foodstuffs

	RECEIVAL ALL SALAD BOWLS
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 manufactured from new food grade materials or sanitised
	returnable crates.
	Packaging to adhere to Food Stuffs North Island Produce Packaging
	Guidelines.
PACKAGING &	All labelling must meet the current legislative requirements.
LABELLING	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).
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.
	Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered.
	Refrigerated van with air bag suspension, unless otherwise approved.
TRANSPORT	Goods must be received in accordance with Foodstuffs North Island
CONDITIONS	Receiving and Carrier Guidelines (refer to reference materials for more
	information).
	Of note are pallet size, stacking standards and crate cards.
	Relevant growers and/or producers, hold, will maintain, and will
	comply with all necessary certificates, licenses, permits, and other
CHEMICAL	approvals required by Laws or the Policies and Compliance
CONTAMINATE RESIDUE	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.
	BioGro certificate, or equivalent, is required to supply organic products
ORGANICS	into both Foodstuffs stores and Distribution Centres. The current
	certificate should be available on the Foodstuffs Exchange.



CATEGORY	Salad Bowls	PRODUCT	Greek
РАСК ТҮРЕ	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.	
	Lettuce: whole baby leaves.	
	Capsicum, strips: 10 – 20 mm x 80 – 90 mm (width x length).	
	Red Onion: chunks 30x50 mm.	
SHAPE	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.	
	Free from dirt, insect stains, residue or other foreign matter.	
CLEANLINESS	Thoroughly washed and ready to eat.	
	UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects.	
FOREIGN MATTER	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.	
DISEASES	Deformation or mottling due to viral infection.	
	Broken, crushed or bruised produce affecting >10% packet.	
	Cuts, tears or holes from physical or insect damage affecting >10% of	
	packet.	
PHYSICAL INPURITIES	Packaging defects including holes, punctures, splits or incorrect	
PHISICAL INPORTIES	printing on packing.	
	Best before date missing.	
	Incorrect dressing sachet. Must be Red Wine Vinaigrette.	
	Incorrect cheese sachet. Must be Feta Cheese.	
	Soft, limp, wilted or with yellow russeting.	
PHYSIOLOGICAL DEFECTS	Brown spotting or russeting of leaves.	
	Discoloured produce affecting >5% of packet.	
	Browning of leaf margins or cut edge of vegetables affecting >10% of	
	packet.	
TEMPERATURE DAMAGE	Bleached spots on leaves affecting >10% of packet.	
	Discoloured water-soaked leaves.	



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



CATEGORY	Salad Bowls	PRODUCT	Mango Mesclun
РАСК ТҮРЕ	Pre-packed	GRADE	Premium

INGREDIENTS Mesclun, Carrot, Mung Bean, Crispy Noodles, and Chilli Mango Dressing. COLOUR Colourful mix of green, orange and red ingredients. Mesclun: whole baby leaves. Carrots, julienne: 4x4 mm. SHAPE 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. VUNSALEABLE DEFECTS Evidence of live insects. POREIGN MATTER Evidence of live insects. PACK WEIGHT No underweights. DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. Deformation or mottling to viral infection. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES Brown spotting or russeting. Brown spotting or russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. TEMPERATURE	GENERAL APPEARANCE		
Dressing. COLOUR Colourful mix of green, orange and red ingredients. Colourful mix of green, orange and red ingredients. Mesclun: whole baby leaves. Carrots, Julienne: 4x4 mm. Mung Bean: 50 – 100 mm (length). Chilli Mango Dressing: 80g/pack, 70x140 mm (width x length). Chilli Mango Dressing: 80g/pack, 70x140 mm (width x length). SENSORY Fresh and crisp. No off odours or tastes. MATURITY 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 underweights. No underweights. DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. PHYSICAL INPURITIES Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. Discoloured roduce affecting >10% of packet. PHYSIOLOGICAL DEFECTS Broken, crushed or bruised produce affecting >10% of packet. Discoloured not with yellow russeting. PHYSIOLOGICAL DEFECTS Best before date missing. Est before date missing. Discoloured produce affecting >5% of packet.	INGREDIENTS	Mesclun, Carrot, Mung Bean, Crispy Noodles, and Chilli Mango	
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 No undercounts. PACK WEIGHT No underweights. DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% of packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >10% of packet. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >10% of packet. Discoloured water-soaked			
SHAPE Carrots, julienne: 4x4 mm. Mung Bean: 50 – 100 mm (length). Crispy Noodles: 40g/pack, 110x130 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 undercounts. DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured water-soaked leaves. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured water-soaked leaves. Discoloured produce affecting >10% of packet. Discoloured produce affecting >10% of packet. Bleached	COLOUR	Colourful mix of green, orange and red ingredients.	
SHAPE Mung Bean: 50 – 100 mm (length). Crispy Noodles: 40g/pack, 110x130 mm (width x length). Crispy Noodles: 40g/pack, 110x130 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. PRODUCT COUNT No undercounts. PACK WEIGHT No undercounts. PACK WEIGHT No undercounts. PACK WEIGHT No undercounts. DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. 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. Soft, limp, wilted or with yellow russeting. Browning of russeting of leaves. PHYSIOLOGICAL DEFECTS Browning of used safecting >5% of packet. TEMPERATURE DAMAGE Browning of leaf			
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, no timp or wilted. CLEANLINESS Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to eat. UNSALEABLE DEFECTS 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. DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES Best before date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. TEMPERATURE DAMAGE Browning of leaf margins or cut deg of vegetables affecting >10% of packet. Discoloured water-soaked leaves. PHYSIOLOGICAL LIPPURITIES Evidence of light crushing or bruising affecting >5% product.		Carrots, julienne: 4x4 mm.	
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 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. DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES Soft, limp, witted or with yellow russeting. Incorrect dressing sachet. Must be Chilli Mango Dressing. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. PHYSIOLOGICAL DEFECTS Brown spotting or cut edge of vegetables affecting >10% of packet. TEMPERATURE DAMAGEE Browning of leaf margins or cut edge of vegetables affecting >10% of packet. PHYSIOLOGICAL DEFECTS Biscohed spots on leaves affecting >10% of packet. TEMPERATURE DAMAGEE Browning of leaf margins or cut	SHAPE	Mung Bean: 50 – 100 mm (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 undercounts. DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES Brown apdeted at missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. Browning of leaf margins or cut edge of vegetables affecting >10% 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 INPURITIES Evidence of light crushing or bruising affecting >5% product.			
MATURITY Crisp, not limp or wited. 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. DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES Borden date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Discoloured produce affecting >5% of packet. TEMPERATURE DAMAGE Breached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. PHYSIOLOGICAL DEFECTS Bleached spots on leaves affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. PHYSIOLOGICAL DEFECTS Discoloured water-soaked leaves. PHYSIOLOGICAL DEFECTS Evidence of light crushing or bruising affecting >10% of packet. PHYSIOLOGICAL DEFECTS Browning of leaf margins or cut edge of vegetables affecting >10% of packet.		Chilli Mango Dressing: 80g/pack, 70x140 mm (width x length).	
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. DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES Bast before date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, witted or with yellow russeting. Brown spotting or russeting of leaves. Discoloured affecting >5% of packet. TEMPERATURE DAMAGE Browning of leaf margins or cut edge of vegetables affecting >10% of packet. Discoloured water-soaked leaves. PHYSIOLOGICAL DEFECTS Browning of leaf margins or cut edge of vegetables affecting >10% of packet. Discoloured water-soaked leaves. Discoloured water-soaked leaves. PHYSICAL INPURITIES Evidence of light crushing or bruising affecting >5% product.	SENSORY	Fresh and crisp. No off odours or tastes.	
CLEANLINESS 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. DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES Broken, crushed or with yellow russeting. Brown spotting or nusseting sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. Browning of leaf margins or cut edge of vegetables affecting >10% 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. PHYSICAL INPURITIES Evidence of light crushing or bruising affecting >5% product.	MATURITY	Crisp, not limp or wilted.	
Thoroughly washed and ready to eat. UNSALEABLE DEFECTS FOREIGN MATTER Evidence of live insects. 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. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES Packaging defects including holes, punctures, splits or incorrect printing on packing. Best before date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. Bieached spots on leaves affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Bieached spots on leaves. MINOR DEFECTS Bieached spots on leaves. PHYSICAL INPURITIES Evidence of light crushing or bruising affecting >5% product.		Free from dirt, insect stains, residue or other foreign matter.	
FOREIGN MATTER Evidence of live insects. Nil foreign matter (e.g. glass, metal, hard plastics). No undercounts. PACK WEIGHT No undercounts. PACK WEIGHT No underweights. MAJOR DEFECTS DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. 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. Soft, limp, wilted or with yellow russeting. Brown spotting or russeting of leaves. PHYSIOLOGICAL DEFECTS Browning of leaf margins or cut edge of vegetables affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. MINOR DEFECTS Evidence of light crushing or bruising affecting >5% product.	CLEANLINESS	Thoroughly washed and ready to eat.	
FOREIGN MATTER 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. Broken, crushed or bruised produce affecting >10% packet. PHYSICAL INPURITIES 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 russeting. PHYSIOLOGICAL DEFECTS Browning of leaf margins or cut edge of vegetables affecting >10% 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 Binor of packet. Bleached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. PHYSICAL INPURITIES Evidence of light crushing or bruising affecting >5% product.		UNSALEABLE DEFECTS	
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. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES Packaging defects including holes, punctures, splits or incorrect printing on packing. Best before date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. Bisoloured water-soaked leaves. PHYSIOLOGICAL INPURITIES Evidence of light crushing or bruising affecting >5% product.		Evidence of live insects.	
PACK WEIGHT No underweights. MAJOR DEFECTS DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% packet. PHYSICAL INPURITIES Broken, crushed or bruised produce affecting >10% packet. PHYSICAL INPURITIES 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 Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. Browning of leaf margins or cut edge of vegetables affecting >10% of packet. TEMPERATURE DAMAGE Bleached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. MINOR DEFECTS Physical inpurities Evidence of light crushing or bruising affecting >5% product.	FOREIGN MATTER	Nil foreign matter (e.g. glass, metal, hard plastics).	
MAJOR DEFECTS MAJOR DEFECTS DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PhySICAL INPURITIES PACkaging defects including holes, punctures, splits or incorrect printing on packing. Best before date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. Browning of leaf margins or cut edge of vegetables affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. Discoloured water-soaked leaves. MINOR DEFECTS PHYSICAL INPURITIES Evidence of light crushing or bruising affecting >5% product.	PRODUCT COUNT	No undercounts.	
DISEASES Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection. 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. Soft, limp, wilted or with yellow russeting. Discoloured produce affecting >5% of packet. PHYSIOLOGICAL DEFECTS 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 Evidence of light crushing or bruising affecting >5% product.	PACK WEIGHT	No underweights.	
DISEASES Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES Packaging defects including holes, punctures, splits or incorrect printing on packing. Best before date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. Bleached spots on leaves affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. MINOR DEFECTS Evidence of light crushing or bruising affecting >5% product.		MAJOR DEFECTS	
Deformation or mottling due to viral infection. Broken, crushed or bruised produce affecting >10% packet. Cuts, tears or holes from physical or insect damage affecting >10% of packet. PHYSICAL INPURITIES PAckaging defects including holes, punctures, splits or incorrect printing on packing. Best before date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. Bleached spots on leaves affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. MINOR DEFECTS PHYSICAL INPURITIES		Fungal or bacterial rots of skin or flesh.	
PHYSICAL INPURITIES 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. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. 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 INPURITIES	DISEASES	Deformation or mottling due to viral infection.	
PHYSICAL INPURITIES packet. Packaging defects including holes, punctures, splits or incorrect printing on packing. Best before date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. 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 INPURITIES		Broken, crushed or bruised produce affecting >10% packet.	
PHYSICAL INPURITIES Packaging defects including holes, punctures, splits or incorrect printing on packing. Best before date missing. Best before date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. 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. PHYSICAL INPURITIES Evidence of light crushing or bruising affecting >5% product.		Cuts, tears or holes from physical or insect damage affecting >10% of	
printing on packing. Best before date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. 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 INPURITIES		packet.	
Best before date missing. Best before date missing. Incorrect dressing sachet. Must be Chilli Mango Dressing. Soft, limp, wilted or with yellow russeting. Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. 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 Evidence of light crushing or bruising affecting >5% product.	PHYSICAL INPURITIES	Packaging defects including holes, punctures, splits or incorrect	
Incorrect dressing sachet. Must be Chilli Mango Dressing. PHYSIOLOGICAL DEFECTS Soft, limp, wilted or with yellow russeting. Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. Browning of leaf margins or cut edge of vegetables affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. MINOR DEFECTS Evidence of light crushing or bruising affecting >5% product.		printing on packing.	
PHYSIOLOGICAL DEFECTS Soft, limp, wilted or with yellow russeting. Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. Browning of leaf margins or cut edge of vegetables affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Bleached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. MINOR DEFECTS Evidence of light crushing or bruising affecting >5% product.		Best before date missing.	
PHYSIOLOGICAL DEFECTS Brown spotting or russeting of leaves. Discoloured produce affecting >5% of packet. 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 Evidence of light crushing or bruising affecting >5% product.		Incorrect dressing sachet. Must be Chilli Mango Dressing.	
Discoloured produce affecting >5% of packet. Discoloured produce affecting >5% of packet. 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 Evidence of light crushing or bruising affecting >5% product.		Soft, limp, wilted or with yellow russeting.	
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 Evidence of light crushing or bruising affecting >5% product.	PHYSIOLOGICAL DEFECTS	Brown spotting or russeting of leaves.	
TEMPERATURE DAMAGE packet. Bleached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. MINOR DEFECTS PHYSICAL INPURITIES Evidence of light crushing or bruising affecting >5% product.		Discoloured produce affecting >5% of packet.	
TEMPERATURE DAMAGE Bleached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. Discoloured water-soaked leaves. MINOR DEFECTS Evidence of light crushing or bruising affecting >5% product.		Browning of leaf margins or cut edge of vegetables affecting >10% of	
Bleached spots on leaves affecting >10% of packet. Discoloured water-soaked leaves. MINOR DEFECTS PHYSICAL INPURITIES Evidence of light crushing or bruising affecting >5% product.	TEMPERATURE DAMAGE	packet.	
MINOR DEFECTS PHYSICAL INPURITIES Evidence of light crushing or bruising affecting >5% product.		Bleached spots on leaves affecting >10% of packet.	
PHYSICAL INPURITIES Evidence of light crushing or bruising affecting >5% product.		Discoloured water-soaked leaves.	
PHYSICAL INPURITIES		MINOR DEFECTS	
Minor cuts, tears, holes or insect damage affecting >5% of product.		Evidence of light crushing or bruising affecting >5% product.	
	FRIDICAL INPURITIES	Minor cuts, tears, holes or insect damage affecting >5% of product.	



SURFACE INCONSISTENCIES

Bleached spots affecting >5% of product.



CATEGORY	Salad Bowls	PRODUCT	Ranch
РАСК ТҮРЕ	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.		
	Green lettuce: whole leaves.		
	Spring Onions, chopped: 10 mm.		
SHAPE	Cherry Tomatoes: diameter 15 – 25 mm.		
SHAFL	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.		
	Free from dirt, insect stains, residue or other foreign matter.		
CLEANLINESS	Thoroughly washed and ready to eat.		
	UNSALEABLE DEFECTS		
FOREIGN MATTER	Evidence of live insects.		
FOREIGN MATTER	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.		
DISEASES	Deformation or mottling due to viral infection.		
	Broken, crushed or bruised produce affecting >10% packet.		
	Cuts, tears or holes from physical or insect damage affecting >10% of		
	packet.		
PHYSICAL INPURITIES	Packaging defects including holes, punctures, splits or incorrect		
PHYSICAL INPURITIES	Packaging defects including holes, punctures, splits or incorrect printing on packing.		
PHYSICAL INPURITIES			
PHYSICAL INPURITIES	printing on packing.		
PHYSICAL INPURITIES	printing on packing. Best before date missing. Incorrect dressing sachet. Must be Ranch Dressing. Incorrect cheese sachet. Must be grated Gouda Cheese.		
PHYSICAL INPURITIES	printing on packing. Best before date missing. Incorrect dressing sachet. Must be Ranch Dressing.		
PHYSICAL INPURITIES PHYSIOLOGICAL DEFECTS	printing on packing.Best before date missing.Incorrect dressing sachet. Must be Ranch Dressing.Incorrect cheese sachet. Must be grated Gouda Cheese.Soft, limp, wilted or with yellow russeting.Brown spotting or russeting of leaves.		
	printing on packing.Best before date missing.Incorrect dressing sachet. Must be Ranch Dressing.Incorrect cheese sachet. Must be grated Gouda Cheese.Soft, limp, wilted or with yellow russeting.Brown spotting or russeting of leaves.Discoloured produce affecting >5% of packet.		
	printing on packing.Best before date missing.Incorrect dressing sachet. Must be Ranch Dressing.Incorrect cheese sachet. Must be grated Gouda Cheese.Soft, limp, wilted or with yellow russeting.Brown spotting or russeting of leaves.Discoloured produce affecting >5% of packet.Browning of leaf margins or cut edge of vegetables affecting >10% of		
PHYSIOLOGICAL DEFECTS	printing on packing.Best before date missing.Incorrect dressing sachet. Must be Ranch Dressing.Incorrect cheese sachet. Must be grated Gouda Cheese.Soft, limp, wilted or with yellow russeting.Brown spotting or russeting of leaves.Discoloured produce affecting >5% of packet.Browning of leaf margins or cut edge of vegetables affecting >10% of packet.		
	printing on packing.Best before date missing.Incorrect dressing sachet. Must be Ranch Dressing.Incorrect cheese sachet. Must be grated Gouda Cheese.Soft, limp, wilted or with yellow russeting.Brown spotting or russeting of leaves.Discoloured produce affecting >5% of packet.Browning of leaf margins or cut edge of vegetables affecting >10% of		



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



CATEGORY	Salad Bowls	PRODUCT	Garden
РАСК ТҮРЕ	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.	
	Red and Green Lettuce: whole leaves.	
	Capsicum, strips: 10-20 mm x 80-90mm (width x length).	
SHAPE	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.	
	Free from dirt, insect stains, residue or other foreign matter.	
CLEANLINESS	Thoroughly washed and ready to eat.	
	UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects.	
FOREIGN MATTER	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.	
DISEASES	Deformation or mottling due to viral infection.	
	Broken, crushed or bruised produce affecting >10% packet.	
	Cuts, tears or holes from physical or insect damage affecting >10% of	
	packet.	
PHYSICAL INPURITIES	Packaging defects including holes, punctures, splits or incorrect	
	printing on packing.	
	Best before date missing.	
	Incorrect dressing sachet. Must be Honey Mustard Dressing.	
	Soft, limp, wilted or with yellow russeting.	
PHYSIOLOGICAL DEFECTS	Brown spotting or russeting of leaves.	
	Discoloured produce affecting >5% of packet.	
	Browning of leaf margins or cut edge of vegetables affecting >10% of	
TEMPERATURE DAMAGE	packet.	
	Bleached spots on leaves affecting >10% of packet.	
	Discoloured water-soaked leaves.	



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