

Produce Specification: Silverbeet

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| CATEGORY | Silverbeet | PRODUCT | Green |
| PACK TYPE | Pre-packed | GRADE | All Grades |

GENERAL APPEARANCE

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| COLOUR | Dark green leaves, deep purple or red veins and stems. |
| SHAPE | Ovate, evenly crinkled leaves. Thick, flat stems that are 1/3 of total length. |
| SENSORY | Fresh appearance. Crisp and juicy stems. Leaves are tender and glossy, with a slightly bitter taste. No off odours or tastes. |
| MATURITY | Firm leaves and stem. Not fibrous. |
| CLEANLINESS | Free from excessive dirt, insect stains, residue or other foreign substances. Cleanly trimmed at the base. |

UNSALEABLE DEFECTS

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| 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

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| DISEASES | Fungal or bacterial rots. |
| | Discolouration (e.g. yellow) or deformation due to viral infection. |
| PHYSICAL IMPURITIES | Unhealed cuts, breaks, bruising or pest damage affecting >2 stalks per bunch. |
| | Bruising of leaves or stem affecting >10% of bunch. |
| PHYSIOLOGICAL DEFECTS | Yellowing or wilting of leaves. |
| | Stem blackening or brown spotting/russetting of leaves. |
| TEMPERATURE DAMAGE | Bleached spots on leaves (sunburn). |
| | Discoloured, soft, water-soaked areas (freezing injury). |

MINOR DEFECTS

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| PHYSICAL IMPURITIES | Cuts, tears or holes in the leaves affecting >3 stalks per bunch. |
| | Broken or bruised stems, or crushed leaves affecting >2 stalks per bunch. |
| SURFACE INCONSISTENCIES | Bleached spots on leaves affecting >10 cm ² per bunch (sunburn). |
| PHYSIOLOGICAL DEFECTS | Brown leaf margins >2 mm width (tip burn) |

RECEIVAL

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| TEMPERATURE °C (AT ARRIVAL) | 4 – 10 |
| TOLERANCE | Unsaleable defects 0% |
| | Major defects <5% |
| | Minor defects <10% |
| | Combined total limit <10% |
| | <5% outside of size range |

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| <p>PACKAGING & LABELLING</p> | <p>Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Food Stuffs North Island Produce Packaging Guidelines. All labelling must meet the current legislative requirements. 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. Pre-packaged produce must display the grower’s name, the packed on date, best before date or used by date (batch code optional).</p> |
| <p>SHELF LIFE</p> | <p>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. Produce must have a packed on date of no more than 3 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> |
| <p>TRANSPORT CONDITIONS</p> | <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 Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information). Of note are pallet size, stacking standards and crate cards.</p> |
| <p>CHEMICAL CONTAMINATE RESIDUE</p> | <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> |
| <p>ORGANICS</p> | <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 | | |
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| <p>Tip burn, yellowing and rotten patches.</p> | <p>Limp leaves.</p> | <p>Water-soaked appearance.</p> |
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| <p>Tip burn.</p> | <p>Live insect and dark stalks.</p> | |