



Product Specification: Sprouts

GENERAL APPEARANCE BY VARIETY				
VARIETY	COLOUR	SHAPE	SENSORY	MATURITY
Broccoli Sprouts	Translucent rootlet; light brown seed pod; white stem that gradients to pale green; bright green leaflets.	Slender stem joining to a fine delicate rootlet.	Crisp juicy sprouts; tangy, broccoli like flavour. No off flavour/taste	Not with dark green leaves or bitter taste (over mature).
Alfalfa Sprouts	Translucent rootlet; light brown seed pod; bright green leaflets.	Delicate rootlet; may be straight, bent or curly; small oval leaflets.	Crisp juicy sprouts; mild flavour. No off odours or tastes.	Not with dark green leaves or bitter taste (over mature).
Sango Sprouts	Translucent rootlet; light brown seed pod; bright green or purple leaflets depending on variety.	Delicate rootlet; may be straight, bent or curly; small oval leaflets.	Crisp juicy sprouts; mild flavour. No off odours or tastes.	Not with dark green leaves or bitter taste (over mature).
Snow Pea Sprouts	Cream rootlet that gradients to light green; bright green leaflets.	Delicate straight rootlet; 2-4 oval to heart shaped leaflets.	Crisp juicy sprouts; mild flavour. No off odours or tastes.	Not with dark green leaves or bitter taste (over mature).
Sandwich Selection	Alfalfa Sprouts: Translucent rootlet; light brown seed pod; bright green leaflets. Snow Pea Shoots: Cream rootlet that gradients to light green; bright green leaflets. Mixed Beans: pale green, yellow or red-brown depending on variety.	Alfalfa Sprouts: Delicate rootlet; may be straight, bent or curly; small oval leaflets. Snow Pea Shoots: Delicate straight rootlet; 2-4 oval to heart shaped leaflets. Mixed Beans: Irregular circle or oval shape.	Crisp juicy sprouts; mild flavour. No off odours or tastes.	Not with dark green leaves or bitter taste (over mature).
Mixed Bean	A colourful mix of green, yellow and brown bean varieties.	Irregular circle or oval shape.	Crunchy and fresh. No off odours or tastes.	Crunchy.
Alfalfa and Radish Sprouts	Translucent rootlet; light brown seed pod; bright green leaflets.	Delicate rootlet; may be straight, bent or curly; small oval leaflets.	Crisp juicy sprouts; mild flavour. No off odours or tastes.	Not with dark green leaves or bitter taste (over mature).
Mung Bean	Light olive-green seed coat; pale yellow seed leaves (cotyledons); white rootlet.	Straight to curly rootlet emerging from an oval seed.	Crunchy, fresh and snap easily. No off odours or tastes.	Crunchy.

SPROUTS - GENERAL ACCEPTANCE CRITERIA	
COLOUR	Translucent rootlet; light brown seed pod; white stem that gradients to pale green; bright green leaflets.
SHAPE	Slender stem joining to a fine delicate rootlet.
SENSORY	Crisp juicy sprouts; tangy, broccoli like flavour. No off flavour/taste
MATURITY	Not with dark green leaves or bitter taste (over mature).
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Thoroughly washed and ready to eat.
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. bacterial soft rot, Sclerotinia rot, Rhizoctonia rot).
PHYSICAL IMPURITIES	Broken, crushed or bruised sprouts >2% per pack.
	Yellow mottling or spotting on leaves >2% per pack.
	Black marking on stems.
PHYSIOLOGICAL DEFECTS	Green tinge on stems or dark green leaflets due to strong light exposure, >2% per pack.
	Red-brown root tips due affecting >10% pack (carotenoid development).
TEMPERATURE DAMAGE	Limp, soft seeds and rootlets (dehydrated).
	Soft, slimy rootlets or stems (excess moisture).
	Soft translucent stems >2% per pack (freezing injury).
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	1 – 5
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	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.

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<p>TRANSPORT CONDITIONS</p>	<p>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.</p>	
<p>CHEMICAL CONTAMINATE RESIDUE</p>	<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>	
<p>ORGANICS</p>	<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>	
<p>PHOTOS OF DEFECTS</p>		
		
<p>Black stalks, ends and pods.</p>	<p>Glassy stalks.</p>	