

# Produce Specification: Processed Veg Winter

RECEIVAL ALL PROCESS VEG WINTER	
<b>TEMPERATURE °C (AT ARRIVAL)</b>	1 – 7
<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>Food Stuffs 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 or best before date (batch code optional).</p>
<b>SHELF LIFE</b>	<p>Produce must have a shelf life of <b>at least 13 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 6 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>

# Produce Specification: Processed Veg Winter

<b>CATEGORY</b>	Processed Veg	<b>PRODUCT</b>	Pams Mini Roasties
<b>PACK TYPE</b>	Pre-packed	<b>GRADE</b>	Premium

<b>GENERAL APPEARANCE</b>	
<b>INGREDIENTS</b>	Potatoes, Carrots, Pumpkin, Kumara, Parsnip.
<b>COLOUR</b>	A mix of orange and cream vegetables.
<b>SHAPE</b>	Peeled and cut into various cubic/rectangular shapes.
<b>SENSORY</b>	Fresh, crisp and crunchy. No off odours or flavours.
<b>MATURITY</b>	Fresh appearance, not shrivelled or aged.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to roast.
<b>UNSALEABLE DEFECTS</b>	
<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 WIEGHT</b>	No underweights.
<b>MAJOR DEFECTS</b>	
<b>DISEASES</b>	Fungal or bacterial rots of skin or flesh.
	Deformation or mottling due to viral infection.
<b>PHYSICAL INPURITIES</b>	Unhealed cuts, holes, splits, wounds or pest damage that break the skin.
	Severe bruising and areas of discolouration.
	Packs or cartons containing broken or chipped produce.
	Abrasions, flaking or peeling of the skin.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
<b>PHYSIOLOGICAL DEFECTS</b>	Discoloured or yellowing product.
<b>TEMPERATURE DAMAGE</b>	Soft, water-soaked lesions (freezing injury).
	Soft, wrinkled or limp (dehydration).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL INPURITIES</b>	Cuts or splits (5 – 20 mm long, <2 mm wide, <3 mm deep).
	Bruising, scuffs or rub marks <3 mm deep affecting >2 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Black speckling affecting in aggregate >2 cm <sup>2</sup> of skin.

# Produce Specification: Processed Veg Winter

<b>CATEGORY</b>	Processed Veg	<b>PRODUCT</b>	Pams Vege Medley Soup Mix
<b>PACK TYPE</b>	Pre-packed	<b>GRADE</b>	Premium

## GENERAL APPEARANCE

<b>INGREDIENTS</b>	Pumpkin, Carrot, Potatoes, Broccoli, Onion. Vegetable Stock included in 710g variety.
<b>COLOUR</b>	A mix of orange, cream and green vegetables.
<b>SHAPE</b>	Peeled and cut into various cubic/rectangular shapes.
<b>SENSORY</b>	Fresh, crisp and crunchy. No off odours or flavours.
<b>MATURITY</b>	Fresh appearance, not shrivelled or aged.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to use.

## 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.
	Deformation or mottling due to viral infection.
<b>PHYSICAL IMPURITIES</b>	Unhealed cuts, holes, splits, wounds or pest damage that break the skin.
	Severe bruising and areas of discolouration.
	Packs or cartons containing broken or chipped produce.
	Abrasions, flaking or peeling of the skin.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
<b>PHYSIOLOGICAL DEFECTS</b>	Discoloured or yellowing product.
<b>TEMPERATURE DAMAGE</b>	Soft, water-soaked lesions (freezing injury).
	Soft, wrinkled or limp (dehydration).

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Cuts or splits (5 – 20 mm long, <2 mm wide, < 3 mm deep).
	Bruising, scuffs or rub marks < 3mm deep affecting >2 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Black speckling affecting in aggregate >2 cm <sup>2</sup> of skin.

# Produce Specification: Processed Veg Winter

<b>CATEGORY</b>	Processed Veg	<b>PRODUCT</b>	Pams Five Vege Medley
<b>PACK TYPE</b>	Pre-packed	<b>GRADE</b>	Premium

<b>GENERAL APPEARANCE</b>	
<b>INGREDIENTS</b>	Leafy Greens (Wong Bok, Pak Choy, Savoy Cabbage), Broccoli, Carrots, Beans, and Cauliflower. Varieties may vary depending on season.
<b>COLOUR</b>	A mix of orange, cream and green vegetables.
<b>SHAPE</b>	Peeled and cut into various cubic/rectangular shapes.
<b>SENSORY</b>	Fresh, crisp and crunchy. No off odours or flavours.
<b>MATURITY</b>	Fresh appearance, not shrivelled or aged.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to use.
<b>UNSALEABLE DEFECTS</b>	
<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.
<b>MAJOR DEFECTS</b>	
<b>DISEASES</b>	Fungal or bacterial rots of skin or flesh.
	Deformation or mottling due to viral infection.
<b>PHYSICAL IMPURITIES</b>	Unhealed cuts, holes, splits, wounds or pest damage that break the skin.
	Severe bruising and areas of discolouration.
	Packs or cartons containing broken or chipped produce.
	Abrasions, flaking or peeling of the skin.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
<b>PHYSIOLOGICAL DEFECTS</b>	Discoloured or yellowing product.
<b>TEMPERATURE DAMAGE</b>	Soft, water-soaked lesions (freezing injury).
	Soft, wrinkled or limp (dehydration).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL IMPURITIES</b>	Cuts or splits (5 – 20 mm long, <2 mm wide, <3 mm deep).
	Bruising, scuffs or rub marks <3 mm deep affecting >2 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Black speckling affecting in aggregate >2 cm <sup>2</sup> of skin.

# Produce Specification: Processed Veg Winter

<b>CATEGORY</b>	Processed Veg	<b>PRODUCT</b>	Pams Leafy Vege Medley
<b>PACK TYPE</b>	Pre-packed	<b>GRADE</b>	Premium

## GENERAL APPEARANCE

<b>INGREDIENTS</b>	Leafy Greens (Wong Bok, Pak Choy, Savoy Cabbage), Red Cabbage, Kale, Broccoli and Spring Onions. Varieties may vary depending on season.
<b>COLOUR</b>	A mix of orange, purple, cream and green vegetables.
<b>SHAPE</b>	Peeled and cut into various cubic/rectangular shapes.
<b>SENSORY</b>	Fresh, crisp and crunchy. No off odours or flavours.
<b>MATURITY</b>	Fresh appearance, not shrivelled or aged.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to use.

## 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.
	Deformation or mottling due to viral infection.
<b>PHYSICAL IMPURITIES</b>	Unhealed cuts, holes, splits, wounds or pest damage that break the skin.
	Severe bruising and areas of discolouration.
	Packs or cartons containing broken or chipped produce.
	Abrasions, flaking or peeling of the skin.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
<b>PHYSIOLOGICAL DEFECTS</b>	Discoloured or yellowing product.
<b>TEMPERATURE DAMAGE</b>	Soft, water-soaked lesions (freezing injury).
	Soft, wrinkled or limp (dehydration).

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Cuts or splits (5 – 20 mm long, <2 mm wide, <3 mm deep).
	Bruising, scuffs or rub marks <3mm deep affecting >2 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Black speckling affecting in aggregate >2 cm <sup>2</sup> of skin.

# Produce Specification: Processed Veg Winter

<b>CATEGORY</b>	Processed Veg	<b>PRODUCT</b>	Pam Mixed Vege Medley
<b>PACK TYPE</b>	Pre-packed	<b>GRADE</b>	Premium

## GENERAL APPEARANCE

<b>INGREDIENTS</b>	Potato, Carrot, Pumpkin, Onion, Celery.
<b>COLOUR</b>	A mix of orange and cream vegetables.
<b>SHAPE</b>	Peeled and cut into various small cubic/rectangular shapes.
<b>SENSORY</b>	Fresh, crisp and crunchy. No off odours or flavours.
<b>MATURITY</b>	Fresh appearance, not shrivelled or aged.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to use.

## 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.
	Deformation or mottling due to viral infection.
<b>PHYSICAL IMPURITIES</b>	Unhealed cuts, holes, splits, wounds or pest damage that break the skin.
	Severe bruising and areas of discolouration.
	Packs or cartons containing broken or chipped produce.
	Abrasions, flaking or peeling of the skin.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
<b>PHYSIOLOGICAL DEFECTS</b>	Discoloured or yellowing product.
<b>TEMPERATURE DAMAGE</b>	Soft, water-soaked lesions (freezing injury).
	Soft, wrinkled or limp (dehydration).

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Cuts or splits (5 – 20 mm long, <2 mm wide, <3 mm deep).
	Bruising, scuffs or rub marks <3 mm deep affecting >2 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Black speckling affecting in aggregate >2 cm <sup>2</sup> of skin.

# Produce Specification: Processed Veg Winter

<b>CATEGORY</b>	Processed Veg	<b>PRODUCT</b>	Pams Pumpkin and Kumara Soup Mix
<b>PACK TYPE</b>	Pre-packed	<b>GRADE</b>	Premium

## GENERAL APPEARANCE

<b>INGREDIENTS</b>	Pumpkin, Kumara and Vegetable Stock.
<b>COLOUR</b>	A mix of orange and cream vegetables.
<b>SHAPE</b>	Peeled and cut into various cubic/rectangular shapes.
<b>SENSORY</b>	Fresh, crisp and crunchy. No off odours or flavours.
<b>MATURITY</b>	Fresh appearance, not shrivelled or aged.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to use.

## 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.
	Deformation or mottling due to viral infection.
<b>PHYSICAL IMPURITIES</b>	Unhealed cuts, holes, splits, wounds or pest damage that break the skin.
	Severe bruising and areas of discolouration.
	Packs or cartons containing broken or chipped produce.
	Abrasions, flaking or peeling of the skin.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
	Incorrect or missing stock sachet. Must be Vegetable Stock.
<b>PHYSIOLOGICAL DEFECTS</b>	Discoloured or yellowing product.
<b>TEMPERATURE DAMAGE</b>	Soft, water-soaked lesions (freezing injury).
	Soft, wrinkled or limp (dehydration).

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Cuts or splits (5 – 20 mm long, <2 mm wide, <3 mm deep).
	Bruising, scuffs or rub marks <3 mm deep affecting >2 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Black speckling affecting in aggregate >2 cm <sup>2</sup> of skin.