

Produce Specification: Kale

GENERAL APPEARANCE BY VARIETY				
VARIETY	COLOUR	SHAPE	SENSORY	MATURITY
Generic	Uniform mid green leaves, light green stems.	Loose leaves with tightly curled edges.	Coarse leaves, crisp stems that snap easily when bent. No off odours or flavours.	No evidence of flowering, or browning.
Red	Purple to deep red leaves, light to vibrant purple stems.	Loose leaves with tightly curled edges.	Coarse leaves, crisp stems that snap easily when bent. No off odours or flavours.	No evidence of flowering, or browning.

KALE - GENERAL ACCPETANCE CRITERIA		
CLEANLINESS	Free from dirt, insect stains, residue, pest droppings 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.	
	Discolouration or deformation due to viral infection.	
PHYSICAL IMPURITIES	Unhealed cuts, breaks, bruising or pest damage of inner leaves.	
PHYSIOLOGICAL DEFECTS	Yellow discoloured leaves (ethylene exposure).	
	Uncharacteristic irregular colouration of the leaves.	
TEMPERATURE DAMAGE	Limp, wilted or dry leaves (dehydration).	
	Bleached or thin papery leaves (sunburn/damage).	
	Discoloured, soft, water-soaked areas (freezing damage).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Browning of outer leaf tips >2 mm.	
SURFACE INCONSISTENCIES	Superficial bruising or healed scars affecting >2 cm ² of each bunch.	
SIZE - DIAMETER		
SIZE CATEGORY	LEAVES	> 250 mm long
	BUNCHES	>30 mm diameter at banding
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	0 – 4	
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 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 optional).</p>	

Produce Specification: Kale

SHELF LIFE	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. 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.
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, 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.
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		
<p>Yellow soft leaves.</p>	<p>Insect.</p>	<p>Brown and rotting tip.</p>
<p>Untidy ends.</p>	<p>Limp yellow leaves.</p>	