

# Produce Specification: Carrots

RECEIVAL ALL CARROTS	
<b>TEMPERATURE °C (AT ARRIVAL)</b>	2 – 8
<b>TOLERANCE</b>	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range
<b>PACKAGING &amp; LABELLING</b>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b>.</p> <p>All labelling must meet the current legislative requirements.</p> <p><b>Crate card</b> 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><b>Pre-packaged</b> produce must display the grower’s name, the packed on date, best before date or used by date (batch code optional).</p>
<b>SHELF LIFE</b>	Produce must have a packed on date of <b>no more than 3 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.
<b>TRANSPORT CONDITIONS</b>	<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 <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>
<b>CHEMICAL CONTAMINATE RESIDUE</b>	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.
<b>ORGANICS</b>	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.

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<b>CATEGORY</b>	Carrots	<b>PRODUCT</b>	Generic
<b>PACK TYPE</b>	Loose and Pre-packed	<b>GRADE</b>	Premium

## GENERAL APPEARANCE

<b>COLOUR</b>	<b>ORANGE</b>	Mid to bright orange skin & flesh.
	<b>PURPLE</b>	Dark purple to red-purple skin; orange or yellow flesh.
<b>SHAPE</b>	Slender, cylindrical shape may have some kinks down stem.	
<b>SENSORY</b>	Firm root that snaps easily when bent; crisp and juicy flesh, not dry or woody; earthy, sweet flavour. No off odours or tastes.	
<b>MATURITY</b>	Not fibrous or woody.	
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter.	

## UNSALEABLE DEFECTS

<b>FOREIGN MATTER</b>	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
<b>PACK WEIGHT</b>	No underweights.

## MAJOR DEFECTS

<b>DISEASES</b>	Fungal or bacterial rots of skin or flesh.
	Distortion or mottling due to virus infection.
<b>PHYSICAL IMPURITIES</b>	Cuts, holes, cracks or wounds that break the skin.
	Broken carrots or tips.
	Evidence of flaking or peeling skin.
<b>PHYSIOLOGICAL DEFECTS</b>	Forked or misshaped carrots.
	Cracking at tip of carrot.
	Yellowed carrots or bitter flavour carrots.
<b>TEMPERATURE DAMAGE</b>	Wilted, limp or soft carrots (dehydration).
	Soft, water-soaked areas. May have blistered appearance and jagged lengthwise cracks (freezing damage).

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Minor bruising (<2 mm deep) bruises affecting >2 cm <sup>2</sup> .
	With shaved or chipped areas, e.g. on shoulders, affecting >2 cm <sup>2</sup> .
	Healed cuts or scratches >50 mm long or >2 mm deep or wide (not removable by peeling).
	Green shoulders affecting >2 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Dark marks e.g. black ring affecting >1 cm <sup>2</sup> of surface area.
	Light scuff marks (not dark against background colour) >2 cm <sup>2</sup> of surface.
<b>TEMPERATURE DAMAGE</b>	Cracking on tip of carrots affecting >2 % of package (during winter supply).

## SIZE

<b>SIZE CATEGORY</b>	<b>20kg CRATE</b>	Diameter: 25 – 35 mm Length: 140 – 180 mm
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# Produce Specification: Carrots

	<b>ORANGE LOOSE</b>	Diameter: 35 – 45 mm
	<b>ORANGE PRE-PACK</b>	Diameter: 25 – 40 mm

## PHOTOS OF DEFECTS

		
Soft rotten tips.	Rotting carrots.	

# Produce Specification: Carrots

<b>CATEGORY</b>	Carrots	<b>PRODUCT</b>	Bunched (Spring, Summer, Autumn)
<b>PACK TYPE</b>	Baby Bunched	<b>GRADE</b>	Premium

## GENERAL APPEARANCE

<b>COLOUR</b>	Mid to bright orange skin & flesh. Bright green tops.
<b>SHAPE</b>	Straight; conical, with even taper; rounded to slightly rounded shoulders according to variety. Uniform within box.
<b>SENSORY</b>	Firm with relatively smooth skin; crisp and juicy, not yellowed or dry and woody; slightly sweet taste (not bitter). No off odours or tastes.
<b>MATURITY</b>	Not fibrous or woody.
<b>CLEANLINESS</b>	Washed, free from dirt, trimmed tops <10 mm, insect stains, residue or other foreign matter. Cleanly trimmed.

## UNSALEABLE DEFECTS

<b>FOREIGN MATTER</b>	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
<b>PRODUCT COUNT</b>	No undercounts.
<b>PACK WEIGHT</b>	No underweights.

## MAJOR DEFECTS









<b>DISEASES</b>	Fungal or bacterial rots of skin, flesh or leaves.
	Distortion or mottling due to virus infection.
<b>PHYSICAL IMPURITIES</b>	Cuts, holes, cracks or wounds that break the skin.
	Broken carrots or tips.
	Evidence of flaking or peeling skin.
<b>PHYSIOLOGICAL DEFECTS</b>	Forked or misshaped carrots.
	Cracking at tip of carrot.
	Yellowed carrots or bitter flavour carrots.
<b>TEMPERATURE DAMAGE</b>	Wilted, limp or soft carrots, including leaves (dehydration).
	Soft, water-soaked areas. May have blistered appearance and jagged lengthwise cracks (freezing damage).

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Minor bruising (<2mm deep) bruises affecting >2 cm <sup>2</sup> .
	With shaved or chipped areas, e.g. on shoulders, affecting >2 cm <sup>2</sup> .
	Healed cuts or scratches >50 mm long or >2 mm deep or wide (not removable by peeling).
	Green or purple shoulders affecting >2 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Dark marks e.g. black ring affecting >1 cm <sup>2</sup> of surface area.
	Light scuff marks (not dark against background colour) >2 cm <sup>2</sup> of surface.
<b>TEMPERATURE DAMAGE</b>	Cracking on tip of carrots affecting >2% of package (during winter supply).

## SIZE - LENGTH

<b>PRE-PACK SIZE</b>	100 – 150 mm
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PHOTOS OF DEFECTS		
		
<p>Yellow leaves.</p>	<p>Broken product.</p>	<p>Rotting leaves.</p>
		
<p>Excess dirt.</p>	<p>Mould.</p>	<p>Rotten leaves.</p>
		
<p>Foreign matter.</p>	<p>Excess dirt.</p>	<p>Wilted leaves.</p>