

Produce Specification: Mushrooms

GENERAL APPEARANCE BY VARIETY				
VARIETY	COLOUR	SHAPE	SENSORY	MATURITY
White Button	White to cream cap and stalk.	Round dome shaped cap and cylindrical stalk.	Firm crisp texture. No off odours or tastes.	Firm cap with veil intact.
Exotic <i>Small Oyster Mushroom, Small Golden Needle Mushroom and Wood Ear Mushroom Slices.</i>	Oyster Mushroom: cream to grey cream stem, light brown or tan caps and cream or pink gills depending on the variety. Golden Needle Mushroom: snow white cap, white stems that gradient to brown at the base. Wood Ear Mushroom: brown to dark brown.	Various sizes depending on variety.	Tender, smooth, delicate mushrooms. No off odours or tastes.	Rigid, intact.
Golden Needle	Snow white cap, white stems that gradient to brown at the base.	Long slender stems, domed shape cap.	Tender, smooth, delicate stems. No off odours or tastes.	Rigid, intact.
Portobello	Light brown to mid brown cap, brown gills and creamy stalk	Round dome shaped cap and cylindrical stalk.	Firm crisp texture. No off odours or tastes.	Firm with mature gill.
Oyster	Cream to grey cream stem, light brown or tan caps and cream or pink gills depending on the variety.	Irregular broad, fan or oyster shaped cap and short stalks.	Tender and smooth. No off odours or tastes.	Rigid, intact.

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Shiitake	Light to dark brown cap, creamy gills and light brown stalk.	Rounded dome cap & short straight stalk	Tender and smooth. No off odours or tastes.	Rigid, intact.
Sliced White Button	Uniform to cream cap and stalk, light to dark brown gills.	Cross section of mushroom cap: round dome shaped cap with straight stalk. Uniform thickness (4 mm thick).	Firm crisp texture. No off odours or tastes.	Firm.
Snow Needle	Snow white cap, white stems.	Long slender stems, domed shape cap.	Tender, smooth, delicate stems. No off odours or tastes.	Rigid, intact.
Swiss Brown Button	Light brown to dark brown cap, cream gills and light brown stalk.	Round dome shaped cap and short straight stalk.	Firm crisp texture. No off odours or tastes.	Firm with attached veil.
Wood Ear	Brown to dark brown.	Curved with an ear-like appearance made up of smooth folds and wrinkles.	Smooth or gelatinous texture. No off odours or tastes.	Rigid, intact.



MUSHROOMS - GENERAL ACCEPTANCE CRITERIA		
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, holes, cracks, splits or wounds.	
	Dark, soft bruises, crushed areas, stains or water-soaked lesions.	
	Missing stalks.	
PHYSIOLOGICAL DEFECTS	Misshapen, flattened or double mushroom.	
	Yellowed appearance (CO ₂ injury).	
TEMPERATURE DAMAGE	Soft translucent or water-soaked areas (freezing injury).	
	Shriveled, limp, papery or dry appearance (dehydration).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Scuffing, rub marks, bruising (<1 mm deep) or browning affecting >1 cm ² in aggregate.	
SURFACE INCONSISTENCIES	Skin blemishes or dark spots affecting >1 cm ² in aggregate.	
SIZE - DIAMETER		
BUTTON	LOOSE	35 – 60 mm
	PRE-PACKED	35 – 45 mm
PORTOBELLO	PRE-PACKED	Breakfast (Baby) 50 – 65 mm BBQ (Jumbo) 65 – 90 mm
	LOOSE	50 – 100 mm
SWISS BROWN	LOOSE	35 – 55 mm
	PRE-PACKED	35 – 45 mm
SHIITAKE	LOOSE	30 – 55 mm
SNOW NEEDLE, GOLDEN NEEDLE	PRE-PACKED	90 – 150 mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	0 – 7	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside of 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 .	

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	<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>

PHOTOS OF DEFECTS		
<p>Aged stock that is bruised and browning.</p>	<p>Rotting stem.</p>	<p>Soft with slimy bruises.</p>
<p>Some mushrooms have opened too wide and have rotting stems.</p>	<p>Split mushrooms.</p>	<p>Damaged gills.</p>
<p>Damaged product with dry looking gills.</p>	<p>Slimy.</p>	<p>Dray and cracked dome.</p>

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<p>Aged looking skin.</p>	<p>Mouldy stems.</p>	<p>Mushrooms starting to open.</p>
		
<p>Slimy with brown spots.</p>	<p>Aged looking stock.</p>	<p>Opened mushrooms.</p>
		
<p>Rotten stems.</p>	<p>Brown rotten stems.</p>	<p>Old browning stock.</p>

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<p>Starting to breakdown.</p>	<p>Rotting product.</p>	<p>Surface bruising.</p>
<p>Brown spotting.</p>	<p>Old rotting stock</p>	<p>Dark brown cap and woody looking stems</p>
<p>Wrinkled appearance</p>		