

RECEIVAL ALL PROCESSED VEG	
TEMPERATURE °C (AT ARRIVAL)	1 – 7
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.</p> <p>Packaging to adhere to Food Stuffs North Island Produce Packaging Guidelines.</p> <p>All labelling must meet the current legislative requirements.</p> <p>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.</p> <p>Pre-packaged produce must display the grower’s name, the packed on date or best before date (batch code optional).</p>
SHELF LIFE	<p>Produce must have a shelf life of at least 8 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>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.</p> <p>Refrigerated van with air bag suspension, unless otherwise approved.</p> <p>Goods must be received in accordance with Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information).</p> <p>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>

CATEGORY	Processed Veg	PRODUCT	Diced Onions
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

COLOUR	White semi-translucent flesh.
SHAPE	Cubic, rectangular, various shapes.
SENSORY	Crisp, juicy with tender flesh. No off odours or tastes.
MATURITY	Firm, not mushy or stringy.
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 the flesh.
PHYSICAL IMPURITIES	No flaky outer skin remnants.
	Cuts, holes, cracks, splits or bruised product.
	Noticeable dark spots.
PHYSIOLOGICAL DEFECTS	Dehydrated, dry or tough pieces.
	Loss of structural integrity.
	Slimy or slippery appearance or feel.
	Excessive moisture in packaging, evident by excessive condensation.
	Browning on cut edge.
TEMPERATURE DAMAGE	Loss of juiciness, browning or surface pitting (chilling injury).
	Browning, softening texture and loss of flavour or aroma.

CATEGORY	Processed Veg	PRODUCT	Sliced Red Onions
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Red-purple skin, semi-translucent flesh.
SHAPE	Half circle shapes of various sizes.
SENSORY	Crisp, juicy with tender flesh. No off odours or tastes.
MATURITY	Firm, not mushy or stringy.
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 the flesh.
PHYSICAL IMPURITIES	No flaky outer skin remnants.
	Cuts, holes, cracks, splits or bruised product.
	Noticeable dark spots.
PHYSIOLOGICAL DEFECTS	Dehydrated, dry or tough pieces.
	Loss of structural integrity.
	Slimy or slippery appearance or feel.
	Excessive moisture in packaging, evident by excessive condensation.
	Browning on cut edge.
TEMPERATURE DAMAGE	Loss of juiciness, browning or surface pitting (chilling injury).
	Browning, softening texture and loss of flavour or aroma.

CATEGORY	Processed Veg	PRODUCT	Carrot Batons
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Mid to bright orange skin and flesh.
SHAPE	Straight; irregular sized batons.
SENSORY	Firm with relatively smooth skin; crisp and juicy, not yellowed, dry or woody; slightly sweet taste (not bitter). No off odours or tastes.
MATURITY	Not fibrous or woody.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly cut.

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 the flesh.
PHYSICAL IMPURITIES	Cuts, holes, cracks, splits or bruised product.
	Noticeable dark spots.
PHYSIOLOGICAL DEFECTS	Dehydrated, dry or tough batons.
	Broken batons or batons that have lost structural integrity due to age or damage.
	Slimy or slippery appearance or feel.
	Excessive moisture in packaging, evident by excessive condensation.
	Browning on cut edge.
TEMPERATURE DAMAGE	Wilting, browning or surface pitting (chilling injury).
	Browning, softening texture and loss of flavour or aroma.

SIZE

SIZE CATEGORY (LENGTH X WIDTH X DEPTH)	SMALL	30 mm x 10 mm x 10 mm
	MEDIUM	60 mm x 10 mm x 10 mm
	LARGE	80 mm x 10 mm x 10 mm

Produce Specification: Processed Veg

CATEGORY	Processed Veg	PRODUCT	Shredded Carrot
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Mid to bright orange.
SHAPE	Straight; irregular sized shred of carrot.
SENSORY	Crispy and juicy, not yellowed, dry or woody; slightly sweet taste (not bitter). No off odours or tastes.
MATURITY	Not fibrous or woody.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly cut.

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 the flesh.
PHYSICAL IMPURITIES	Bruised product.
	Noticeable dark spots.
	No skin attached.
PHYSIOLOGICAL DEFECTS	Dehydrated, dry or tough shreds.
	Slimy or slippery appearance or feel.
	Excessive moisture in packaging, evident by excessive condensation.
	Browning on cut edge.
TEMPERATURE DAMAGE	Wilted carrot (chilling injury).
	Browning, softened texture and loss of flavour or aroma.

SIZE

SIZE CATEGORY (WIDTH X LENGTH)	SMALL	3 mm x 20 mm
	MEDIUM	3 mm x 40 mm
	LARGE	3 mm x 60 mm

CATEGORY	Processed Veg	PRODUCT	Veggies Mix
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

INGREDIENTS	Diced celery, onion and carrot.
COLOUR	Celery: pale to bright green.
	Onion: white to translucent.
	Carrot: vibrant orange.
SHAPE	Cubic, rectangular, various shapes.
SENSORY	Crisp and juicy. No off odours or tastes.
MATURITY	Not fibrous or woody.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly cut.

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 the flesh.
PHYSICAL IMPURITIES	No flaky outer skin remnants.
	Holes, cracks, or bruised product.
	Noticeable dark spots.
PHYSIOLOGICAL DEFECTS	Dehydrated, dry or tough pieces.
	Loss of structural integrity.
	Slimy or slippery appearance or feel.
	Excessive moisture in packaging, evident by excessive condensation.
	Browning on cut edge.
TEMPERATURE DAMAGE	Loss of juiciness and browning (chilling injury).
	Browning, softening texture and loss of flavour or aroma.

SIZE

SIZE CATEGORY (WIDTH X LENGTH)	SMALL	10 mm x 10 mm
	MEDIUM	15 mm x 15 mm
	LARGE	15 mm x 15 mm

Produce Specification: Processed Veg

CATEGORY	Processed Veg	PRODUCT	Shredded Beetroot
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Red-purple to dark purple.
SHAPE	Straight; irregular sized shred of beetroot.
SENSORY	Crispy and juicy, not dry or woody; slightly sweet taste (not bitter). No off odours or tastes.
MATURITY	Not fibrous or woody.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly cut.

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 the flesh.
PHYSICAL IMPURITIES	Bruised product.
	Noticeable dark spots.
	No skin attached.
PHYSIOLOGICAL DEFECTS	Dehydrated, dry or tough shreds.
	Slimy or slippery appearance or feel.
	Excessive moisture in packaging, evident by excessive condensation.
	Browning on cut edge.
TEMPERATURE DAMAGE	Wilted beetroot (chilling injury).
	Browning, softened texture and loss of flavour or aroma.

MINOR DEFECTS

PHYSICAL IMPURITIES	Bruises, cuts, scars, pest/insect damage.
SURFACE INCONSISTENCIES	Blemishes, skin marks/surface scratches.

SIZE

SIZE CATEGORY (WIDTH X LENGTH)	SMALL	3 mm x 20 mm
	MEDIUM	3 mm x 40 mm
	LARGE	3 mm x 60 mm