






RECEIVAL ALL BROCCOLI	
TEMPERATURE °C (AT ARRIVAL)	0 – 5
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 Foodstuffs 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	<p>Produce must have a shelf life of at least 5 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 5 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>

Produce Specification: Broccoli

CATEGORY	Broccoli	PRODUCT	Generic
PACK TYPE	Loose	GRADE	All Grades

GENERAL APPEARANCE		
COLOUR	Uniform dark green head with light green stalk. Subject to variety.	
SHAPE	Domed head with tightly packed, fine buds. Stalk and head must look balanced. 3 – 6 narrow outer leaves allowable.	
SENSORY	Fresh appearance. Firm yet tender. No rubbery stalks. No off odours or tastes.	
MATURITY	Compact head that is firm to hand pressure. No open buds (over mature). No woody or tough stalks	
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed.	
UNSALEABLE DEFECTS		
FOREIGN MATTER	Evidence of live insects.	
	Nil foreign matter (e.g. glass, metal, hard plastics).	
	Iced broccoli is not permitted for health and safety purposes.	
PRODUCT COUNT	No undercounts.	
MAJOR DEFECTS		
DISEASES	Fungal or bacterial rots of head, stem or attached leaves (e.g. black rot, bacterial soft rot, Sclerothinia rot, grey mould).	
PHYSICAL IMPURITIES	Broken or crushed head; cuts, holes, splits or bruising up stalk.	
PHYSIOLOGICAL DEFECTS	Hollow stalk or hollow areas affecting >1 cm ² of the cut base of the stalk (dehydration).	
	Yellow, purple or brown florets.	
	Leaves growing through the head.	
TEMPERATURE DAMAGE	Bleached or discoloured appearance (sunburn).	
	Soft, water-soaked florets, leaf or stalk (freezing injury).	
	Limp florets or leaves (dehydration).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Hollow stem, evident when looking directly from the root end; affecting >10% of product.	
	Broken or partially severed florets affecting >2 damaged stalks per bunch.	
	Minor marks, scuffing, hail damage, blemishes or healed cuts affecting <1 cm ² .	
SIZE - DIAMETER		
SIZE CATEGORY	25ct TRIMMED	110 – 130 mm
	20ct TRIMMED	140 – 160 mm
	12ct TRIMMED	110 – 140 mm
	16ct FRESH CUT	110 – 140 mm

Produce Specification: Broccoli

	12ct FRESH CUT	130 – 160 mm
PHOTOS OF DEFECTS		
		
Damage to stalks.	Dehydrated stems.	Florets not compact (loose).
		
Brown discolouration of buds.	Yellowing of buds.	

Produce Specification: Broccoli

CATEGORY	Broccoli	PRODUCT	Baby Broccoli, Bellaverde, Sweet Stem Broccoli, Broccolini
PACK TYPE	Pre-packed	GRADE	All Grades

GENERAL APPEARANCE

COLOUR	Green florets: leaves may be darker green; green stalks grading to light green at the base. No brown or red florets.
SHAPE	Straight slender stalk with compact domed floret.
SENSORY	Firm, crisp, juicy stalk that snaps easily when bent. No off odours or tastes.
MATURITY	Firm stalks with no evidence of wilting, yellowing, flowering or fibrousness.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed. Packed into a bag.

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 (e.g. black rot, bacterial soft rot, Sclerotinia rot, grey mould).
PHYSICAL IMPURITIES	Broken or crushed stems; cuts, holes, splits or bruising up stalk.
PHYSIOLOGICAL DEFECTS	Tough, stringy texture.
	Shriveled skin; limp stalk and leaves; soft florets (dehydration).
	Yellowing florets (too mature).
	Discoloured florets and jacket leaves.
TEMPERATURE DAMAGE	Florets have a bleached or discoloured appearance.
	Soft, dull, water-soaked florets, leaf or stalk.

MINOR DEFECTS





PHYSICAL IMPURITIES	Hollow stem, evident when looking directly from the root end; affecting >10% of product.
	Broken or partially severed florets affecting >2 damaged stalks per bunch.
	Minor marks, scuffing, hail damage, blemishes or healed cuts affecting <1 cm ² .

SIZE - DIAMETER

SIZE CATEGORY	PRE-PACK	180 – 250 mm
	SMALL	180 – 250 mm length, 10 mm maximum variation within bunch. Individual stem

		diameters at the widest point 10 mm and uniform within bunch.
	MEDIUM	180 – 250 mm length, 10 mm maximum variation within bunch. Individual stem diameters at the widest point 15 mm and uniform within bunch.
	LARGE	180 – 250 mm length, 10 mm maximum variation within bunch. Individual stem diameters at the widest point 25 mm and uniform within bunch.

PHOTOS OF DEFECTS

		
Good condition.	Good condition.	Yellowing buds.
		
Rotting heads.		

Produce Specification: Broccoli

CATEGORY	Broccoli	PRODUCT	Broccoflower
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Yellow-green curd; bright green leaves.
SHAPE	Compact, domed head with tightly packed curds. Well-trimmed jacket leaves.
SENSORY	Sweeter than generic cauliflower. No off odours or tastes.
MATURITY	Firm curds and fresh jacket leaves. No evidence of wilting or yellowing of leaves or browning of florets. No ricey-ness, small flower bud development causing a granular appearance of the curd (overmature).
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed.

UNSALEABLE DEFECTS

FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT COUNT	No undercounts.

MAJOR DEFECTS

DISEASES	Fungal or bacterial rots of head, stem or attached leaves (e.g. black rot, bacterial soft rot, Sclerothinia rot, grey mould).
PHYSICAL IMPURITIES	Dry spotting affecting >5% of jacket leaf area.
	No more than 2 jacket leaves with broken midribs or with badly torn, crushed or pest damaged leaves.
	Broken, split or crushed curd.
PHYSIOLOGICAL DEFECTS	Hollow stalk or hollow areas affecting >1 cm ² of the cut base of the stalk (dehydration).
	Yellow or brown jacket leaves.
	Yellow, purple or brown florets.
	Leaves growing through the head.
TEMPERATURE DAMAGE	Bleached or discoloured appearance (sunburn).
	Soft, water-soaked florets, leaf or stalk (freezing injury).
	Limp florets or leaves (dehydration).

MINOR DEFECTS

PHYSICAL IMPURITIES	Hollow stem, evident when looking directly from the root end; affecting >10% of product.
	Broken, bent or partially severed stalks affecting >2 damaged stalks per bunch.
	Minor (<2 mm deep) damage to curd including, cuts, scuffs, pest holes, hail damage, rub damage or blemishes affecting >2 cm ² of surface.
SURFACE INCONSISTENCIES	Brown spotting/streaking affecting >6 cm ² of total visible midrib area.
	Rub or blotch marks, blemish on stalks >4 cm ² per bunch.

SIZE - DIAMETER		
SIZE CATEGORY	SMALL	120 – 140 mm
	MEDIUM	140 – 170 mm
	LARGE	170 – 190 mm
PHOTOS OF DEFECTS		
		
Limp jacket leaves with tip burn.	Aged looking stem ends.	Bruised, yellowing florets.
		
Insect damage to jacket leaves.	Tip burn.	