

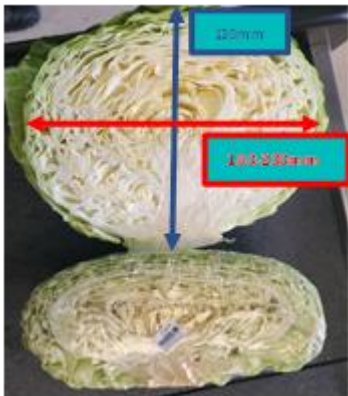
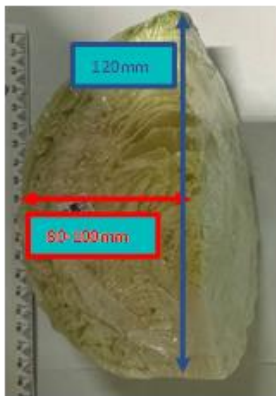
Produce Specification: Cabbage



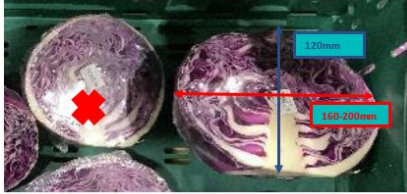



GENERAL APPEARANCE BY VARIETY				
VARIETY	COLOUR	SIZE - DIAMETER		MATURITY
Green	Blue green to pale green, characteristic of the variety.	WHOLE	160 – 240 mm	Heavy for size. Compact head that can be only slightly compressed with hand pressure. No loose heads or very firm hard heads. No seedy heads 8CT is a PNS specific cut to offer a lower price
		WHOLE 8CT	Min 140mm	
		HALVES	160 – 200 mm	
			Vertical ~120 mm	
		QUARTERS	80 – 100 mm	
			Vertical ~120 mm	
Red	Dark red to purple outer leaves, white or cream inner flesh and heart, characteristic of the variety.	WHOLE	150 – 190 mm	
		HALVES	160 – 200 mm	
			Vertical ~120 mm	
		QUARTERS	80 – 100 mm	
			Vertical ~120 mm	
Savoy	Mid to Dark green, characteristic of the variety.	WHOLE	150 – 180 mm	Must not be soft with loosely formed heads with large air spaces in the central portion of the head.

CABBAGE - GENERAL ACCEPTANCE CRITERIA	
SHAPE	Round to oval or conical head must be characteristic of the variety.
SENSORY	Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off' smells or tastes.
VISUAL APPEARANCE	A firm well formed, compact heart of leaves with min. 1-2 outer leaves, minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed, but not over trimmed giving it a bald appearance similar to process cabbage
UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects, webs or droppings.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT COUNT	No undercounts.
MAJOR DEFECTS	
DISEASES	Fungal or bacterial rots of skin or flesh (e.g. bacterial soft rot, Alternaria rot, black rot).
	Discoloration or deformation due to virus.
PHYSICAL IMPURITIES	Unhealed cuts, holes, splits, wounds or pest damage that break the inner/heart leaves.
PHYSIOLOGICAL DEFECTS	Yellow or brown jacket leaves.
	Browning inner leaves.
TEMPERATURE DAMAGE	Bleached or thin papery leaves, may have burnt tip (sun damage).
	Limp, wilted or shrivelled leaves (dehydration).
	Discoloured, soft, water-soaked areas (freezing damage).
MINOR DEFECTS	
PHYSICAL IMPURITIES	Clean cut stem of <1.5 cm.
	>3 outer leaves with cuts, tears and breaks.
	>5 cm holes or bruising.
	Crushed areas >5 cm ² .
SURFACE INCONSISTENCIES	Superficial bruising or healed scars >2 cm ² of inner leaves.
TEMPERATURE DAMAGE	Browning or heat damaged / wilting due to freezer burn.
RECEIVAL	
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	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to Foodstuffs 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 3 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 1 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>

MEASUREMENT OF CUT SIZES

HALVES	QUARTERS
	
<p>Red line – Diameter</p> <p>Blue line - Vertical</p>	<p>Red line – Diameter</p> <p>Blue line - Vertical</p>

PHOTOS OF DEFECTS		
		
Unacceptable variance in size.	Browning due to age.	Red Halves – irregular sizing.
		
Discolouration on cut surface.	Trimming to this level is OK, 1-2 outer leaves minimum	Over trimmed – bald – not acceptable