

CATEGORY	Okra	PRODUCT	Various
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE		
COLOUR	Red to purple skin, light to dark skin, red to cream coloured flesh.	
SHAPE	Conical, straight and tapered to blossom end.	
SENSORY	Crisp, firm pods easily snapped; stems removed. No off odours or tastes.	
MATURITY	Soft, not woody with pale immature seeds.	
CLEANLINESS	Free from dirt, 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.	
MAJOR DEFECTS		
COSMETIC DEFECTS	Bruising and scarring affecting >1 cm ² , broken tips >5% of shipment, and rust lesions affecting 1 cm ² .	
DISEASES	With bacterial or fungal rots (e.g. Rhizoctonia rot, Sclerotinia rot, Anthracnose).	
PHYSICAL IMPURITIES	With holes, cuts or chewed areas that break the skin. With deep seated bruises or discoloured areas extending into the flesh. With dry, reddish-brown lesions (rust) affecting in aggregate > 1 cm ² .	
PHYSIOLOGICAL DEFECTS	With dark, developed seeds in the pod (overmature). With softened, flexible pods (dehydrated). With dark brown colouration along skin ridges (overstored).	
TEMPERATURE DAMAGE	With surface pitting, discolouration of skin and flesh (chilling injury). With yellowed skin, tough or fibrous texture (heat damage).	
MINOR DEFECTS		
SKIN MARKS / BLEMISHES	With slight bruising or scuffing affecting >1 cm ² surface area	
PHYSICAL IMPURITIES	With rubs, healed insect damage (scars) affecting >1 cm ² surface area. With broken or damaged tips affecting >5% of consignment. With small reddish brown lesions (rust) affecting in aggregate <1 cm ²	
PHYSIOLOGICAL DEFECTS	With attached stalks >5 mm long.	
SIZE		
LOOSE	DIAMETER	10 – 20 mm
	LENGTH	90 – 170 mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	8 – 12	

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>
SHELF LIFE	Produce must have a shelf life of at least 7 days upon arrival at the Distribution Centre, or direct to the store from the supplier.
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	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.