

# Produce Specification: Cut Herbs

GENERAL APPEARANCE BY VARIETY				
VARIETY	COLOUR	SHAPE	SENSORY	MATURITY
Angelica	Dark green and glossy leaves.	Finely ridged, pointed at the tips, square stems.	Fresh aroma. No off odours or tastes.	Young leaves, without evidence of bud formation.
Basil	Bright green leaves and stems.	Large, oval, slightly toothed leaves in pairs along stems.	No off odours or tastes.	Young, tender stems and leaves; flower buds may be present but not fully open.
Basil, Thai	Bright green leaves, purplish red stems and leaf veins.	Oval, slightly toothed leaves, pointed at the tips, in pairs along square stems. Moderately flat and smooth leaves with distinct veins, leaves smaller and flatter than green basil.	Crisp, juicy stems; firm leaves; sweet but spicy flavour and clove like aroma. No off odours or tastes.	Young, tender stems and leaves; flower buds may be present but not fully opened.
Bay Leaves	Dark green leaves with olive green underside; dark green to purplish brown stems.	Large oval leaves with pointed tips arranged alternatively along round stems.	Crisp stems, with firm leaves. Leaves have a spicy aromatic aroma, and a bitter flavour. No off odours or tastes.	Young leaves, not very tough or woody.
Chervil	Bright green leaves and stems.	Fine lace shaped leaves with long slender, round grooved stems.	Firm stems, with upright (not wilted) leaves. No off odours or tastes.	Young leaves, no evidence of flowering.
Coriander	Bright mid-green leaves and stems.	Round, branching and finely grooved stems; broad, thin leaves with fine, serrated edge; three lobes per leaf.	Crisp stems, with upright leaves; distinct, musky flavour and aroma. No off odours or tastes.	Loose plants with broad leaves; no evidence of flower bud formation or small, tight leaves at plant apex (bolting).

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Dill	Deep green to blue green leaves, green stems.	Fine leaves, arranged along thin, round slightly grooved stems.	Fine, soft feathery foliage; distinctive strong aroma and flavour. No off odours or tastes.	Young stems, not tough or woody; no evidence of bud formation.
Fennel	Light green stems and leaves.	Thin stems with fine feathery leaves.	Fine, soft feathery foliage; mild anise flavour and aroma. No off odours or tastes.	Young stems, no evidence of bud formation.
Kaffir / Lime Leaves	Dark glossy green leaves; green stems.	'Figure 8' shaped leaves appear to be two leaves joined end to end.	Firm, stiff leaves; intense citrus aroma and flavour. No off odours or tastes.	Harvested while young and fresh, not tough or fibrous.
Lemongrass	Pale green to creamy leaves and central stem with pinkish tinge around the base.	Approximately cylindrical, slightly bulbous at the base and tapering towards the tip, trimmed square at top and base.	Firm stem, outer leaves easily peel away from central core; fibrous, tender (not tough) thick and slightly fleshy leaves; strong lemon type aroma when crushed; distinctive strong lemony flavour. No off odours or tastes.	Young, tender stems, not tough, woody or dry (overmature).
Marjoram	Mid to dark green leaves; light reddish-brown stem; leaves and stem covered with very fine grey down, especially around shoot tips.	Oval leaves on round stems. Small, velvety leaves and velvety to woody stems; leaves clustered densely along the stem.	Firm stems, with upright (not wilted) leaves. No off odours or tastes.	Harvested while young and prior to flowering.
Micro Herbs	A variety of green and purple tones, depending on the type of Micro Herb variety.	A variety of leaf shapes and textures.	Vary in taste, ranging from neutral to bitter, sweet or earthy depending on the variety. No off odours or tastes.	Young tenders stems and leaves.

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Mint	Mid-green leaves, lighter green stems.	Approximately oval leaves sharply pointed tips, square stems. Slightly serrated leaves with distinct indented veins; leaves arranged in pairs directly attached to main stem; fleshy main stem which may be slightly branched.	Crisp stems; firm, upright (not wilted) leaves. No off odours or tastes.	Young leaves, not dark green and tough (overmature).
Mixed Herbs	Various shades of green leaves and stems, with or without purple flower buds.	Various shapes of seasonal Mediterranean herbs.	Rich in flavour and aroma. No off odours or tastes.	Young leaves with or without purple flower buds.
Oregano	Mild to dark green leaves; light green stems; leaves and stems covered with very fine white hairs.	Oval to arrowhead shaped leaves on round stems. Small, soft leaves and slender, soft stems; leaves branching in pairs from central stems.	Tender leaves and stems; slight aroma and strong herb flavour. No off odours or tastes.	Harvested while young and prior to flowering.
Parsley, Curly	Bright green leaves, lighter green stems.	Finely divided leaflets arranged in pairs along slightly bracing stems; ridged stems crescent shaped in cross section.	Crisp, juicy stems, slightly tough leaves; typical parsley flavour and aroma. No off odours or tastes.	Young leaves, without evidence of bud formation.
Parsley, Italian	Bright green leaves and stems.	Ridge stems crescent shaped in cross section.	Typical parsley flavour and aroma. No off odours or tastes.	Young leaves without evidence of bud formation.
Rosemary	Bright green leaves, green/brown stems.	Long narrow leaves slightly pointed at the tips, clustered densely along straight stems.	Firm, thick stems; leaves with a strong distinctive aroma and flavour. No off odours or tastes.	Harvested while young, no more than one stem per bunch with woody stem and development of flower buds.

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Tarragon	Bright green leaves and stems.	Leaves are long and narrow and sometimes formed into three lobes at the ends; stems are round and slightly branching.	Soft, slightly dropping leaves; round, rigid stems, flavour and aroma is bittersweet, peppery with an anise undertone. No off odours or tastes.	Young leaves, without evidence of bud formation.
Thyme	Mid green to grey green leaves; green to purplish brown stem.	Tiny oval leaves, slightly pointed at the tips.	Firm stems and leaves; highly aromatic with strong, slightly bitter herb flavour. No off odours or tastes.	Firm, erect foliage; stems not thickened or woody.







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CUT HERBS - GENERAL ACCEPTANCE CRITERIA	
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed stems and leaf ends.
UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT COUNT	No undercounts.
PACKAGE SIZE	No underweights.
MAJOR DEFECTS	
DISEASES	Bacterial or fungal infections of leaves or stems.
	Distortion or yellow mottling due to viral infection.
PHYSICAL IMPURITIES	Deep abrasions or crushed areas affecting >10% of leaves per bunch.
	Obvious physical contamination.
	Wilting or yellowing leaves (dehydrated, ageing).
	Cuts or holes in the leaves.
PHYSIOLOGICAL DEFECTS	Bud formation affecting >1 stem per bunch.
TEMPERATURE DAMAGE	Bleached areas on the surface of the leaf or stem (sunburn).
	Dark areas, water-soaked stems or leaves (chilling injury).
MINOR DEFECTS	
PHYSICAL IMPURITIES	Superficial insect or pest damage affecting >10% of leaves per bunch, or >10% for lemongrass.
SURFACE INCONSISTENCIES	Superficial russeting, abrasion or rub damage affecting >10% of leaves per bunch, or >10% for lemongrass.
	Cuts, holes or splits affecting <10% of leaves.
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	4 – 10
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside size range
PACKAGING & LABELLING	<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>





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<b>SHELF LIFE</b>	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.
<b>TRANSPORT CONDITIONS</b>	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.
<b>CHEMICAL CONTAMINATE RESIDUE</b>	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.
<b>ORGANICS</b>	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

		
Bruised and yellowing leaves with browning tips.	Rotting leaves.	Rotting leaves.
		

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<p>Black rotting leaves.</p>	<p>Brown wilting leaves.</p>	<p>Brown patches on leaves.</p>
		
<p>Brown leaves.</p>	<p>Discoloured, soft and limp leaves.</p>	<p>Excess moisture, soft with discolouration.</p>
		
<p>Yellow leaves.</p>		