

Produce Specification: Chopped Salads

GENERAL APPEARANCE BY VARIETY		
VARIETY	INGREDIENTS	COLOUR
Taylor Farms Avocado Ranch Chopped Kit	Cabbage, Carrot, Lettuce, Spring Onion, Coriander, Avocado Ranch Dressing, Freeze Dried Corn.	Colourful mix of green, orange and white ingredients.
Taylor Farms Southwest Chopped Kit	Cabbage, Lettuce, Carrot, Spring Onion, Coriander, Coriander Dressing, Pumpkin Seeds and Tortilla Strips.	Colourful mix of green, orange and white ingredients.
Taylor Farms Asian Chopped Kit	Cabbage, Carrot, Celery, Spring Onion, Coriander, Asian Style Sesame Dressing, and Wonton and Almond Mix.	Colourful mix of green and white ingredients.
Taylor Farms Kale Chopped Kit	Cabbage, Kale, Lemon and Garlic Dressing, Gouda Cheese and Garlic and Cheese Croutons.	Colourful mix of green, white and purple ingredients.
Taylor Farms Caesar Chopped Kit	Lettuce, Caesar Dressing, Croutons, and Parmesan Cheese.	Light to mid green.
Taylor Farms Broccoli Crunch Chopped Kit	Broccoli, Cauliflower, Carrot, Cabbage, Dried Cranberry and Roasted Sunflower Seed Mix, Smoky Croutons, Coleslaw Dressing.	Colourful mix of green, white, orange and purple ingredients.
Taylor Farms Citrus Crunch Chopped Kit	Cabbage, Lettuce, Broccoli, Spring Onion, Celery, Parsley, Citrus Vinaigrette, Almond and Quinoa Mix, and Cranberries.	Colourful mix of green, and white ingredients.
Taylor Farms Stir Fry Pad Thai	Broccoli, Carrot, Cabbage, Bok Choy, Snap Peas, Kale, and Pad Thai Sauce.	Colourful mix of green, orange and white ingredients.
Taylor Farms Stir Fry Ginger Garlic	Broccoli, Carrot, Cabbage, Bok Choy, Snap Peas, Kale, and Ginger Garlic Sauce.	Colourful mix of green, orange and white ingredients.
Pams Mexican Chopped Salad Kit	Chopped Lettuce, Green Cabbage, Red Cabbage, Spring Onion, Coriander, and Corn Chips.	Colourful mix of green, purple and white ingredients.

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Pams Green Goddess Chopped Salad Kit	Chopped Lettuce, Broccoli Shreds, Red Chard, Watercress, Chopped Kale, Mint, Roasted Sliced Almonds, and Lemon and Herb Dressing.	Colourful mix of green, dark red-purple and white ingredients.
Pams Everything Chopped Salad Kit	Chopped Lettuce, Green Cabbage, Red Cabbage, Carrot Sheds, Mibuna, Chives, Bagel Slices, Everything Seasoning, Creamy Avocado or Ranch Dressing.	Colourful mix of green, orange, dark red-purple and white ingredients.

CHOPPED SALADS - GENERAL ACCEPTANCE CRITERIA	
SHAPE	Mixed shape depending on processing.
SENSORY	Crisp, firm and slightly fibrous to the bite. No off odours or tastes.
MATURITY	Crisp and firm.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to eat.
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 or bacterial rots.
PHYSICAL IMPURITIES	Broken, crushed or bruised produce affecting >10% bag.
	Cuts, tears or holes affecting >10% of product.
	Packaging defects including holes, punctures, splits or incorrect printing on packing.
	Best before date missing.
	Incorrect dressing sachet.
PHYSIOLOGICAL DEFECTS	Soft, limp, wilted or with yellow russetting.
	Brown spotting or russetting.
	Discoloured whole leaves affecting >5% of product.
TEMPERATURE DAMAGE	Browning of leaf margins or of the cut edge of any of the vegetables affecting >10% of bag.
	Bleached spots on leaves affecting >10% of bunch.
	Discoloured water-soaked leaves.
MINOR DEFECTS	
PHYSICAL IMPURITIES	Evidence of light crushing or bruising affecting >5% product.
	Minor cuts, tears, holes or insect damage affecting >5% of product.
SURFACE INCONSISTENCIES	Bleached spots affecting >5% of product.
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	1 – 7
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside size range
PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates.

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	<p>Packaging to adhere to Food Stuffs 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>
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, 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>
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>