

Produce Specification: Yams

GENERAL APPEARANCE BY VARIETY				
VARIETY	COLOUR	SHAPE	SENSORY	MATURITY
Generic	Deep red, purple, yellow or apricot skin. Cream, purple or yellow flesh depending on product variety, as ordered by article.	Swollen, irregularly shaped oval to round tubers. Roots and/or bristly hairs may line the thin waxy skin.	Firm tubers with shiny waxy skin. No off odours or tastes.	No discoloured, woody, soft or spongy tubers.
Apricot	Pale orange skin and flesh.	Swollen, irregularly shaped oval to round tubers. Roots and/or bristly hairs may line the thin waxy skin.	Firm tubers with shiny waxy skin. No off odours or tastes.	No discoloured, woody, soft or spongy tubers.
Gem	Deep red, purple or yellow skin. Cream, purple or yellow flesh depending on product variety.	Swollen, irregularly shaped oval to round tubers. Roots and/or bristly hairs may line the thin waxy skin.	Firm tubers with shiny waxy skin. No off odours or tastes.	No discoloured, woody, soft or spongy tubers.
Yellow	Golden yellow or pale-yellow skin and flesh.	Swollen, irregularly shaped oval to round tubers. Roots and/or bristly hairs may line the thin waxy skin.	Firm tubers with shiny waxy skin. No off odours or tastes.	No discoloured, woody, soft or spongy tubers.

YAMS - GENERAL ACCEPTANCE CRITERIA		
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed with no stems attached.	
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	Unhealed cuts, breaks or splits that break the skin.	
	Damage derived from insects, rodents, or nematode.	
	Evidence of growing roots, knobby tubers with advanced secondary growth or fasciation. flattening of yam.	
	Deep, dark bruising and softened areas >3 mm.	
PHYSIOLOGICAL DEFECTS	Discoloured tubers.	
	Evidence of sprouting.	
	Remnants from stem.	
TEMPERATURE DAMAGE	Soft, water-soaked areas of the flesh (freezing injury).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Healed growth cracks or splits >3 mm wide or >3 mm deep.	
SURFACE INCONSISTENCIES	Surface blemishes, skin marks or scuffs affecting in aggregate >2 cm ² .	
SIZE - DIAMETER		
SIZE CATEGORY	PRE-PACKED	50 – 100 mm
	LARGE	80 – 110 mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	12 – 20	
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 . 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.	

Produce Specification: Yams

	Pre-packaged produce must display the grower’s name, the packed on date, best before date or used by date (batch code optional).
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.
TRANSPORT CONDITIONS	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.
CHEMICAL CONTAMINATE RESIDUE	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.
ORGANICS	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.

PHOTOS OF DEFECTS

		
Black spot.	Black/brown tip.	Damaged and broken yams.

Produce Specification: Yams

		
Rotting.	Slimy.	Soft rots.