

# Produce Specification: Spring Onions

<b>CATEGORY</b>	Spring Onion	<b>PRODUCT</b>	Generic
<b>PACK TYPE</b>	Bunch	<b>GRADE</b>	Premium

## GENERAL APPEARANCE

<b>COLOUR</b>	Creamy white bulb, with stems that transition from light to dark green from base to tip.
<b>SHAPE</b>	Tall straight leaves, tightly wrapped around bulb. Firm, clean rounded base.
<b>SENSORY</b>	Firm, crisp, juicy core; slightly fibrous leaves. Mild onion aroma, no off odours or tastes.
<b>MATURITY</b>	Firm leaves with no evidence of wilting or yellowing; no evidence of brown husk on the bulb.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed roots and leaf ends.

## UNSALEABLE DEFECTS

<b>FOREIGN MATTER</b>	Evidence of live insects. (e.g. onion thrips).
	Nil foreign matter (e.g. glass, metal, hard plastics).
<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.
	Yellow or wilted young leaves (Fusarium wilt).
	Yellow streaks or mottling on leaves (virus infection).
<b>PHYSICAL IMPURITIES</b>	Unhealed cuts, breaks, splits or holes from physical or pest damage.
	Bruising, evident from soft, spongy or deeply sunken areas.
	Broken or damaged leaves affecting >30% of produce.
<b>PHYSIOLOGICAL DEFECTS</b>	Wilted, yellow leaves (dehydration).
	Excessively curved leaves affecting >30% produce.
	>10% of produce <8mm diameter at base.
<b>TEMPERATURE DAMAGE</b>	Soft, bleached areas on green stems (freezing injury).
	Bleached areas on the leaves.

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Minor bruising affecting >2 cm <sup>2</sup> of leaves or <1 cm <sup>2</sup> of bulb.
	Broken, partially severed, or curved leaves affecting >5% of produce.
	Minor marks or healed cuts <5 cm.
	>5% of produce <8 mm diameter at base.
<b>SURFACE INCONSISTENCIES</b>	With yellow discolouration affecting >15% of leaf area.
	Minor bruising, discolouration, or healed scars to bulb >1 cm <sup>2</sup> .

## SIZE - DIAMETER

<b>SIZE CATEGORY</b>	<b>DIAMETER</b>	8 – 15 mm
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	<b>LENGTH (WHITE STEM)</b>	140 – 160 mm
	<b>LENGTH (GREEN TOP)</b>	260 – 320 mm
<b>RECEIVAL</b>		
<b>TEMPERATURE °C (AT ARRIVAL)</b>		4 – 10
<b>TOLERANCE</b>		Unsaleable defects 0%
		Major defects <5%
		Minor defects <10%
		Combined total limit <10%
		<5% outside of size range
<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 at <b>least 5 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 3 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>Yellowing leaves.</p>	<p>Split leaves.</p>	<p>Mouldy.</p>
		
<p>Split leaves.</p>	<p>Untidy ends.</p>	<p>Under size.</p>