

Produce Specification: Scallopini

CATEGORY	Courgettes	PRODUCT	Scallopini
PACK TYPE	Pre-pack	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Bright yellow skin, may have areas of green depending on variety. Creamy white to pale green flesh, white or green button on end.
SHAPE	Slightly flattened/rounded diamond in cross section. Round with slightly scalloped edge.
SENSORY	Firm to spongy flesh. Flesh to contain small, translucent tender seeds. Mild courgette flavour. No off odours or tastes.
MATURITY	Firm and full bodied.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.

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 of skin or flesh.
	Yellow mottling or distorted shape due to viral infection.
PHYSICAL IMPURITIES	Cuts, holes, cracks or wounds that break the skin.
	Dark, soft bruises or water-soaked lesions.
	Insect damage >1mm deep, evident by chewed or scarred areas.
PHYSIOLOGICAL DEFECTS	Growth cracks or splits.
	Hollowed centre.
TEMPERATURE DAMAGE	Sunken pits on skin surface, underdeveloped colour and water-soaked areas (chilling injury).
	Dull, wrinkled, softened or pitted skin (dehydration).

MINOR DEFECTS

SURFACE INCONSISTENCIES	Scuffing, rub marks or healed scarring affecting >1 cm ² in total.
	Skin blemishes or dark spots affecting >1 cm ² (sunburn).

SIZE

PRE-PACK SIZE	LENGTH	130 – 200 mm
	DIAMETER	25 – 45 mm, no more than 20% variance in any pack
SIZE CATEGORY	SMALL	100 – 150g per piece
	MEDIUM	150 – 200g per piece
	LARGE	200 – 250g per piece

RECEIVAL

TEMPERATURE °C (AT ARRIVAL)	7 – 10
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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 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	Produce must have a shelf life of at least 5 days upon arrival at the Distribution Centre, or direct to the store from the supplier.
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	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.
ORGANICS	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.