

# Produce Specification: Ginger

<b>CATEGORY</b>	Ginger	<b>PRODUCT</b>	Generic
<b>PACK TYPE</b>	Loose and Pre-packed	<b>GRADE</b>	All Grades

## GENERAL APPEARANCE

<b>COLOUR</b>	Golden brown skin with yellowish cream flesh.
<b>SHAPE</b>	Large, thick, well rounded root tubers.
<b>SENSORY</b>	Firm, smooth, intact. Free from off odours or tastes.
<b>MATURITY</b>	Not fibrous.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter.

## UNSALEABLE DEFECTS

<b>FOREIGN MATTER</b>	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics, remains of whole product).
<b>PRODUCT COUNT</b>	No undercounts.
<b>PACK WEIGHT</b>	No underweights.

## MAJOR DEFECTS

<b>DISEASES</b>	Fungal or bacterial rots of skin or flesh.
<b>PHYSICAL IMPURITIES</b>	Cuts, holes, cracks or wounds that break the skin.
	Dark, soft bruises or water-soaked lesions.
	Insect damage >1mm deep, evident by chewed or scarred areas.
<b>PHYSIOLOGICAL DEFECTS</b>	Evidence of sprouting or with fibrous flesh (overmature).
<b>TEMPERATURE DAMAGE</b>	Sunken pits on skin surface, underdeveloped colour and water-soaked areas (freezing injury).
	Wrinkled or loose skin, tuber that bend without breaking (dehydration).
	Grey or brown discolouration of the flesh (chilling injury).

## MINOR DEFECTS




<b>PHYSICAL IMPURITIES</b>	Scuffing, rub marks or healed scarring affecting >1 cm <sup>2</sup> in total.
<b>SURFACE INCONSISTENCIES</b>	Superficial skin damage from harvesting affecting >2 cm <sup>2</sup> .

## SIZE - WEIGHT


<b>SIZE CATEGORY</b>	<b>SMALL</b>	100 – 149g
	<b>MEDIUM</b>	150 – 199g
	<b>LARGE</b>	>200g

## RECEIVAL

<b>TEMPERATURE °C (AT ARRIVAL)</b>	10 – 12
<b>TOLERANCE</b>	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range

<p><b>PACKAGING &amp; LABELLING</b></p>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b>. All labelling must meet the current legislative requirements. <b>Crate card</b> must include the product description, SKU number (in large font), supplier name, grower/packer's name, product grade, count/weight, and delivery date. <b>Pre-packaged</b> produce must display the grower's name, the packed on date, best before date or used by date (batch code optional).</p>	
<p><b>SHELF LIFE</b></p>	<p>Produce must have a shelf life or at <b>least 14 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier. Produce must have a packed on date of <b>no more than 3 days</b> upon arrival at the Distribution Centre, or direct to store from the supplier.</p>	
<p><b>TRANSPORT CONDITIONS</b></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 <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information). Of note are pallet size, stacking standards and crate cards.</p>	
<p><b>CHEMICAL CONTAMINATE RESIDUE</b></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><b>ORGANICS</b></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><b>PHOTOS OF DEFECTS</b></p>		
		
<p>Light moulds at broken ends.</p>	<p>Black mould at broken ends.</p>	<p>Shrivelling skin.</p>

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Aged skin.		