

RECEIVAL ALL SALAD BOWLS	
TEMPERATURE °C (AT ARRIVAL)	1 – 7
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside 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, best before date or used by date (batch code optional).</p>
SHELF LIFE	Produce must have a shelf life of at least 7 days upon arrival at the Distribution Centre, or direct to the store from the supplier.
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	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.

Produce Specification: Salad Bowls

CATEGORY	Salad Bowls	PRODUCT	Greek
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

INGREDIENTS	Baby Leaf Lettuce, Capsicum, Red Onion, Cherry Tomatoes, Olives, Feta Cheese and Red Wine Vinaigrette.
COLOUR	Colourful mix of green, purple and red ingredients.
SHAPE	Lettuce: whole baby leaves.
	Capsicum, strips: 10 – 20 mm x 80 – 90 mm (width x length).
	Red Onion: chunks 30x50 mm.
	Cherry Tomatoes: 15 – 25 mm in diameter.
	Olives, pitted: 15 – 25 mm in diameter.
	Feta Cheese: 20g/pack, 80x100 mm (width x length).
	Red Wine Vinaigrette: 80g/pack, 70x160 mm (width x length).
SENSORY	Fresh and crisp. No off odours or tastes.
MATURITY	Crisp, not limp or wilted.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to eat.

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.
	Deformation or mottling due to viral infection.
PHYSICAL IMPURITIES	Broken, crushed or bruised produce affecting >10% packet.
	Cuts, tears or holes from physical or insect damage affecting >10% of packet.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
	Incorrect dressing sachet. Must be Red Wine Vinaigrette.
	Incorrect cheese sachet. Must be Feta Cheese.
PHYSIOLOGICAL DEFECTS	Soft, limp, wilted or with yellow russetting.
	Brown spotting or russetting of leaves.
	Discoloured produce affecting >5% of packet.
TEMPERATURE DAMAGE	Browning of leaf margins or cut edge of vegetables affecting >10% of packet.
	Bleached spots on leaves affecting >10% of packet.
	Discoloured water-soaked leaves.

MINOR DEFECTS	
PHYSICAL IMPURITIES	Evidence of light crushing or bruising affecting >5% product.
	Minor cuts, tears, holes or insect damage affecting >5% of product.
SURFACE INCONSISTENCIES	Bleached spots affecting >5% of product.

Produce Specification: Salad Bowls

CATEGORY	Salad Bowls	PRODUCT	Mango Mesclun
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

INGREDIENTS	Mesclun, Carrot, Mung Bean, Crispy Noodles, and Chilli Mango Dressing.
COLOUR	Colourful mix of green, orange and red ingredients.
SHAPE	Mesclun: whole baby leaves.
	Carrots, julienne: 4x4 mm.
	Mung Bean: 50 – 100 mm (length).
	Crispy Noodles: 40g/pack, 110x130 mm (width x length).
	Chilli Mango Dressing: 80g/pack, 70x140 mm (width x length).
SENSORY	Fresh and crisp. No off odours or tastes.
MATURITY	Crisp, not limp or wilted.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to eat.

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.
	Deformation or mottling due to viral infection.
PHYSICAL IMPURITIES	Broken, crushed or bruised produce affecting >10% packet.
	Cuts, tears or holes from physical or insect damage affecting >10% of packet.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
	Incorrect dressing sachet. Must be Chilli Mango Dressing.
PHYSIOLOGICAL DEFECTS	Soft, limp, wilted or with yellow russetting.
	Brown spotting or russetting of leaves.
	Discoloured produce affecting >5% of packet.
TEMPERATURE DAMAGE	Browning of leaf margins or cut edge of vegetables affecting >10% of packet.
	Bleached spots on leaves affecting >10% of packet.
	Discoloured water-soaked leaves.

MINOR DEFECTS

PHYSICAL IMPURITIES	Evidence of light crushing or bruising affecting >5% product.
	Minor cuts, tears, holes or insect damage affecting >5% of product.

Produce Specification: Salad Bowls

SURFACE INCONSISTENCIES	Bleached spots affecting >5% of product.
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Produce Specification: Salad Bowls

CATEGORY	Salad Bowls	PRODUCT	Ranch
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

INGREDIENTS	Green Lettuce, Spring Onion, Cherry Tomatoes, Carrot, Grated Gouda Cheese and Ranch Dressing.
COLOUR	Colourful mix of green, orange and red ingredients.
SHAPE	Green lettuce: whole leaves.
	Spring Onions, chopped: 10 mm.
	Cherry Tomatoes: diameter 15 – 25 mm.
	Carrot, julienne: 4x4 mm.
	Gouda Cheese: 20g/pack, 90x100 mm (width x length)
	Ranch Dressing: 80g/pack, 70x160 mm (width x length)
SENSORY	Fresh and crisp. No off odours or tastes.
MATURITY	Crisp, not limp or wilted.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to eat.

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.
	Deformation or mottling due to viral infection.
PHYSICAL IMPURITIES	Broken, crushed or bruised produce affecting >10% packet.
	Cuts, tears or holes from physical or insect damage affecting >10% of packet.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
	Incorrect dressing sachet. Must be Ranch Dressing.
	Incorrect cheese sachet. Must be grated Gouda Cheese.
PHYSIOLOGICAL DEFECTS	Soft, limp, wilted or with yellow russetting.
	Brown spotting or russetting of leaves.
	Discoloured produce affecting >5% of packet.
TEMPERATURE DAMAGE	Browning of leaf margins or cut edge of vegetables affecting >10% of packet.
	Bleached spots on leaves affecting >10% of packet.
	Discoloured water-soaked leaves.

MINOR DEFECTS	
PHYSICAL IMPURITIES	Evidence of light crushing or bruising affecting >5% product.
	Minor cuts, tears, holes or insect damage affecting >5% of product.
SURFACE INCONSISTENCIES	Bleached spots affecting >5% of product.

Produce Specification: Salad Bowls

CATEGORY	Salad Bowls	PRODUCT	Garden
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

INGREDIENTS	Red and Green Lettuce, Capsicum, Snow Pea, Red Radish, and Honey Mustard Dressing.
COLOUR	Colourful mix of green, red ingredients.
SHAPE	Red and Green Lettuce: whole leaves.
	Capsicum, strips: 10-20 mm x 80-90mm (width x length).
	Snow Pea Shoots: 50 – 150 mm (length).
	Red Radish, chunks: 10-20 mm x 30-50 mm x 30-40mm (width x length x height).
	Honey Mustard Dressing: 50g/pack, 70x110 mm (width x length)
SENSORY	Fresh and crisp. No off odours or tastes.
MATURITY	Crisp, not limp or wilted.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to eat.

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.
	Deformation or mottling due to viral infection.
PHYSICAL IMPURITIES	Broken, crushed or bruised produce affecting >10% packet.
	Cuts, tears or holes from physical or insect damage affecting >10% of packet.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
	Incorrect dressing sachet. Must be Honey Mustard Dressing.
PHYSIOLOGICAL DEFECTS	Soft, limp, wilted or with yellow russetting.
	Brown spotting or russetting of leaves.
	Discoloured produce affecting >5% of packet.
TEMPERATURE DAMAGE	Browning of leaf margins or cut edge of vegetables affecting >10% of packet.
	Bleached spots on leaves affecting >10% of packet.
	Discoloured water-soaked leaves.

MINOR DEFECTS	
PHYSICAL IMPURITIES	Evidence of light crushing or bruising affecting >5% product.
	Minor cuts, tears, holes or insect damage affecting >5% of product.
SURFACE INCONSISTENCIES	Bleached spots affecting >5% of product.