

Produce Specification: Watercress

CATEGORY	Watercress	PRODUCT	Generic
PACK TYPE	Pre-packed	GRADE	All Grades

GENERAL APPEARANCE

COLOUR	Uniform bright green leaves with slight purple tinge, light green stalks.
SHAPE	Round to oval leaves. Straight stems.
SENSORY	Fresh and hydrated appearance. Succulent stalks and tender leaves. No off odours or tastes.
MATURITY	Firm, young leaves and stalks.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed at the base - with roots removed.

UNSALEABLE DEFECTS

FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT COUNT	No undercounts.

MAJOR DEFECTS

DISEASES	Fungal or bacterial rots of skin or flesh.
	Discolouration (e.g. yellow) or deformation due to viral infection.
PHYSICAL IMPURITIES	Unhealed cuts, breaks, bruising or pest damage affecting >10% of bunch.
	Bruising of leaves or stem affecting >5% of bunch.
PHYSIOLOGICAL DEFECTS	Yellowing or wilting of leaves.
TEMPERATURE DAMAGE	Bleached spots on leaves (sunburn).
	Discoloured, soft, water-soaked areas (freezing injury).

MINOR DEFECTS

PHYSICAL IMPURITIES	Minor, surface level pest or insect damage affecting >10% of product.
	Broken or bruised stems, or crushed leaves affecting >5% of product.
SURFACE INCONSISTENCIES	Blemishes, skin marks or surface scratches affecting >10% of product.
PHYSIOLOGICAL DEFECTS	Evidence of >1 watercress that has fully flowered.

SIZE - LENGTH




SIZE CATEGORY	>180 mm
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RECEIVAL


TEMPERATURE °C (AT ARRIVAL)	1 – 5
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range

<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 8 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

		
<p>Aged yellowing product.</p>	<p>Bruised leaves.</p>	<p>Brown spots on leaves.</p>

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Rotting leaves.		