


# Produce Specification: Turnip

<b>CATEGORY</b>	Turnip	<b>PRODUCT</b>	Generic
<b>PACK TYPE</b>	Loose	<b>GRADE</b>	Premium

GENERAL APPEARANCE		
COLOUR	Cream with purple/green shadow around stem end, creamy flesh.	
SHAPE	Round to oval.	
SENSORY	Firm, crisp flesh. No off odours or tastes.	
MATURITY	Not fibrous or woody. No evidence of hollow center.	
CLEANLINESS	Free from dirt, 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.	
MAJOR DEFECTS		
DISEASES	Fungal or bacterial rots of skin or flesh.	
	Discolouration or deformation due to viral infection.	
PHYSICAL IMPURITIES	Unhealed cuts, holes, splits, wounds or pest damage that breaks the skin.	
	Severe bruising.	
PHYSIOLOGICAL DEFECTS	Growth cracks.	
	Excessive greening.	
	Dry or woody core separating from flesh.	
	Evidence of sprouting.	
TEMPERATURE DAMAGE	Dark sunken areas on skin surface (chilling injury).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Minor bruising affecting >3 cm <sup>2</sup> .	
	Shoulder damage affecting >3 cm <sup>2</sup> .	
SURFACE INCONSISTENCIES	Greening on >10% of produce.	
SIZE		
SIZE CATEGORY	DIAMETER	50 – 70 mm
	WEIGHT	80 – 250g
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	

# Produce Specification: Turnip

<b>PACKAGING &amp; LABELLING</b>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to <b>Food Stuffs North Island Produce Packaging Guidelines</b>.</p> <p>All labelling must meet the current legislative requirements.</p> <p><b>Crate cards</b> 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><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>
<b>SHELF LIFE</b>	<p>Produce must have a shelf life of <b>at least 14 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>Produce must have a packed on date of <b>no more than 3 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
<b>TRANSPORT CONDITIONS</b>	<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).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>
<b>CHEMICAL CONTAMINATE RESIDUE</b>	<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>
<b>ORGANICS</b>	<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		
		
Stalks and roots with yellow appearance.		