

Produce Specification: Herbs Living

GENERAL APPEARANCE BY VARIETY				
VARIETY	COLOUR	SHAPE	SENSORY	MATURITY
Chervil	Bright green leaves and stems.	Fine lace shaped leaves with long slender, round grooved stems.	Crisp stems, with soft but not wilted leaves. Light parsley flavour, very mild aniseed crossed with pepper aromas. No off odours or tastes.	Young leaves, no evidence of flowering. Top of the plant to be visible in the window sleeve.
Basil, Green	Bright green leaves and stems.	Large, oval, slightly toothed leaves in pairs along stems.	No off odours or tastes.	Young, tender stems and leaves; flower buds may be present but not fully open.
Basil, Lemon	Bright green leaves and stems.	Large, oval, slightly toothed leaves in pairs along stems.	Crisp, juicy stems, firm leaves, strong sweet but spicy flavour. No off odours or tastes.	Young, tender stems and leaves; flower buds may be present but not fully open.
Basil, Purple	Dark purple leaves and stems.	Large, oval, slightly toothed edges.	Crisp, juicy stems, firm leaves, strong sweet but spicy flavour. No off odours or tastes.	Young, tender stems and leaves; flower buds may be present but not fully open.
Basil, Thai	Bright green leaves, purplish red stems and leaf veins.	Oval, slightly toothed leaves, pointed at the tips, in pairs along square stems. Moderately flat and smooth leaves with distinct veins, leaves smaller and flatter than green basil.	Crisp, juicy stems; firm leaves; sweet but spicy flavour and clove like aroma; no off odours or tastes.	Young, tender stems and leaves; flower buds may be present but not fully opened.
Chives	Bright green leaves and stems.	Large long, cylindrical leaves tapering to a point at the tip.	Crisp, soft but not wilted leaves; mild onion flavour; no foreign odours or tastes.	Young leaves. No evidence of bud formation.
Chives, Garlic	Dark green leaves and stems.	Large long, cylindrical leaves tapering to a point at the tip.	Crisp, soft but not wilted leaves; mild onion and garlic flavour; no foreign odours or tastes.	Young leaves. No evidence of bud formation.
Coriander	Bright mid-green leaves and stems.	Round, branching and finely grooved stems; broad, thin	Crisp stems, with upright leaves; distinct, musky flavour and aroma. No off odours or tastes.	Loose plants with broad leaves; no evidence of flower bud formation or

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		leaves with fine, serrated edge; three lobes per leaf.		small, tight leaves at plant apex (bolting).
Dill	Deep green to blue green leaves, green stems.	Fine leaves, arranged along thin, round slightly grooved stems.	Fine, soft feathery foliage; distinctive strong aroma and flavour; no off odours or tastes.	Young stems, not tough or woody; no evidence of bud formation.
Fennel	Light green stems and leaves.	Thin stems with fine feathery leaves.	Fine, soft feathery foliage; mild anise flavour and aroma; no off odours or tastes.	Young stems, no evidence of bud formation.
Lemongrass	Pale green to creamy leaves and central stem with pinkish tinge around the base.	Approximately cylindrical, slightly bulbous at the base and tapering towards the tip, trimmed square at top and base.	Firm stem, outer leaves easily peel away from central core; fibrous, tender (not tough) thick and slightly fleshy leaves; strong lemon type aroma when crushed; distinctive strong lemony flavour; on off odours or tastes.	Young, tender stems, not tough, woody or dry (overmature). Top of the plant to be visible in the window sleeve.
Marjoram	Mid to dark green leaves; light reddish-brown stem; leaves and stem covered with very fine grey down, especially around shoot tips.	Oval leaves on round stems. Small, velvety leaves and velvety to woody stems; leaves clustered densely along the stem.	Firm stems, with upright (not wilted) leaves, no off odours or tastes.	Young stems, no evidence of bud formation.
Mint	Mid-green leaves, lighter green stems.	Approximately oval leaves sharply pointed tips, square stems. Slightly serrated leaves with distinct indented veins; leaves arranged in pairs directly attached to main stem; fleshy main stem which may be slightly branched.	Crisp stems; firm, upright (not wilted) leaves; no off odours or tastes	Young leaves, not dark green and tough (overmature).
Mint, Vietnamese	Dark green leaves with black markings and green stems.	Pointed leaves.	Crisp stems, with upright leaves; distinct, musky flavour and aroma; no foreign odours or tastes.	Young stems, no evidence of bud formation.




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Parsley, Curly	Bright green leaves, lighter green stems.	Finely divided leaflets arranged in pairs along slightly bracing stems; ridged stems crescent shaped in cross section.	Crisp, juicy stems, slightly tough leaves; typical parsley flavour and aroma; no off odours or tastes.	Young leaves, without evidence of bud formation.
Parsley, Italian	Bright green leaves and stems.	Ridge stems crescent shaped in cross section.	Typical parsley flavour and aroma. No off odours or tastes.	Young leaves without evidence of bud formation.
Rosemary	Dark green leaves on the top, downy white undersides; stems light green to brown.	Long narrow leaves slightly pointed at the tips, clustered densely along straight stems.	Firm, thick stems and leaves, strong distinctive aroma and flavour; no off odours or tastes.	Top of the plant to be visible in the window sleeve.
Sage, Curled	Bright green leaves and stems.	Leaves are oval and slightly towards the tips.	Firm stems, with upright (not wilted) leaves, no off odours or tastes.	Young leaves without evidence of bud formation.
Spring Onions	Bright green leaves and stems.	Tiny oval leaves, slightly pointed at the tips.	Crisp, soft but not wilted leaves; mild onion flavour; no foreign odours or tastes.	Young leaves without evidence of bud formation.
Tarragon	Bright green leaves and stems with small yellow flowers (when flowering).	Leaves are long and narrow and sometimes formed into three lobes at the ends; stems are round and slightly branching.	Soft, slightly dropping leaves; round, rigid stems, flavour and aroma is bittersweet, peppery with an anise undertone. No off odours or tastes.	Top of the plant to be visible in the window sleeve.
Thyme	Mid green to grey green leaves; green to purplish brown stem.	Tiny oval leaves, slightly pointed at the tips.	Firm stems and leaves; highly aromatic with strong, slightly bitter herb flavour; no off odours or tastes.	Firm, erect foliage; stems not thickened or woody. No evidence of bud formation.

LIVING HERBS - GENERAL ACCEPTANCE CRITERIA	
CLEANLINESS	Free from 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.
PACKAGE SIZE	No underweights.
MAJOR DEFECTS	
DISEASES	Bacterial or fungal infections of leaves or stems.
	Distortion or yellow mottling due to viral infection.
PHYSICAL IMPURITIES	Deep abrasions or crushed areas affecting >10% of leaves per bunch.
	Obvious physical contamination.
	Wilting or yellowing leaves (dehydrated, ageing).
	Cuts or holes in the leaves.
PHYSIOLOGICAL DEFECTS	Bud formation affecting > 1 stem per bunch.
TEMPERATURE DAMAGE	Bleached areas on the surface of the leaf or stem (sunburn).
	Dark areas, water-soaked stems or leaves (chilling injury).
MINOR DEFECTS	
PHYSICAL IMPURITIES	Superficial insect or pest damage affecting >10% of leaves per bunch, or >10% for lemongrass.
SURFACE INCONSISTENCIES	Superficial russeting, abrasion or rub damage affecting >10% of leaves per bunch, or > 10% for lemongrass.
	Cuts, holes or splits affecting <10% of leaves.
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	4-10
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside size range
PACKAGING & LABELLING	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to Foodstuffs 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 is optional).</p>

SHELF LIFE	Produce must have a packed-on date of no more than 3 days upon arrival at the Distribution Centre, or directly at the store from the supplier.
TRANSPORT CONDITIONS	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.
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.

PHOTOS OF DEFECTS

		
Bruised and yellowing leaves with browning tips.	Rotting leaves.	Rotting leaves.