

Produce Specification: Onions




GENERAL APPEARANCE BY VARIETY				
VARIETY	APPEARANCE	COLOUR	PREPACK SIZE	LOOSE SIZE
Pickling	Residual trimmed neck <50 mm and roots <15 mm in length.	Golden brown skin, white flesh.	35 – 45 mm	SMALL: 20 – 35 mm MEDIUM: 25 – 45 mm LARGE: 45 mm+
Brown	Residual trimmed neck <50mm and roots <15mm in length.	Golden brown skin with clear flesh.	45 – 60 mm	MEDIUM: 60 – 75 mm JUMBO: 75 – 90 mm
White	Residual trimmed neck <50mm and roots <15mm in length.	White skin with clear flesh.	N/A	60 – 75 mm
Red	Residual trimmed neck <50mm and roots <15mm in length.	Purple to Red skin with clear flesh.	45 – 60 mm	60 – 90 mm
Red Peeled	Trimmed neck and roots.	Purple to Red skin with clear flesh.	45 – 60 mm	60 – 90 mm
Mild	Residual trimmed neck <50 mm and roots <15 mm in length.	Pale yellow/ golden brown skin with clear flesh.	N/A	MEDIUM: 55 – 75 mm LARGE: 75 – 95 m
Shallot	Residual trimmed neck <50 mm and roots <15 mm in length.	Golden brown skin with white to translucent flesh.	N/A	20 – 30 mm

ONIONS - GENERAL ACCEPTANCE CRITERIA	
SHAPE	Round to oval.
SENSORY	Firm, crisp texture. No off odours or tastes.
MATURITY	Dormant, well cured with tight necks.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.
UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT COUNT	No undercounts.
PACK WEIGHT	No underweights.
MAJOR DEFECTS	
DISEASES	Fungal or bacterial rots of skin or flesh (e.g. black rot, white rot, neck rot).
PHYSICAL IMPURITIES	Unhealed cuts, holes, or abrasions that split the dry outer layers.
	Soft areas due to severe bruising.
PHYSIOLOGICAL DEFECTS	Obvious green areas or areas of discolouration.
	Visible sprouting.
	Deep growth cracks protruding through dry outer skin.
	Swollen appearance due to loose fleshy layers (overmature).
TEMPERATURE DAMAGE	Water-soaked areas in flesh affecting second and third skin layers (chilling injury).
MINOR DEFECTS	
PHYSICAL IMPURITIES	Superficial mould affecting >10% of visible surface.
SURFACE INCONSISTENCIES	Deformed onions e.g. doubles, bottle necks, affecting >5% of onions.
	Healed growth cracks, cuts or splits <5 mm long or <2 mm deep.
	Excessive cracking of dry outer layers exposing white flesh/skin.
	Minor bruising <1 mm deep.
PHYSIOLOGICAL DEFECTS	Blemishes, skin marks or surface scratches affecting in aggregate >2 cm ² .
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	10 – 20
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range

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<p>PACKAGING & LABELLING</p>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Food Stuffs North Island Produce Packaging Guideline. 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>
<p>SHELF LIFE</p>	<p>Produce must have a shelf life of at least 14 days (5 days for Red Peeled) upon arrival at the Distribution Centre, or directly at the store from the supplier.</p>
<p>TRANSPORT CONDITIONS</p>	<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>
<p>CHEMICAL CONTAMINATE RESIDUE</p>	<p>Relevant growers and/or producers, hold, will maintain, and will comply with all necessary certificates, licences, 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 GLOBAL G.A.P (including GRASP) certification.</p>
<p>ORGANICS</p>	<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>

PHOTOS OF DEFECTS

		
<p>Black rot.</p>	<p>Broken down inner layer.</p>	<p>Internal browning.</p>

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<p>Decayed.</p>	<p>Mould growth.</p>	<p>Sprouting.</p>
		
<p>Shrivelling.</p>	<p>Soft and wrinkled.</p>	<p>Wrinkled.</p>
		
<p>Soft rots.</p>	<p>Sprouting shallots.</p>	<p>Excessive dirt.</p>
		
<p>Rotting and sprouting.</p>	<p>Shrivelling skin.</p>	