

RECEIVAL ALL CELERY	
TEMPERATURE °C (AT ARRIVAL)	0 – 5
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of 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 10 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 3 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: Celery

CATEGORY	Celery	PRODUCT	Generic
PACK TYPE	Loose and Pre-packed	GRADE	All Grades

GENERAL APPEARANCE

COLOUR	Green outer stalks, pale green inner stalks, substantial heart, mid-dark green leaves.
SHAPE	Compact, straight stalks with no twists.
SENSORY	Firm, crisp, juicy stalks that snap easily when bent. No off odours or tastes.
MATURITY	Firm stalks with no evidence of wilting or yellowing, crisp.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.

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.
PHYSICAL IMPURITIES	Cuts, breaks, crushing or splits affecting >2 stalks.
	Insect damage, including holes.
	Thin, spindly outer stalks.
	Yellowing or browning at cut edges.
PHYSIOLOGICAL DEFECTS	Brown horizontal cracks in the stalks.
	Brown-black discolouration along the edge of inner leaves (blackheart).
	Yellowing leaves and stalks.
TEMPERATURE DAMAGE	Outer epidermis layer separating (frost damage).
	Soft, water-soaked areas.
	Bleached areas on the skin (sunburn).










MINOR DEFECTS

PHYSICAL IMPURITIES	Hollow stem, evident when looking directly from the base.
	Broken or partially severed stalks affecting >2 damaged stalks per bunch.
	Minor marks or healed cuts <5 cm per bunch.
SURFACE INCONSISTENCIES	Light discolouration at the cut point, >4 stalks per pack.
	No more than 2 small fungal spots on the leaves (1 – 3 mm diameter).
	Evidence of rub or blotchy marks (not decaying) on stalks; marks and blemishes on the bottom 5cm of stalks is allowable provided not >4 cm ² per bunch.




SIZE

SIZE CATEGORY	PRE-PACK	Length: 300 mm Width: 80 – 100 mm
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Produce Specification: Celery

	<p>LOOSE</p>	<p>Length: 500 – 550 mm Width (12ct): 75 – 100 mm Width (8ct): 100 – 120 mm</p>
<p>PHOTOS OF DEFECTS</p>		
		
<p>Stem rot.</p>	<p>Tip browning.</p>	<p>Yellow and internal leaf rot.</p>
		
<p>Limp stalk.</p>	<p>Split and rot.</p>	<p>Rotten base.</p>
		
<p>Split bases.</p>	<p>Leaves with white spots and stains.</p>	<p>Excess dirt.</p>

Produce Specification: Celery

 A photograph showing a bunch of celery with brown, necrotic spots at the base of the stalks, indicating end rot.	 A photograph showing a close-up of celery stalks with a distinct longitudinal crack and a dry, fibrous texture, indicating dry crack.	 A photograph showing the leafy tops of celery with yellowish-brown, necrotic patches, indicating leaf rot.
<p>End rot.</p>	<p>Dry crack.</p>	<p>Leaf rot.</p>

Produce Specification: Celery

CATEGORY	Celery	PRODUCT	Cut / Sticks
PACK TYPE	Pre-packed	GRADE	Tag 1

GENERAL APPEARANCE

COLOUR	Light green with pale green centre.
SHAPE	Even thick, compact and straight stalks. No leaves.
SENSORY	Firm, crisp, juicy stalks that snap easily when bent. No off odours or tastes.
MATURITY	Firm stalks with no evidence of wilting or yellowing, crisp.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed ends.

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.
PHYSICAL IMPURITIES	Cuts, breaks or splits affecting >2 sticks.
	Insect damage, including holes.
	Soft, water-soaked areas.
	Yellowing or browning at cut edges.
PHYSIOLOGICAL DEFECTS	Brown horizontal cracks in the stalks.
	Brown-black discolouration along the edge of inner leaves (blackheart).
TEMPERATURE DAMAGE	Outer epidermis layer separating (frost damage).
	Bleached areas on the skin (sunburn).

MINOR DEFECTS

PHYSICAL IMPURITIES	Hollow stem, evident when looking directly from the base.
	<2 damaged stalks per pack.
	Broken or partially severed stalks.
	Minor marks or healed cuts <5 cm.
SURFACE INCONSISTENCIES	Light discolouration at the cut point, >4 stalks per pack.
	Fungal spots on the leaves >3 mm.

SIZE

SIZE CATEGORY	STICK DIAMETER	10 – 60 mm
	CUT LENGTH	125 – 180 mm

PHOTOS OF DEFECTS		
<p>Brown ends.</p>	<p>Cracked rotting ends.</p>	<p>Dehydrated ends.</p>
<p>Dry stem ends.</p>	<p>Water-soaked areas.</p>	<p>Soft brown ends.</p>
<p>Brown cracks in stalk.</p>	<p>Browning cut ends.</p>	