

Produce Specification: Fennel

CATEGORY	Fennel	PRODUCT	Generic
PACK TYPE	Loose and Pre-packed	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Creamy white bulb, with stalks that transition from light to dark green from base to tip. Vibrant green fonds.
SHAPE	Firm, clean rounded bulb with crispy stalks protruding from top, frilly fonds extending from shoots.
SENSORY	Firm, crisp bulb; mild liquorice aroma. Free from off odours or tastes.
MATURITY	Firm bulbs, crisp stalks and hydrated fonds.
CLEANLINESS	Free from dirt, insect stains, residue, or other foreign matter. Cleanly trimmed roots.

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, bacterial or viral rots of skin or flesh.
PHYSICAL IMPURITIES	Unhealed cuts, breaks, splits or holes from physical or pest damage.
	Bruising, evident from soft, spongy or deeply sunken areas.
	Broken or damaged stalks affecting >30% of produce.
	No yellowing or browning of trimmed ends.
	Wilting or yellowing due to over packing of crate or age.
	Excessive soil on product.
PHYSIOLOGICAL DEFECTS	No evidence of flowering.
TEMPERATURE DAMAGE	Soft, water-soaked areas (freezing injury).
	Bleached areas on the on or stalks (sunburn).

MINOR DEFECTS






PHYSICAL IMPURITIES	Minor bruising affecting (<1 mm deep), affecting >1 cm ² .
	Broken, partially severed, or curved stalks affecting >5% of produce.
	Minor marks or healed cuts affecting >1 cm ² .

SIZE

SIZE CATEGORY	LOOSE	Diameter: 70 – 160 mm Length: 150 – 200 mm
	PRE-PACKED	Diameter: 110 – 130 mm Width: 80 – 100 mm

RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	4 – 8
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range
PACKAGING & LABELLING	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to Foodstuffs North Island Produce Packaging Guidelines.</p> <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 7 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 2 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, licences, 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>Yellowing stalks and browning skin.</p>	<p>Browning harvest cut old stock.</p>	<p>Inconsistent size and shape.</p>
		
<p>Bulbs with brown rots.</p>	<p>Shrivelling and pitted skin.</p>	