

Produce Specification: Potatoes

GENERAL APPEARANCE BY VARIETY		
VARIETY	COLOUR	SHAPE
All Rounder	White or light tan skin; yellow flesh.	Round to oval.
Agria Washed, Brushed	White or light tan skin; white flesh.	Round to oval.
Jersey Benne	White or light tan skin; white flesh.	Round to oval, mostly oval.
Low Carb	Creamy white skin and flesh.	Round to oblong.
Medley	Three varieties: yellow skin with yellow-orange flesh, red skin with yellow-gold flesh and purple skin with purple flesh.	Round to oval.
Oakleys	White or light tan skin; white flesh.	Round to oval.
Sunlite	Creamy white skin and flesh.	Round to oblong.
Vivaldi	White or light tan skin; pale yellow flesh.	Round to oval.
White Washed, Brushed	Creamy white skin colour & creamy white flesh.	Round to slightly oval.
Red	Mid to dark red skin colour with white to cream flesh.	Oval.
New Season	White or Light tan skin colour & white flesh.	Round to oval.
Perlas	White, cream to pale yellow skin colour with white/creamy to pale yellow flesh.	Oval to long oval

POTATOES – GENERAL ACCEPTANCE CRITERIA		
SENSORY	Fresh and firm with no softening. No off odours or tastes.	
MATURITY	No soft or spongy tubers; or green patches.	
CLEANLINESS	WASHED	Free from dirt, insect stains, residue.
	BRUSHED	Dry & free from excessive 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.	
PACK WEIGHT	No underweights.	
MAJOR DEFECTS		
DISEASES	Fungal or bacterial rots of skin or flesh (e.g. pink rot, dry rot, gangrene, late blight or bacterial wilt).	
	Raised or sunken corky growth on the skin surface (powdery scab, common scab).	
PHYSICAL IMPURITIES	Cuts or splits that are greater than 20 mm long, 3 mm wide, and 3 mm deep.	
	Damage derived from insects, rodents, or nematode.	
	Deep, dark bruising and softened areas >3 mm.	
	Green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).	
	Extremely deformed or root constricted tubers, or tubers with advanced secondary growth.	
PHYSIOLOGICAL DEFECTS	Hollow cavities within potato (hollow heart).	
	Severe spotting on skin (brown fleck).	
	Evidence of sprouting >5 mm.	
	Dark pink or black areas in middle of potato (black heart).	
TEMPERATURE DAMAGE	Red-brown blotches or soft, water-soaked areas of the flesh (freezing injury).	
	Shrivelled and soft spongy flesh (dehydration).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Cuts or splits (5 – 20 mm long, <2 mm wide, < 3 mm deep).	
	Bruising, scuffs or rub marks < 3 mm deep affecting >2 cm ² .	
	Healed growth cracks or splits >3 mm wide or >3 mm deep.	
SURFACE INCONSISTENCIES	Silver scuff, rhizoctonia or russetting affecting >5 cm ² .	
	Black speckling affecting in aggregate >2 cm ² of skin.	
TEMPERATURE DAMAGE	Enlarged, swollen lenticels (>1mm diameter) affecting >5 cm ² .	
SIZE		
	5KG,10KG,20KG	40 – 90mm

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SIZE CATEGORY	LARGE	55 – 80mm
	2KG, 2.5KG, 3KG, 4KG	45 – 75mm
	1KG/MEDLEY	30 – 50mm
	GOURMET	35 – 50mm
	JERSEY BENNE/OAKLEYS/ PERLAS BOX	25 – 50mm
	BABY PERLAS	20 – 35mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	12 – 20	
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 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 5 days upon arrival at the Distribution Centre, or direct to the store from the 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, 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.</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		
		
Remains of dead shoots.	Black spot.	Deep spotting.
		
Dry patches.	Live Sprouting.	Mould.
		
Rub.	Soft and shrivelled.	Splits.