

RECEIVAL ALL ASIAN VEGETABLES		
<b>TEMPERATURE °C (AT ARRIVAL)</b>	Chinese Celery	2 – 10
	White Turnip/Daikon	2 – 8
<b>TOLERANCE</b>	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside size range	
<b>PACKAGING &amp; LABELLING</b>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b>. All labelling must meet the current legislative requirements. <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. <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 5 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier. Produce must have a packed on date of <b>no more than 2 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. Refrigerated van with air bag suspension, unless otherwise approved. Goods must be received in accordance with <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information). 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>	

<b>CATEGORY</b>	Asian Veg	<b>PRODUCT</b>	Chinese Celery
<b>PACK TYPE</b>	Pre-packed	<b>GRADE</b>	Tag 1

## GENERAL APPEARANCE

<b>COLOUR</b>	Light green stalks, vibrant green leaves.
<b>SHAPE</b>	Compact, straight long stalks with no twists. Medium sized leaves stem from the top 40% of stalk.
<b>SENSORY</b>	Firm, crisp, juicy stalks that snap easily when bent. No off odours or tastes.
<b>MATURITY</b>	Firm stalks with no evidence of wilting, yellowing, or stringy texture.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue, or other foreign matter.

## UNSALEABLE DEFECTS

<b>FOREIGN MATTER</b>	Evidence of live insects.
	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.
<b>PHYSICAL IMPURITIES</b>	Cuts, breaks, crushing, or splits affecting >2 stalks.
	Insect damage, including holes.
	Thin, spindly outer stalks.
	Yellowing or browning of the edges or at cut ends.
<b>PHYSIOLOGICAL DEFECTS</b>	Brown horizontal cracks in the stalks.
	Brown-black discolouration along the edge of inner leaves (blackheart).
	Yellowing leaves and stalks.
<b>TEMPERATURE DAMAGE</b>	Outer epidermis layer separating (frost damage).
	Soft, water-soaked areas.
	Bleached areas on the skin (sunburn).

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Hollow stem, evident when looking directly from the base.
	Broken or partially severed stalks affecting >2 damaged stalks per bunch.
	Minor marks or healed cuts <5 cm per bunch.
<b>SURFACE INCONSISTENCIES</b>	Light discolouration at the cut point, >4 stalks per pack.
	No more than 2 small fungal spots on the leaves (1-3 mm diameter).
	Evidence of rub or blotchy marks (not decaying) on stalks; marks and blemishes on the bottom 5cm of stalks is allowable provided not >4 cm <sup>2</sup> per bunch.

## SIZE - DIAMETER

<b>SIZE CATEGORY</b>	<b>PRE-PACKED</b>	Length: 500 – 600 mm
----------------------	-------------------	----------------------

<b>CATEGORY</b>	Asian Veg	<b>PRODUCT</b>	White Turnip/Daikon
<b>PACK TYPE</b>	Loose	<b>GRADE</b>	All Grades

## GENERAL APPEARANCE

<b>COLOUR</b>	Cream to white skin with green tinged area at crown; green foliage; white flesh.
<b>SHAPE</b>	Approximately cylindrical, slightly wider at the crown and tapering at the base.
<b>SENSORY</b>	Firm, crisp root that breaks easily when bent; slightly sweet, peppery flavour; free from foreign and 'off' smells or tastes.
<b>MATURITY</b>	Not stringy or woody (over mature); not undersized (immature).
<b>CLEANLINESS</b>	Free from excessive dirt, insect stains, residue or other foreign substances. Cleanly trimmed.

## UNSALEABLE DEFECTS

<b>FOREIGN MATTER</b>	Evidence of live insects.
	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.
<b>PHYSICAL IMPURITIES</b>	Cuts, breaks, crushing or splits affecting >2 stalks.
	Insect damage, including holes.
	Thin, spindly outer stalks.
	Yellowing or browning of the edges or at cut ends.
<b>PHYSIOLOGICAL DEFECTS</b>	Distorted, irregular or forked shaped.
	Yellowing foliage and/or spongy flesh (senescent).
<b>TEMPERATURE DAMAGE</b>	Shriveled or wrinkled skin (dehydrated).
	Soft, water-soaked areas (freezing damage).

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Minor bruising affecting >3 cm <sup>2</sup> .
	Shoulder damage affecting >3 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Greening on >10% of produce.
	Superficial scuffs, scratches or blemishes affecting in aggregate >4 cm <sup>2</sup> .

## SIZE

<b>SIZE CATEGORY</b>	<b>PRE-PACKED</b>	45 – 75 mm diameter at the widest point
		500 – 600 mm length