

Produce Specification: Cucumber

GENERAL APPEARANCE BY VARIETY						
VARIETY	COLOUR	SHAPE	SENSORY	MATURITY	SIZE	
Apple	White to light yellow-green skin, white flesh.	Squat, oval shape.	Crisp exterior, sweet and juicy. No off odours or tastes.	Firm with light yellow-green skin.	300 – 400g (±50g) per cucumber	
Lebanese	Uniform mid / dark green skin, white to pale green flesh.	Uniformly straight & cylindrical with rounded ends.	Fresh, crisp and juicy, mild flavour. No off odours or tastes.	Firm body, no softening or yellowing.	LARGE	L: >180 mm D: 25-35 mm
					MEDIUM	L: 140-180 mm D: 25-35 mm
					SMALL	L: <140 mm D: 25-35 mm
Short Green	Uniform mid to dark green skin, with minimal yellowing < 20% of surface area, white to pale green flesh	Uniformly straight & cylindrical with rounded ends.	Fresh, crisp and juicy, mild flavour. No off odours or tastes.	Firm body, no softening or yellowing.	SUMMER	L: 230-250 mm D: 55-65 mm
					WINTER	L: 180-200 mm D: 45-60 mm
Telegraph	Uniform mid to dark green skin, with minimal yellowing < 20% of surface area, white to pale green flesh.	Uniformly straight & cylindrical with rounded ends.	Fresh, crisp and juicy, mild flavour. No off odours or tastes.	Firm body, no softening or yellowing.	LARGE Summer	14" L: >355 mm D: 50-75 mm
					LARGE Winter	14" L: 300-355 mm D: 40-60 mm
					MEDIUM Summer	12" L: >300 mm D: 50-75 mm
					MEDIUM Winter	12" L: 300 mm D: 40-60mm
					SMALL Summer	11" L: >280mm D: 50-75mm
					SMALL Winter	11" L: >280mm D: 40-60mm



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Snacking Tele Cucumbers 6p	Uniform mid / dark green skin, white to pale green flesh.	Uniformly straight & cylindrical with rounded ends.	Fresh, crisp and juicy, mild flavour. No off odours or tastes	Firm body, no softening or yellowing.	L: 80 – 100mm D: 20 – 25mm
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CUCUMBER - GENERAL ACCEPTANCE CRITERIA	
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.
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 (bacterial spot, fusarium, Rhizopus soft rot).
	Yellow spotting or skin blistering from viral infection.
PHYSICAL IMPURITIES	Unhealed cuts, holes and/or splits that break the skin.
	Bruising, or softened areas.
	Insect damage >2 mm deep e.g. evidence of chewed or scarred areas.
PHYSIOLOGICAL DEFECTS	Yellow skin (ethylene damage/senescence).
	Growth cracks or splits, or hollow mid-section.
	Wrinkled, softened or shrivelled skin, or 'pinching' at blossom end.
TEMPERATURE DAMAGE	Bleached, dry areas (sunburn).
	With dark, water-soaked areas.
	Pitted skin and discolouration in the underlying flesh (chilling injury).
MINOR DEFECTS	
PHYSICAL IMPURITIES	Superficial pest damage (<2 mm deep) affecting >1 cm ² .
SURFACE INCONSISTENCIES	Minor hail marks, scuffing, scarring or healed limb rubs affecting >2 cm ² .
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	7 – 12
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 is optional).</p>
SHELF LIFE	Produce must have a shelf life of at least 5 days upon arrival at the Distribution Centre, or directly at the store from the supplier.

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	Produce must have a packed-on date of no more than 5 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 GLOBALG.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.	
PHOTOS OF DEFECTS		
		
Apple Cucumber - Brown spots and rotting.	Apple Cucumber - Skin splits.	Apple Cucumber - Rotting.

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<p>Shrivelled tip.</p>	<p>Rotting tips.</p>	<p>Rotting.</p>
		
<p>Pest scars.</p>	<p>Pale Colour.</p>	<p>Mishappen</p>