

# Produce Specification: Lettuce

GENERAL APPEARANCE BY VARIETY				
VARIETY	COLOUR	SHAPE	SENSORY	MATURITY
Cos	Mid-green outer leaves, pale green-white inner leaves.	Elongated oval head made of compact leaves, allowance of slightly different form due to varying growing regions and varieties. Compact hearts, well-trimmed base.	Crisp, fresh, juicy leaves with fleshy mid ribs; sweet to slightly bitter, depending on the season and variety. No off odours or tastes.	Full, compact heart; crisp leaves that snap easily from core; no bolting.
Fancy	Light green to mid green head; red variants mid-dark red. Trio variant is a mix.	Loosely domed shape; smooth leaves with frilly, serrated edges (Frilly Lettuce) or smooth edges (Butter Lettuce and Oak Lettuce).	Crisp, fresh leaves; slightly bitter taste. No off odours or tastes.	Full, compact head; crisp leaves that snap easily from core; no bolting.
Romaine	Mid-green leaves, inner leaves pale green-white.	Elongated oval head made up of compact leaves.	Crisp, fresh, juicy leaves with fleshy mid ribs; sweet to slightly bitter, depending on the season and variety. No off odours or tastes.	Full, compact heart; crisp leaves that snap easily from core; no bolting.
Iceberg (Fresh Cut & Wrapped)	Mid-green outer leaves. Light green to whitish inner leaves and heart. Characteristic of the variety.	Round heads, spreading outer leaves.	Firm and crisp leaves. Compact heads. Fresh. Mild flavour. No off-flavour or bitter taste.	Compact heart that yields slightly to moderate pressure. Free from seed stems.
Coral/Frill/Oak	Green Variety - Light green to mid green. Red Variety - Purplish-red colour. Light green at the leaves base.	Loosely domed shape.	Firm and Crisp leaves. No off-flavour/taste. Slightly bitter	Well-developed head and compact. No evidence of stem elongation (bolting).

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Buttercrunch	Green Variety - Mid-Green outer leaves, Mid to Light green to whitish inner leaves and heart. Characteristic of the variety.	Flat and well developed.	Firm and crisp leaves. Compact heads. Fresh. Mild flavour. No off-flavour or bitter taste.	Well-developed head and compact. No evidence of stem elongation (bolting).
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<b>LETTUCE – GENERAL ACCPETANCE CRITERIA</b>		
<b>CLEANLINESS</b>	Free from excessive dirt, insect stains, residue or other foreign matter; small amount of soil residues allowable on outer leaves and packaging. Cleanly trimmed.	
<b>UNSALEABLE DEFECTS</b>		
<b>FOREIGN MATTER</b>	Evidence of live insects.	
	Nil foreign matter (e.g. glass, metal, hard plastics).	
<b>PRODUCT COUNT</b>	No undercounts.	
<b>MAJOR DEFECTS</b>		
<b>DISEASES</b>	Fungal or bacterial rots of skin or flesh (e.g. bacterial soft rot, Alternaria rot, black rot).	
	Discoloration or deformation due to virus.	
<b>PHYSICAL INPURITIES</b>	Unhealed cuts, breaks, bruising or pest damage of inner leaves.	
	Yellow or brown jacket leaves.	
	Red-brown spotting or russetting of inner leaf mid-rib (carbon dioxide damage).	
<b>PHYSIOLOGICAL DEFECTS</b>	Limp, wilted or shrivelled leaves (dehydration).	
	Yellow or brown spots along the edge of inner leaves > 2 mm width (tip burn).	
<b>TEMPERATURE DAMAGE</b>	Bleached spots on inner leaves (sunburn).	
	Discoloured, soft, water-soaked areas (freezing damage).	
<b>MINOR DEFECTS</b>		
<b>PHYSICAL INPURITIES</b>	Cuts and tears along the edge of the outer leaves > 10 mm.	
<b>PHYSIOLOGICAL DEFECTS</b>	Yellow or brown spots along the edge of > 2 outer leaves > 2 mm width.	
	Allowance for light enzymatic browning on the base.	
	> 4 brown or slightly dry outer leaves.	
<b>TEMPERATURE DAMAGE</b>	Heat/sun damaged (browning/wilting) or chiller burnt (wet/frozen look).	
<b>SIZE</b>		
<b>ICEBERG</b>	<b>FRESH CUT</b>	Heart diameter > 140 mm Spring/Summer; > 120 mm Winter
	<b>PRE-PACKED</b>	Heart diameter > 140 mm Spring/Summer; > 120 mm Winter
<b>ROMAINE COS</b>	<b>LOOSE 12/15ct</b>	Height > 200mm Diameter (mid-point) > 90mm.
<b>BABY COS</b>	<b>TWIN PACK</b>	Height 120mm-250mm. Diameter (mid-point) 90mm – 120 mm.
	<b>SINGLE PACK</b>	Winter allowance -10%, uniform size within crate, rare allowance of 3 per twin bag if prior arranged
<b>FANCY GREENFRILL/BUTTERHEAD/</b>	<b>12CT CRATES</b>	Minimum of 175g net leaf weight. Head/leaf span > 180 mm. Winter weight > 130g with up to –20% on










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TRIO/RED/ COMBO		width.			
<b>RECEIVAL</b>					
TEMPERATURE °C (AT ARRIVAL)	1 – 5				
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. Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b>. All labelling must meet the current legislative requirements. <b>Crate card</b> must include the product description, SKU number (in large font), supplier name, grower/packer’s name, product grade, count/weight, and delivery date. <b>Pre-packaged</b> 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 <b>least 5 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier. Produce must have a packed on date of <b>no more than 2 days</b> 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. Refrigerated van with air bag suspension, unless otherwise approved. Goods must be received in accordance with <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information). Of note are pallet size, stacking standards and crate cards.</p>				
	<p>Full pallet deliveries to Foodstuffs distribution centres must comply with the pallet configuration requirements outlined below. Each listed material must be supplied in accordance with the specified TI (cases per layer), HI (number of layers), and total pallet case quantities.</p>				
	<b>PALLET CONFIGURATIONS</b>				
	<b>MATERIAL NUMBERS</b>	<b>MATERIAL DESCRIPTION</b>	<b>TI</b>	<b>HI</b>	<b>PALLET CASES</b>
	5246792	LETTUCE FRESH CUT 12CT NZ (P)	5	5	25
5286835	LETTUCE FRESH CUT 9CT NZ (P)	5	5	25	
5286836	LETTUCE FRESH CUT 10CT NZ (P)	5	5	25	



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<p><b>CHEMICAL CONTAMINATE RESIDUE</b></p>	<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>
<p><b>ORGANICS</b></p>	<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>

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PHOTOS OF DEFECTS		
		
<p>Wilting leaves.</p>	<p>Rotten outer leaves.</p>	<p>Unacceptable butt colouring /leakage.</p>
		
<p>Browning / wilting leaves.</p>	<p>Burnt tips.</p>	<p>Rotting ribs.</p>
		
<p>Live insect.</p>	<p>Rotten inner leaves.</p>	<p>Browning/rotting leaves and ribs.</p>

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<p>Browning/rotting leaves and ribs.</p>	<p>Browning ribs and butts.</p>	