-PACKED SIZE	35-50 mm
	STANDARD	50-55 mm
	XL	55-75 mm

PHOTOS OF DEFECTS		
<p>Very soft, shrivelled skin.</p>	<p>Moulding on outer skin.</p>	<p>Dried roots.</p>
<p>Mouldy.</p>	<p>Dry bulbs, brown marks, dirt on skin and exposed cloves.</p>	

Produce Specification: Garlic

CATEGORY	Garlic	PRODUCT	Peeled (Product of China)
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Ivory or cream.
SHAPE	Mostly uniform in shape. Whole cloves in airtight packaging.
SENSORY	Firm bulbs, not soft or spongy; smooth, juicy internal flesh in cloves; no 'off' or foreign odours or tastes.
MATURITY	Firm cloves, not woody.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed.

UNSALEABLE DEFECTS

FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics, remains of whole product)
PRODUCT COUNT	No undercounts.
PACK WEIGHT	No underweights.

MAJOR DEFECTS

DISEASES	Fungal or bacterial rots of skin or flesh.
PHYSICAL IMPURITIES	Cloves with cuts, splits or breaks that span >25% of length.
	Bruising or soft cloves.
PHYSIOLOGICAL DEFECTS	Discoloured cloves.
	Water-soaked cloves.
TEMPERATURE DAMAGE	Skin detached from core or clove (dehydration).



MINOR DEFECTS

PHYSICAL IMPURITIES	Healed scars >1 cm ² of surface area.
SURFACE INCONSISTENCIES	Skin discoloration >1 cm ² affecting <10% of delivery.

SIZE - DIAMETER

SIZE CATEGORY	INDIVIDUAL CLOVE	25 – 50 mm
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PHOTOS OF DEFECTS

		
Bag not airtight, garlic starting to brown.	Bag not airtight.	