foodstuffs

RECEIVAL ALL PROCESS VEG WINTER			
TEMPERATURE °C (AT ARRIVAL)	1 – 7		
	Unsaleable defects 0% Major defects <5%		
TOLERANCE	Minor defects <10%		
	Combined total limit <10%		
	<5% outside size range		
PACKAGING & LABELLING	 Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Food Stuffs 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 or best before date (batch code optional). 		
SHELF LIFE	Produce must have a shelf life of at least 13 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 6 days upon arrival at the Distribution Centre, or direct to the store from the supplier.		
TRANSPORT CONDITIONS	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.		
CHEMICAL CONTAMINATE RESIDUE	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.		
ORGANICS	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.		

foodstuffs

CATEGORY	Processed Veg	PRODUCT	Pams Mini Roasties
РАСК ТҮРЕ	Pre-packed	GRADE	Premium

	GENERAL APPEARANCE		
INGREDIENTS	Potatoes, Carrots, Pumpkin, Kumara, Parsnip.		
COLOUR	A mix of orange and cream vegetables.		
SHAPE	Peeled and cut into various cubic/rectangular shapes.		
SENSORY	Fresh, crisp and crunchy. No off odours or flavours.		
MATURITY	Fresh appearance, not shrivelled or aged.		
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to roast.		
	UNSALEABLE DEFECTS		
FOREIGN MATTER	Evidence of live insects.		
	Nil foreign matter (e.g. glass, metal, hard plastics).		
PRODUCT COUNT	No undercounts.		
PACK WIEGHT	No underweights.		
	MAJOR DEFECTS		
DISEASES	Fungal or bacterial rots of skin or flesh.		
DISEASES	Deformation or mottling due to viral infection.		
	Unhealed cuts, holes, splits, wounds or pest damage that break the skin.		
	Severe bruising and areas of discolouration.		
	Packs or cartons containing broken or chipped produce.		
PHYSICAL INPURITIES	Abrasions, flaking or peeling of the skin.		
	Packaging defects including holes, punctures, splits or incorrect printing		
	on packing.		
	Best before date missing.		
PHYSIOLOGICAL DEFECTS	Discoloured or yellowing product.		
	Soft, water-soaked lesions (freezing injury).		
TEMPERATURE DAMAGE	Soft, wrinkled or limp (dehydration).		
	MINOR DEFECTS		
	Cuts or splits (5 – 20 mm long, <2 mm wide, <3 mm deep).		
PHYSICAL INPURITIES	Bruising, scuffs or rub marks <3 mm deep affecting >2 cm ² .		
SURFACE INCONSISTENCIES	Black speckling affecting in aggregate >2 cm ² of skin.		



CATEGORY	Processed Veg	PRODUCT	Pams Vege Medley Soup Mix		
РАСК ТҮРЕ	Pre-packed	GRADE	Premium		
	GENERAL	APPEARANCE			
INGREDIENTS	Pumpkin, Carrot	Pumpkin, Carrot, Potatoes, Broccoli, Onion. Vegetable Stock included			
INGREDIENTS	in 710g variety.	in 710g variety.			
COLOUR	A mix of orange,	A mix of orange, cream and green vegetables.			
SHAPE	Peeled and cut i	nto various cubic/rectangul	ar shapes.		
SENSORY	Fresh, crisp and	crunchy. No off odours or fl	avours.		
MATURITY	Fresh appearance	e, not shrivelled or aged.			
CLEANLINESS	Free from dirt, in	nsect stains, residue or othe	er foreign matter.		
CLEANLINESS	Thoroughly was	ned and ready to use.			
	UNSALEA	BLE DEFECTS			
FOREIGN MATTER	Evidence of live	Evidence of live insects.			
FORLIGN WATTER	Nil foreign matte	Nil foreign matter (e.g. glass, metal, hard plastics).			
PRODUCT COUNT	No undercounts				
PACK WEIGHT	No underweight	S.			
	MAJOF	R DEFECTS			
	Fungal or bacter	Fungal or bacterial rots of skin or flesh.			
DISEASES	Deformation or	Deformation or mottling due to viral infection.			
	Unhealed cuts, h	Unhealed cuts, holes, splits, wounds or pest damage that break the			
	skin.	skin.			
	Severe bruising	Severe bruising and areas of discolouration.			
PHYSICAL INPURITIES		Packs or cartons containing broken or chipped produce.			
	Abrasions, flakin	Abrasions, flaking or peeling of the skin.			
		Packaging defects including holes, punctures, splits or incorrect			
		printing on packing.			
	Best before date	Best before date missing.			
PHYSIOLOGICAL DEFEC	CTS Discoloured or y	Discoloured or yellowing product.			
TEMPERATURE DAMA	Soft, water-soak	Soft, water-soaked lesions (freezing injury).			
	Soft, wrinkled or	Soft, wrinkled or limp (dehydration).			
	MINOF	R DEFECTS			
	Cuts or splits (5	Cuts or splits (5 – 20 mm long, <2 mm wide, < 3 mm deep).			
PHYSICAL INPURITIES	Bruising, scuffs o	Bruising, scuffs or rub marks < 3mm deep affecting >2 cm ² .			
SURFACE	SURFACE Black speckling affecting in aggregate >2 cm ² of skin.				
INCONSISTENCIES	Didex Speeking				



CATEGORY	Processed Veg	PRODUCT	Pams Five Vege Medley	
РАСК ТҮРЕ	Pre-packed	GRADE	Premium	
	GENERAL APPEARANCE			
INGREDIENTS	, , ,	Leafy Greens (Wong Bok, Pak Choy, Savoy Cabbage), Broccoli, Carrots,		
		Beans, and Cauliflower. Varieties may vary depending on season.		
COLOUR		A mix of orange, cream and green vegetables.		
SHAPE		nto various cubic/rectangula		
SENSORY	· · ·	crunchy. No off odours or fla	avours.	
MATURITY		e, not shrivelled or aged.		
CLEANLINESS		nsect stains, residue or othen ned and ready to use.	^r foreign matter.	
		BLE DEFECTS		
FOREIGN MATTER		Evidence of live insects. Nil foreign matter (e.g. glass, metal, hard plastics).		
PRODUCT COUNT	No undercounts		51(5).	
PACK WEIGHT	No underweight			
		DEFECTS		
DISEASES	-	Fungal or bacterial rots of skin or flesh.Deformation or mottling due to viral infection.		
		-		
	skin.	Unhealed cuts, holes, splits, wounds or pest damage that break the skin		
		Severe bruising and areas of discolouration.		
		Packs or cartons containing broken or chipped produce.		
PHYSICAL INPURITIES		Abrasions, flaking or peeling of the skin.		
	Packaging defect	Packaging defects including holes, punctures, splits or incorrect		
	printing on pack	printing on packing.		
	Best before date	Best before date missing.		
PHYSIOLOGICAL DEFEC	Discoloured or y	Discoloured or yellowing product.		
TEMPERATURE DAMAG	Soft, water-soak	Soft, water-soaked lesions (freezing injury).		
	Soft, wrinkled or	limp (dehydration).		
	MINOF	DEFECTS		
PHYSICAL INPURITIES	Cuts or splits (5 -	Cuts or splits (5 – 20 mm long, <2 mm wide, <3 mm deep).		
	Bruising, scuffs o	Bruising, scuffs or rub marks <3 mm deep affecting >2 cm ² .		
SURFACE INCONSISTENCIES	Black speckling a	Black speckling affecting in aggregate >2 cm ² of skin.		



CATEGORY	Processed Veg	PRODUCT	Pams Leafy Vege Medley	
РАСК ТҮРЕ	Pre-packed	GRADE	Premium	
		APPEARANCE		
INGREDIENTS		Leafy Greens (Wong Bok, Pak Choy, Savoy Cabbage), Red Cabbage, Kale, Broccoli and Spring Onions. Varieties may vary depending on season.		
COLOUR	A mix of orange,	purple, cream and green ve	getables.	
SHAPE	Peeled and cut i	nto various cubic/rectangula	r shapes.	
SENSORY	Fresh, crisp and	crunchy. No off odours or fla	vours.	
MATURITY	Fresh appearance	e, not shrivelled or aged.		
CLEANLINESS		nsect stains, residue or other ned and ready to use.	foreign matter.	
	UNSALEA	BLE DEFECTS		
FOREIGN MATTER	Evidence of live	Evidence of live insects.		
	Nil foreign matte	Nil foreign matter (e.g. glass, metal, hard plastics).		
PRODUCT COUNT	No undercounts	No undercounts.		
PACK WEIGHT	No underweight	S.		
	MAJOR	R DEFECTS		
DISEASES	Fungal or bacter	Fungal or bacterial rots of skin or flesh.		
DISEASES	Deformation or	Deformation or mottling due to viral infection.		
	Unhealed cuts, h skin.	Unhealed cuts, holes, splits, wounds or pest damage that break the skin.		
		Severe bruising and areas of discolouration.		
		Packs or cartons containing broken or chipped produce.		
PHYSICAL INPURITIES	Abrasions, flakin	Abrasions, flaking or peeling of the skin.		
	Packaging defect	Packaging defects including holes, punctures, splits or incorrect		
		printing on packing.		
	Best before date	Best before date missing.		
PHYSIOLOGICAL DEFEC		Discoloured or yellowing product.		
TEMPERATURE DAMA	GF	Soft, water-soaked lesions (freezing injury).		
	· ·	limp (dehydration).		
	1	R DEFECTS		
PHYSICAL INPURITIES		Cuts or splits (5 – 20 mm long, <2 mm wide, <3 mm deep).		
	Bruising, scuffs c	Bruising, scuffs or rub marks <3mm deep affecting >2 cm ² .		
SURFACE INCONSISTENCIES	Black speckling	Black speckling affecting in aggregate >2 cm ² of skin.		



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CATEGORY	Processed Veg	PRODUCT	Pam Mixed Vege Medley		
РАСК ТҮРЕ	Pre-packed	GRADE	Premium		
GENERAL APPEARANCE					
SHAPE		A mix of orange and cream vegetables.			
SENSORY		Peeled and cut into various small cubic/rectangular shapes. Fresh, crisp and crunchy. No off odours or flavours.			
	· · ·	•	ours.		
MATURITY		, not shrivelled or aged.			
CLEANLINESS		ect stains, residue or other f ed and ready to use.	oreign matter.		
	UNSALEAB	LE DEFECTS			
FOREIGN MATTER	Evidence of live in	sects.			
	Nil foreign matter	Nil foreign matter (e.g. glass, metal, hard plastics).			
PRODUCT COUNT	No undercounts.				
PACK WEIGHT	No underweights.	No underweights.			
	MAJOR	DEFECTS			
DISEASES	Fungal or bacteria	Fungal or bacterial rots of skin or flesh.			
DISLASLS	Deformation or m	Deformation or mottling due to viral infection.			
	Unhealed cuts, ho	Unhealed cuts, holes, splits, wounds or pest damage that break the			
	skin.	•			
		Severe bruising and areas of discolouration.			
PHYSICAL INPURITIES		Packs or cartons containing broken or chipped produce.			
		Abrasions, flaking or peeling of the skin.			
		Packaging defects including holes, punctures, splits or incorrect			
		printing on packing.			
	Best before date r				
PHYSIOLOGICAL DEFEC	TS Discoloured or ye	Discoloured or yellowing product.			
TEMPERATURE DAMAG	Soft, water-soake	Soft, water-soaked lesions (freezing injury).			
	Soft, wrinkled or l	Soft, wrinkled or limp (dehydration).			
		DEFECTS			
PHYSICAL INPURITIES		Cuts or splits (5 – 20 mm long, <2 mm wide, <3 mm deep).			
	Bruising, scuffs or	Bruising, scuffs or rub marks <3 mm deep affecting >2 cm ² .			
SURFACE Black speckling affecting in aggregate >2 cm ² of skin.		of skin.			
INCONSISTENCIES	Diddit opeoking di				



CATEGORY	Processed Veg	PRODUCT	Pams Pumpkin and Kumara Soup Mix	
РАСК ТҮРЕ	Pre-packed	GRADE	Premium	
			·	
	_	PPEARANCE		
INGREDIENTS	-	Pumpkin, Kumara and Vegetable Stock.		
COLOUR	A mix of orange a	A mix of orange and cream vegetables.		
SHAPE	Peeled and cut int	Peeled and cut into various cubic/rectangular shapes.		
SENSORY	Fresh, crisp and c	runchy. No off odours or fla	vours.	
MATURITY	Fresh appearance	e, not shrivelled or aged.		
CLEANLINESS	Free from dirt, ins	sect stains, residue or other	foreign matter.	
CLEANLINESS	Thoroughly washe	ed and ready to use.		
	UNSALEAB	LE DEFECTS		
FOREIGN MATTER	Evidence of live in	nsects.		
	Nil foreign matter	Nil foreign matter (e.g. glass, metal, hard plastics).		
PRODUCT COUNT	No undercounts.			
PACK WEIGHT	No underweights.	No underweights.		
	MAJOR	DEFECTS		
DISEASES	Fungal or bacteria	Fungal or bacterial rots of skin or flesh.		
DIJEAJEJ	Deformation or m	Deformation or mottling due to viral infection.		
	Unhealed cuts, ho	Unhealed cuts, holes, splits, wounds or pest damage that break the		
	skin.	skin.		
		Severe bruising and areas of discolouration.		
		Packs or cartons containing broken or chipped produce.		
PHYSICAL INPURITIES		Abrasions, flaking or peeling of the skin.		
		Packaging defects including holes, punctures, splits or incorrect		
		printing on packing.		
		Best before date missing.		
	Incorrect or missi	Incorrect or missing stock sachet. Must be Vegetable Stock.		
PHYSIOLOGICAL DEFECT	TS Discoloured or ye	Discoloured or yellowing product.		
TEMPERATURE DAMAG	Soft, water-soake	Soft, water-soaked lesions (freezing injury).		
	Soft, wrinkled or l	Soft, wrinkled or limp (dehydration).		
	MINOR	DEFECTS		
PHYSICAL INPURITIES	Cuts or splits (5 –	Cuts or splits (5 – 20 mm long, <2 mm wide, <3 mm deep).		
	Bruising, scuffs or	Bruising, scuffs or rub marks <3 mm deep affecting >2 cm ² .		
SURFACE INCONSISTENCIES	Black speckling af	fecting in aggregate >2 cm ²	of skin.	