




Produce Specification: Taro

CATEGORY	Taro	PRODUCT	Taro
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE	
COLOUR	Dark purple/brown skin with pale pink flesh/white flesh.
SHAPE	Oblong and oval.
SENSORY	Firm tuber with smooth sweet flesh. No off odours or tastes.
MATURITY	No woody or dark flesh.
CLEANLINESS	Free from thick clay, no major insect stains, residue or other foreign matter. Cleanly trimmed.
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	No major area of fungal or bacterial rots.
PHYSICAL IMPURITIES	Splits or pest damage that break the skin.
PHYSIOLOGICAL DEFECTS	> 3 layers deep of top shoots shrivelled or loose skin. No green shoots.
MINOR DEFECTS	
SURFACE INCONSISTENCIES	Minor skin blemishes affecting >4 cm ² .
SIZE	
LOOSE	Root >500g – 3kg
PRE-PACK	Root <500g – 3kg
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	8 – 15
TOLERANCE	Unsaleable defects <2%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside size range

PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Food Stuffs 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 shelf life of at least 7 days upon arrival at the Distribution Centre, or directly at 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, licences, 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 GLOBAL G.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.		
PHOTO OF DEFECTS			
			
Rots	Mould	Internal Browning	

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Diseases and Pests Damage	Stem rots and sprouting	Rot Spotting
		
Mould and Rots	ACCEPT! – Fresh Taro	