

Produce Specification: Salads Slaws

GENERAL APPEARANCE BY VARIETY		
VARIETY	INGREDIENTS	COLOUR
Taylor Farms Japanese Slaw	Green and Red Cabbage, Shredded Carrots, Spring Onion, Radish and Sesame Dressing.	Colourful mix of green, orange, dark red-purple and white ingredients.
Pams Lite Slaw	Cabbage, Carrots, Spring Onion, Snow Pea Shoots and Lite Slaw Dressing.	Colourful mix of green, orange, and cream ingredients.
Vital Immunity Slaw	Green Cabbage, Red Cabbage, Savoy Cabbage, Carrot, Kale, Celery and Immunity Dressing.	Colourful mix of green, orange, purple and cream ingredients.
Pams Asian Slaw	Green Cabbage, Broccoli, Coriander, Spring Onion and Japanese Sesame Dressing.	Colourful mix of green, orange, purple and cream ingredients.
Pams Ranch Slaw	White and Red Cabbage, Carrot, Spring Onion and Ranch Dressing	Colourful mix of green, orange and cream ingredients.
Value Kiwi Slaw	Green Cabbage, Carrot and Coleslaw Dressing.	Colourful mix of green, orange and cream ingredients.
Pams Superfood Slaw	Carrot, Beetroot, Broccoli or Daikon (Broccoli, Mooli), parsley. May vary depending on season.	Colourful mix of green, orange and purple ingredients.
Leaderband Broccoslaw	Broccoli, Carrot, Red Cabbage, and Lemonnaisse Dressing.	Colourful mix of green, orange, dark red-purple and white ingredients.
Leaderband Coleslaw	Green Cabbage, Carrot and Homestyle Dressing.	Colourful mix of green, orange, and white ingredients.
Leaderband Ranch Slaw	Green and Cabbage, Carrot and Homestyle Dressing.	Colourful mix of green, orange, purple and white ingredients.
Pams Everyday Slaw	Green and Red Cabbage, Carrot.	Colourful mix of green, orange, purple and white ingredients.
Pams Chipotle and Lime Slaw	Green and Red Cabbage, Carrot, Parsley and Chipotle and Lime Dressing.	Colourful mix of green, orange, purple and white ingredients.

SALAD SLAWS - GENERAL ACCEPTANCE CRITERIA	
SHAPE	Mixed shape depending on processing.
SENSORY	Crisp, firm and slightly fibrous to the bite. No off odours or tastes.
MATURITY	Crisp and firm.
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.
PHYSICAL IMPURITIES	Broken, crushed or bruised produce affecting >10% bag.
	Cuts, tears or holes affecting >10% of product.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
	Incorrect dressing sachet.
PHYSIOLOGICAL DEFECTS	Soft, limp, wilted or with yellow russetting.
	Brown spotting or russetting.
	Discoloured vegetables affecting >5% of product.
TEMPERATURE DAMAGE	Browning of the cut edge of any of the vegetables affecting >10% of bag.
	Bleached spots on vegetables affecting >10% of bunch.
	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.
RECEIVAL	
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	Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Food Stuffs North Island Produce Packaging Guidelines .

	<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	<p>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.</p>
TRANSPORT CONDITIONS	<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).</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>