



RECEIVAL ALL CARROTS		
TEMPERATURE °C (AT ARRIVAL)	2 – 8	
TOLERANCE	Unsaleable defects 0% Major defects <5%	
	Minor defects <10%	
	Combined total limit <10% <5% outside of size range	
PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Foodstuffs North Island Produce Packaging Guidelines. All labelling must meet the current legislative requirements. 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. Pre-packaged produce must display the grower's name, the packed on date, best before date or used by date (batch code optional).	
SHELF LIFE	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.	



CATEGORY	Carrots	PRODUCT	Generic
PACK TYPE	Loose and Pre-packed	GRADE	Premium

GENERAL APPEARANCE			
COLOUR	ORANGE	Mid to bright orange skin & flesh.	
	PURPLE	Dark purple to red-purple skin; orange or yellow flesh.	
SHAPE	Slender, cylindrical shape may have some kinks down stem.		
SENSORY	Firm root that snaps easily when bent; crips and juicy flesh, not dry or woody; earthy, sweet flavour. No off odours or tastes.		
SENSORY			
MATURITY	Not fibrous or woody.		
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.		
UNSALEABLE DEFECTS			
FOREIGN MATTER	Evidence of live insects.		
FOREIGIN WIATTER	Nil foreign matter (e.g. gla	ss, metal, hard plastics).	
PACK WEIGHT	No underweights.		
MAJOR DEFECTS			
DISEASES	Fungal or bacterial rots of skin or flesh.		
DISLASES	Distortion or mottling due	to virus infection.	
	Cuts, holes, cracks or wounds that break the skin.		
PHYSICAL INPURITIES	Broken carrots or tips.		
	Evidence of flaking or pee	ling skin.	
	Forked or misshaped carrots.		
PHYSIOLOGICAL DEFECTS	Cracking at tip of carrot.		
	Yellowed carrots or bitter flavour carrots.		
_	Wilted, limp or soft carrots (dehydration).		
TEMPERATURE DAMAGE	Soft, water-soaked areas. May have blistered appearance and jagged		
	lengthwise cracks (freezing damage).		
	MINOR DEFE		
	Minor bruising (<2 mm deep) bruises affecting >2 cm ² .		
	With shaved or chipped areas, e.g. on shoulders, affecting >2 cm ² .		
PHYSICAL INPURITIES	Healed cuts or scratches >50 mm long or >2 mm deep or wide (not		
	removable by peeling).		
	Green shoulders affecting >2 cm ² .		
SURFACE INCONSISTENCIES	Dark marks e.g. black ring affecting >1 cm ² of surface area.		
	Light scuff marks (not dark against background colour) >2 cm ² of surface.		
TEMPERATURE DAMAGE	Cracking on tip of carrots affecting >2 % of package (during winter		
supply).			
	SIZE	Diameter 35 35 asset	
SIZE CATEGORY	10kg CRATE	Diameter: 25 – 35 mm	
		Length: 140 – 180 mm	



	ORANGE LOOSE	Diameter: 35 – 45 mm		
	ORANGE	Diameter: 25 – 40 mm		
	PRE-PACK			
	PHOTOS OF DEFECTS			
Super				
Soft rotten tips.	Rotting carrots.			



CATEGORY	Carrots	PRODUCT	Bunched (Spring, Summer, Autumn)
PACK TYPE	Baby Bunched	GRADE	Premium

GENERAL APPEARANCE			
COLOUR	Mid to bright orange skin & flesh. Bright green tops.		
SHAPE	Straight; conical, with even taper; rounded to slightly rounded		
	shoulders according to variety. Uniform within box.		
SENSORY	Firm with relatively smooth skin; crisp and juicy, not yellowed or dry and		
	woody; slightly sweet taste (not bitter). No off odours or tastes.		
MATURITY	Not fibrous or woody.		
CLEANLINESS	Washed, free from dirt, trimmed tops <10 mm, insect stains, residue or		
	other foreign matter. Cleanly trimmed. UNSALEABLE DEFECTS		
	Evidence of live insects.		
FOREIGN MATTER			
DRODUCT COUNT	Nil foreign matter (e.g. glass, metal, hard plastics). No undercounts.		
PRODUCT COUNT			
PACK WEIGHT	No underweights.		
	MAJOR DEFECTS		
DISEASES	Fungal or bacterial rots of skin, flesh or leaves.		
	Distortion or mottling due to virus infection.		
	Cuts, holes, cracks or wounds that break the skin.		
PHYSICAL INPURITIES	Broken carrots or tips.		
	Evidence of flaking or peeling skin.		
	Forked or misshaped carrots.		
PHYSIOLOGICAL DEFECTS	Cracking at tip of carrot.		
	Yellowed carrots or bitter flavour carrots.		
	Wilted, limp or soft carrots, including leaves (dehydration).		
TEMPERATURE DAMAGE	Soft, water-soaked areas. May have blistered appearance and jagged		
	lengthwise cracks (freezing damage).		
	MINOR DEFECTS		
	Minor bruising (<2mm deep) bruises affecting >2 cm ² .		
	With shaved or chipped areas, e.g. on shoulders, affecting >2 cm ² .		
PHYSICAL INPURITIES	Healed cuts or scratches >50 mm long or >2 mm deep or wide (not		
	removable by peeling).		
	Green or purple shoulders affecting >2 cm ² .		
SURFACE	Dark marks e.g. black ring affecting >1 cm ² of surface area.		
INCONSISTENCIES	Light scuff marks (not dark against background colour) >2 cm ² of surface.		
TEMPERATURE DAMAGE	Cracking on tip of carrots affecting >2% of package (during winter		
supply). SIZE - LENGTH			
DDE DACK CIZE	100 – 150 mm		
PRE-PACK SIZE	100 - 100 11111		



