



Produce Specification: Ethnic Vegetables

CATEGORY	Curry Leaves	PRODUCT	Ethnic
PACK TYPE	Pre-packed	GRADE	Tag 1

GENERAL APPEARANCE		
COLOUR	Mid green leaves, with pale green undersides, green to brown stem.	
SHAPE	Thick oval leaves that branch alternately from short, thin stems.	
SENSORY	Leathery appearance, rigid leaves, strong curry flavour and aroma.	
MATURITY	Harvested while young and fresh, not very tough or fibrous.	
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.	
	Evidence of distortion or yellow spotting due to viral infection.	
PHYSICAL IMPURITIES	Deep abrasion or crushed areas affecting >10% of leaves.	
PHYSIOLOGICAL DEFECTS	Wilted or yellowing leaves (dehydrated).	
TEMPERATURE DAMAGE	Evidence bleached areas on the surface of the leaf or stem (sunburn).	
	Evidence of dark areas, water-soaked stems or leaves (chilling injury).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Evidence of superficial insect or pest damage affecting >10% of leaves.	
SURFACE INCONSISTENCIES	Evidence of superficial russetting, abrasions or rub damage affecting >10% of leaves per punnet.	
	Evidence of cuts, holes or splits affecting >10% of leaves per punnet.	
	Evidence >1 stem per punnet fully flowering.	
SIZE - LENGTH		
PRE-PACK SIZE	SMALL	10 – 30 mm
	MEDIUM – LARGE	50 – 90 mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	4 – 12	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside size range	

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<p>PACKAGING & LABELLING</p>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Foodstuffs North Island Produce Packaging Guidelines. All labelling must meet the current legislative requirements. 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. Pre-packaged produce must display the grower's name, the packed on date, best before date or used by date (batch code optional).</p>	
<p>SHELF LIFE</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>	
<p>TRANSPORT CONDITIONS</p>	<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). Of note are pallet size, stacking standards and crate cards.</p>	
<p>CHEMICAL CONTAMINATE RESIDUE</p>	<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>	
<p>ORGANICS</p>	<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>	
<p>PHOTOS OF DEFECTS</p>		
		
<p>Rotten leaves in packaging.</p>	<p>Tip burn and brown spotting leaves.</p>	

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CATEGORY	Ethnic	PRODUCT	Eggplant
PACK TYPE	Loose and Pre-packed	GRADE	Tag 1

GENERAL APPEARANCE

COLOUR	Bright purple skin with white shading, green stem and calyx; creamy white flesh.
SHAPE	Skinny, long, cylindrical can be slightly bent or curved.
SENSORY	Soft to slightly spongy texture with some wrinkles.
MATURITY	Firm to touch. If overmature dark brown seeds will line inner flesh.
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.
	Discolouration of deformation due to viral infection.
PHYSICAL IMPURITIES	Deep bruising.
	Unhealed cuts, holes and/or splits from physical or pest damage that break the skin.
PHYSIOLOGICAL DEFECTS	Distorted shape.
TEMPERATURE DAMAGE	With dark, water-soaked areas.
	Browning of skin from over treatment >2 cm ² .
	Pitted skin and discolouration in the underlying flesh (chilling injury).

MINOR DEFECTS

PHYSICAL IMPURITIES	Minor bruising, slightly lighter than skin colour, whitish areas, affecting <1 cm ² .
	Slightly out of shape.
SURFACE INCONSISTENCIES	Blemishes, skin marks/surface scratches.
TEMPERATURE DAMAGE	Slight browning of calyx <2 cm ² .

SIZE - DIAMETER

SIZE CATEGORY	SMALL	30 – 50mm
	MEDIUM	50 – 70mm
	LARGE	70 – 90mm




RECEIVAL

TEMPERATURE °C (AT ARRIVAL)	7 – 12
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%

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	<p>Combined total limit <10%</p> <p><5% outside size range</p>
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 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

		
Shrivelled and bruised	Brown rots	Brown spotting

Produce Specification: Ethnic Vegetables

CATEGORY	Garlic	PRODUCT	Herb
PACK TYPE	Prepack	GRADE	Tag 1

GENERAL APPEARANCE		
COLOUR	Bright mid green stems grading to light green at the base.	
SHAPE	Long stems, tapering to a rounded point at the tip.	
SENSORY	Crisp stems. No off flavours/tastes. Mild fresh garlic aroma.	
MATURITY	Young and tender, leaf bases <4 mm diameter.	
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.	
PACK WEIGHT	No underweights.	
MAJOR DEFECTS		
DISEASES	Fungal or bacterial rots of skin or flesh.	
	Discolouration or disfigurement due to viruses.	
PHYSICAL IMPURITIES	Deep abrasions or crushing affecting >10% of stems.	
	Small insect holes.	
PHYSIOLOGICAL DEFECTS	Wilting or yellowing stems (dehydrated).	
TEMPERATURE DAMAGE	Dark areas, water-soaked stems or leaves indicating chilling injury.	
	Bleached areas on the skin (sunburn).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Minor insect or pest damage affecting >10% of sprouts per bunch.	
SURFACE INCONSISTENCIES	Russeting, abrasion or rub damage affecting >10% of sprouts per bunch.	
	Cuts, holes or splits affecting >10% of sprouts.	
SIZE		
PRE-PACK SIZE	WEIGHT	250 – 260g
	DIAMETER	35 – 50cm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	5 – 10	
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 Foodstuffs North Island Produce Packaging Guidelines . All labelling must meet the current legislative requirements.	

Produce Specification: Ethnic Vegetables

	<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 6 months 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 90 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>

Produce Specification: Ethnic Vegetables

CATEGORY	Tamarind	PRODUCT	Ethnic, Sweet Sithong, Sweet Kunti
PACK TYPE	Pre-packed	GRADE	Tag 1

GENERAL APPEARANCE		
COLOUR	Light brown to mid brown pods with whitish bloom; dark, red-brown pulp; brown seeds.	
SHAPE	Irregularly curved, flattened pods, with distinct bumps.	
SENSORY	Soft, slightly fibrous pulp with sticky consistency; no off flavours/tastes.	
MATURITY	Brittle outer skin that separates easily from flesh. No white seeds in pod (immature); flesh not dry and stringy (over mature).	
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, splits, holes, cracks or wounds that break the skin.	
	Bruises or crushed areas.	
	Chewed / scarred areas >1 mm deep (insect damage).	
PHYSIOLOGICAL DEFECTS	Discoloured or distorted pods.	
	Attached stems >30 mm long.	
TEMPERATURE DAMAGE	Pitted or discoloured skin (chilling injury).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Superficial insect damage affecting >1 cm ² .	
	Scratches or rub marks affecting >1 cm ² .	
SURFACE INCONSISTENCIES	Dark areas of skin affecting >1 cm ² .	
SIZE - DIAMETER		
PRE-PACK SIZE	SMALL – MEDIUM	10 – 30 mm
	LARGE	40 – 60 mm
RECEIVAL		
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	Packaging manufactured from new food grade materials or sanitised returnable crates.	

Produce Specification: Ethnic Vegetables




	<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 4 months and no more than 8 months 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>
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Produce Specification: Ethnic Vegetables

CATEGORY	Taro	PRODUCT	Generic (Fiji & Samoa)
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE		
COLOUR	Dark purplish brown to golden brown skin; pale pink flesh.	
SHAPE	Rounded oblong or oval shaped, may taper to a blunt point at either end.	
SENSORY	Firm tuber with starchy flesh; slightly sweet, free of foreign odours or tastes.	
MATURITY	No woody or dark flesh (too mature).	
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 (Fusarium rot).	
PHYSICAL IMPURITIES	Splits or pest damage that breaks the skin >6 cm ² .	
PHYSIOLOGICAL DEFECTS	Shriveled or loose skin.	
	Tubers that bend without breaking (dehydration).	
	Green shoots.	
TEMPERATURE DAMAGE	Discoloured, water-soaked areas, (freezing damage).	
	Grey or brown streaky discolouration of the flesh (chilling injury).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Bruises, cuts, scars, pest/insect damage.	
SURFACE INCONSISTENCIES	Minor skin blemishes affecting >4 cm ² .	
SIZE - WEIGHT		
SIZE CATEGORY	SMALL	Root >200 g – 1 kg
	MEDIUM	Root >1k g – 2 kg
	LARGE	Root >2.1 kg – 3 kg +
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	8 –15	
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.	

Produce Specification: Ethnic Vegetables **foodstuffs** NORTH ISLAND

	<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>	
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>	
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PHOTOS OF DEFECTS		
		
Rots.	Mould.	Internal Browning.

		
<p>Diseases and Pests Damage.</p>	<p>Fresh Taro.</p>	<p>Stem rots and sprouting.</p>

Produce Specification: Ethnic Vegetables

CATEGORY	Turmeric	PRODUCT	Yellow, White
PACK TYPE	Loose	GRADE	Tag 1

GENERAL APPEARANCE		
COLOUR	Orange to brown skin with dark orange flesh. Seasonal months colour more yellowish.	
SHAPE	Irregular oval shape with segmented nodes and paper like skin.	
SENSORY	Firm, crisp, juicy tubers; spicy aroma, smells and spice like taste.	
MATURITY	Juicy tubers which snap easily when broken.	
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.	
MAJOR DEFECTS		
DISEASES	Rot or mould.	
PHYSICAL IMPURITIES	Unhealed cuts, holes, splits or pest damage.	
PHYSIOLOGICAL DEFECTS	Shriveled or loose skin, tubers that bend without breaking. With green shoots.	
TEMPERATURE DAMAGE	Discoloured water-soaked spots.	
	Greyish brown skin spots >2 cm ² .	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Minor skin marks totalling more than 5 cm ² .	
SURFACE INCONSISTENCIES	Harvesting marks or healed areas on the skin >5 cm ² in circumference.	
TEMPERATURE DAMAGE	Browning skin >5 cm ² .	
SIZE - DIAMETER		
SIZE CATEGORY	SMALL	10 – 20mm
	MEDIUM	20 – 30mm
	LARGE	40 – 60mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	4 – 12	
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 Foodstuffs North Island Produce Packaging Guidelines . All labelling must meet the current legislative requirements.	

Produce Specification: Ethnic Vegetables

	<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 packed on date of no more than 3 days upon arrival at the Distribution Centre, or direct to the store from the supplier.
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