

Produce Specification: Leeks

CATEGORY	Leeks	PRODUCT	Generic
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Creamy white core; leaves transition from light to dark green from internal to external layers.
SHAPE	Cylindrical shaped bulb; flat leaves branch from apex.
SENSORY	Firm, crisp, leaves with fibrous texture; mild onion aroma. No off odours or tastes.
MATURITY	Firm leaves tightly wrapped around core; no evidence of wilting, yellowing, crisp and no bolting.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed roots and leave ends.

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 skin or flesh (e.g. bacterial spot, Pink root, downy mildew, Purple blotch).
PHYSICAL IMPURITIES	Cuts, breaks or splits that break the skin of leaves.
	Over-trimmed roots that reveal inner leaves at the bulb end.
	Insect or pest damage including holes, bruising or soft damaged areas.
PHYSIOLOGICAL DEFECTS	Presence of yellow leaves.
TEMPERATURE DAMAGE	Shriveled or wrinkled skin (dehydration).
	Pitted or discoloured skin, soft, water-soaked lesions (chilling injury).

MINOR DEFECTS

PHYSICAL IMPURITIES	Curved leaves affecting >5% of produce.
	Yellow leaves affecting >15% of total leave area.
	Slightly ragged ends.
	Minor marks or healed cuts <5 cm.
SURFACE INCONSISTENCIES	Light bruising affecting >2 cm ² of leaves.
	Superficial bruising, marks or healed scars on bulb affecting <1 cm ² .

SIZE

GENERIC MEDIUM	DIAMETER	40 – 50mm
	LENGTH	>180 mm shank
SEASONAL (OCTOBER – DECEMBER)	DIAMETER	35 – 50 mm
	LENGTH	>150 mm shank

RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	2 – 4
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 Food Stuffs 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 7 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>

PHOTOS OF DEFECTS		
<p>Broken leaves.</p>	<p>Damaged leaves.</p>	<p>Excess dirt.</p>
<p>Limp and damaged leaves.</p>	<p>Rotten leaves.</p>	<p>Chiller damage.</p>