

Produce Specification: Courgettes

CATEGORY	Courgettes	PRODUCT	Green Generic NZ (September – April) AU (May – August)
PACK TYPE	Loose and Pre-packed	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Green with white mottled skin, white to creamy flesh. No yellow areas.
SHAPE	Cylindrical, both ends to be of similar diameter >15 mm difference.
SENSORY	Firm to touch, crisp, firm flesh. No off odours or tastes.
MATURITY	Firm and full bodied.
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.
	Yellow spotting or blistering of skin due to viral infection.
PHYSICAL IMPURITIES	Cuts, holes, cracks or wounds that break the skin.
	Dark, soft bruises or water-soaked lesions.
	Insect damage >1 mm deep, evident by chewed or scarred areas.
PHYSIOLOGICAL DEFECTS	Growth cracks or splits.
	Hollowed centre.
	Tapered ends.
TEMPERATURE DAMAGE	Sunken pits on skin surface, underdeveloped colour and water-soaked areas (chilling injury).
	Dull, wrinkled, softened skin or ‘pinching’ at blossom end (dehydration).

MINOR DEFECTS

SURFACE INCONSISTENCIES	Scuffing, rub marks or healed scarring affecting >1 cm ² in total.
	Skin blemishes or dark spots affecting >2 cm ² (sunburn).

SIZE

PRE-PACK SIZE	LENGTH	130 – 200 mm
	DIAMETER	25 – 45 mm
	No more than 20% variance in any pack.	
SIZE CATEGORY	SMALL	100 – 150g per piece
	MEDIUM	150 – 200g per piece
	LARGE	200 – 250g per piece

RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	7 – 10
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 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 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>

PHOTOS OF DEFECTS		
<p>End rot.</p>	<p>Excessive dirt.</p>	<p>Misshaped.</p>
<p>Severe hail damage.</p>	<p>Ribbed skin.</p>	<p>Brown stem ends.</p>