

Produce Specification: Kumara

CATEGORY	Kumara	PRODUCT	Red, Orange, Purple Gold
PACK TYPE	Loose and Pre-packed	GRADE	Premium
			No. 1 Grade
			Tag 1.5

GENERAL APPEARANCE

COLOUR	PURPLE	Dark purple skin, creamy white to yellow flesh.
	RED	Red to purple skin colour with creamy white to yellow flesh.
	ORANGE	Orange skin colour with light orange flesh.
	GOLD	Golden bronze skin colour with yellow/creamy flesh.
SHAPE	PREMIUM AND SELECT NO. 1 GRADE	Intact, oval or elongated tuber.
	HUMBLE HEROS TAG 1.5	Intact, oval or elongated tuber. The odd misshapen kumara is acceptable.
SENSORY	Firm, crisp, & dry flesh. Free of secondary rootlets, off odours and tastes.	
MATURITY	Full bodied, no evidence of fibrous or woody texture.	
CLEANLINESS	Free from excessive dirt, insect stains & 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

DISEASES	Fungal or bacterial rots of skin or flesh.
	Discolouration or deformation due to viral infection.
PHYSICAL IMPURITIES	Unhealed cut, scuffs, breaks, splits and wounds >1mm from pest or mechanical damage.
	Deep bruising.
PHYSIOLOGICAL DEFECTS	Fibrous or woody core separating skin from flesh.
	Growth cracks or severely disfigured tubers.
TEMPERATURE DAMAGE	Shrivelling or wrinkling of skin.
	Internal discolouration or softening of flesh (chilling injury).
	Sprouting, stem end degradation, or softening (heat damage).

MINOR DEFECTS

PHYSICAL IMPURITIES	Light bruising >2 cm ² .	
SURFACE INCONSISTENCIES	Premium and Select No 1 Grade	Harvest damage or scuff affecting >2 cm ² .
	Humble Heros Tag 1.5	Harvest damage or scuff affecting <75% of skin surface.
PHYSIOLOGICAL DEFECTS	Evidence of sprouting in <10% of line, with sprouts <3 cm long.	

SIZE		
PREMIUM LOOSE	SMALL	300 – 500g
	MEDIUM	500 – 700g
	LARGE	700 – 900g
NO 1 GRADE LOOSE	SMALL	Diameter: 50 – 60 mm
		Length: 130 – 180 mm
	MEDIUM	Diameter: 60 – 75 mm
		Length: 180 – 250 mm
HUMBLE HEROS TAG 1.5	WEIGHT	50 – 350g
	DIAMETER	30 – 90 mm
	LENGTH	60 – 200 mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	12 – 20	
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 Food Stuffs North Island Produce Packaging Guidelines.</p> <p>All labelling must meet the current legislative requirements.</p> <p>Crate cards 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 10 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, 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>	
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		
<p>Moulds on the rootlet.</p>	<p>Soft rots and mould.</p>	<p>Cuts, holes and insect damage.</p>
<p>Dry rub marks, dry cuts and dry rots.</p>	<p>Dry appearance.</p>	<p>Holes, rotting and dry appearance.</p>