

Produce Specification: Corn



CATEGORY	Corn	PRODUCT	Generic
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE	
COLOUR	Kernels vary from white to yellow; green husk, ivory silks.
SHAPE	Circular cone with smooth edges; no bends or kinks.
SENSORY	Crisp, juicy kernels sweet in taste. No off odours or tastes.
MATURITY	Firm, plump kernels; vibrant colour. No evidence of small white kernels (immature), or dry, shrivelled kernels (overmature).
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed at the base of the cob.
UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects (e.g. corn ear worm).
	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. ear rot).
	Yellow striping or mottling (virus infection).
PHYSICAL IMPURITIES	Bruised or crushed kernels.
	Cuts, holes, splits or bruising on husk from physical or pest damage.
PHYSIOLOGICAL DEFECTS	Incomplete fill affecting the upper >15% of the cob, or over the body of the cob.
TEMPERATURE DAMAGE	Dry, shrivelled kernels.
	Soft, dull, water-soaked areas.
MINOR DEFECTS	
PHYSICAL IMPURITIES	Watery, dry or doughy kernels.
	Minor marks, scuffing, hail damage, blemishes or healed cuts affecting <1 cm ² .
	Light mould/rust on husk.
SIZE - LENGTH	
SIZE CATEGORY	≥ 150 mm
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	4 – 7
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside size range



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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 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 5 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 5 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

		
Poor tip filling.	Pest damage.	Dry husks.

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<p>Evidence of live pests.</p>	<p>Poor cob filling.</p>	<p><u>Insect</u></p>
		
<p>Insect</p>	<p>Insect</p>	