

# Produce Specification: Rhubarb

<b>CATEGORY</b>	Rhubarb	<b>PRODUCT</b>	Generic
<b>PACK TYPE</b>	Loose	<b>GRADE</b>	All Grades

<b>GENERAL APPEARANCE</b>		
<b>COLOUR</b>	Pink to crimson red stalks. Green colour to extend no further than the top 1/3 of the stalk. Wide green leaves.	
<b>SHAPE</b>	Straight stalks; trimmed leaves are allowed.	
<b>SENSORY</b>	Firm, crisp stalks not fibrous, stringy or dehydrated. No off odours or tastes.	
<b>MATURITY</b>	Firm stalks and rigid leaves (no wilting).	
	No evidence of white areas in stalk tissue, or spongy or dry appearance (over mature).	
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter.	
<b>UNSALEABLE DEFECTS</b>		
<b>FOREIGN MATTER</b>	Evidence of live insects.	
	Nil foreign matter (e.g. glass, metal, hard plastics).	
<b>PRODUCT COUNT</b>	No undercounts.	
<b>MAJOR DEFECTS</b>		
<b>DISEASES</b>	Fungal or bacterial rots of skin or flesh.	
	Stalks affect by rots, decaying or slimy areas.	
	Downy mildew, rust or leaf spot.	
<b>PHYSICAL IMPURITIES</b>	Cuts, breaks or splits that break the skin.	
	Insect or pest damage including holes, bruising or soft damaged areas.	
<b>PHYSIOLOGICAL DEFECTS</b>	Wilted leaves and stalks.	
<b>TEMPERATURE DAMAGE</b>	Soft, water-soaked areas on the leaves or stem.	
	Blistering, or discoloured, soft water-soaked areas of leaves and stem.	
<b>MINOR DEFECTS</b>		
<b>PHYSICAL IMPURITIES</b>	Broken or partially severed stalks affecting >2 damaged stalks per bunch.	
	Minor marks or healed cuts <5 cm.	
	Light scuffing (not discoloured) affecting <4 cm <sup>2</sup> per stalk.	
<b>SURFACE INCONSISTENCIES</b>	Light bruising affecting >2 cm <sup>2</sup> of leaves.	
	Superficial bruising (<1 mm deep), marks or healed scars affecting <4 cm <sup>2</sup> per stalk.	
<b>SIZE</b>		
<b>SIZE CATEGORY</b>	<b>LENGTH</b>	450 – 550 mm
	<b>WIDTH</b>	15 – 30 mm
<b>RECEIVAL</b>		
<b>TEMPERATURE °C (AT ARRIVAL)</b>	0 – 5	
<b>TOLERANCE</b>	Unsaleable defects 0%	
	Major defects <5%	

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	<p>Minor defects &lt;10%</p> <p>Combined total limit &lt;10%</p> <p>&lt;5% outside of size range</p>
<b>PACKAGING &amp; LABELLING</b>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to <b>Food Stuffs North Island Produce Packaging Guidelines</b>.</p> <p>All labelling must meet the current legislative requirements.</p> <p><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.</p> <p><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>
<b>SHELF LIFE</b>	<p>Produce must have a shelf life of <b>at least 7 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>Produce must have a packed on date of <b>no more than 5 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
<b>TRANSPORT CONDITIONS</b>	<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 <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>
<b>CHEMICAL CONTAMINATE RESIDUE</b>	<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>
<b>ORGANICS</b>	<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>Wounds.</p>	<p>Odd trim.</p>	<p>Split ends.</p>
<p>White gel.</p>	<p>Wounds on stalks and inconsistent colour.</p>	