

Produce Specification: Salads

GENERAL APPEARANCE BY VARIETY		
VARIETY	COLOUR	SHAPE
Mesclun	Colourful mix of red and green varieties.	Long thin leaves branching from long narrow stems.
Baby Leaf Lettuce	Colourful mix of red and green varieties.	Varying leaf shapes chopped to required size.
Baby Spinach	Light green to dark green.	Uniform oval shaped leaf. As per natural spinach variety.
Baby Rocket	Light green to dark green.	Long thin leaves branching from long narrow stems.
Baby Cos Lettuce	Light green to dark green.	Varying leaf shapes chopped to required size.
Red/Green Baby Cos Lettuce	Colourful mix of red and green varieties.	Varying leaf shapes chopped to required size.
Seasonal Salad Leaves (Oaks, Butters, Cos, Beets, Chard, Spinach, Mibuna, Batavia's)	Colourful mix of red and green varieties.	Varying leaf shapes and sizes.
Superfood Salad Mix (Beetroot, Broccoli, Carrot and Parsley)	A mix of vibrant red, yellow and green vegetables.	Julienne cut vegetables roughly chopped parsley.
Summer Spicy Salad Mix (Radish Sprouts, Mustard Greens, Baby Beetroot Leaves, Purple Basil, Frillice Lettuce)	A mix of vibrant red, yellow and green vegetables.	Varying leaf shapes and sizes.
Summer Salad Mix (Green Cos Lettuce, Carrot, Spinach, Red Butter Lettuce, Pea Tendrills, Mint)	A mix of vibrant red, orange and green vegetables.	Varying leaf shapes and sizes.
Mixed Salad (Iceberg Lettuce, Green Cos Lettuce, Spinach, Red Beet Leaves, Chives and Spring Onions)	Colourful mix of red and green varieties.	Varying leaf shapes and sizes
Pams Crispy Salad (Iceberg Lettuce, Green Cos Lettuce, Red Cabbage and Carrot)	Colourful mix of green, purple and orange ingredients.	Mixed shape depending on processing.
Caesar Salad (Romaine Lettuce, Caesar Dressing, Croutons and Parmesan cheese)	Light green lettuce, tan croutons and pale yellow parmesan.	Shredded lettuce, grated cheese and cube croutons.




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<p>Classic Crispy Salad <i>(Iceberg Lettuce, Red Cabbage, Traditional Kiwi Dressing, Carrot)</i></p>	<p>Colourful mix of green, purple and orange ingredients.</p>	<p>Mixed shape depending on processing.</p>
<p>Mixed Salad <i>(Oaks Lettuce, Cos Lettuce, Coral Lettuce, Butter Lettuce, Batavia Lettuce, Frillice Lettuce)</i></p>	<p>Colourful mix of red and green varieties.</p>	<p>Varying leaf shapes and sizes.</p>

SALADS - GENERAL ACCEPTANCE CRITERIA	
SENSORY	Crisp with fresh aroma. No off odours or tastes.
MATURITY	No evidence of wilting.
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 product.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Used by date or best before date missing.
	If dressing is included, the correct dressing must be in the packet.
PHYSIOLOGICAL DEFECTS	Leaves that are soft, limp, wilted or have yellow russetting.
	Leaves with brown spotting or russetting.
	Discoloured whole leaves affecting >5% of product.
TEMPERATURE DAMAGE	Browning of leaf margins or cut edges affecting >10% of bunch.
	Bleached spots on leaves 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.
TEMPERATURE DAMAGE	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.

	<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	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.




PHOTOS OF DEFECTS

		
Slug leaf damage.	Large Leaf Size.	Physiological Defect: Tip Burn (calcium deficiency).

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<p>Insect.</p>	<p>Brown/rotten product.</p>	<p>Enzymatic browning/pinking, Mechanical Damage.</p>
<p>Insect.</p>	<p>Fungal/ Bacterial rots.</p>	<p>Wilted.</p>
<p>Dead tips.</p>	<p>Yellowing leaves.</p>	<p>Torn leaves.</p>

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<p>Bleached spots on leaves.</p>	<p>Brown spots on leaves.</p>	<p>Brown stem.</p>