

CATEGORY	Witloof	PRODUCT	Generic (May - October)
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Creamy white leaves, green-yellow tinge towards tip of leaves.
SHAPE	Elongated oval head made of compact leaves.
SENSORY	Crisp, fresh, juicy leaves; sharp flavour. No off odours or tastes.
MATURITY	Full, compact heart; crisp leaves that snap easily from core; no bolting.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed.

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 (e.g. bacterial soft rot, Alternaria rot, black rot).
	Discoloration or deformation due to virus.
PHYSICAL IMPURITIES	Unhealed cuts, breaks, bruising or pest damage that break the outer leaves.
	Yellow or brown jacket leaves.
	Bruising or crushed areas.
PHYSIOLOGICAL DEFECTS	Limp, wilted or shrivelled leaves (dehydration).
	Nutrient imbalance of leaves evident by purple discoloration of leaf veins.
TEMPERATURE DAMAGE	Bleached or grey-brown appearance on leaves (heat injury).
	Discoloured, soft, water-soaked areas (freezing damage).

MINOR DEFECTS

PHYSICAL IMPURITIES	Cuts and tears along the edge of the outer leaves >10mm.
	Healed cuts, bruising, scuffing, blemishes or pest damage affecting >1 cm ² .
SURFACE INCONSISTENCIES	Yellow or brown spots along the edge of leaves.

SIZE - LENGTH




SIZE CATEGORY	<200 mm; or as per pre-ordered size range.
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RECEIVAL

TEMPERATURE °C (AT ARRIVAL)	1 – 5
TOLERANCE	Unsaleable defects 0%
	Major defects <5%

	<p>Minor defects <10%</p> <p>Combined total limit <10%</p> <p><5% outside of size range</p>
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	<p>Produce must have a shelf life of at least 14 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>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 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>

PHOTOS OF DEFECTS

		
Tip of the leaves starting to brown.	Aged looking trimmed ends.	Aged product, shrivelled brown leaves.