




# Produce Specification: Swede

<b>CATEGORY</b>	Swede	<b>PRODUCT</b>	Various
<b>PACK TYPE</b>	Loose	<b>GRADE</b>	Premium

GENERAL APPEARANCE		
COLOUR	Cream with purple/green shadow around stem end and creamy flesh.	
SHAPE	Round to oval.	
SENSORY	Fresh, smooth and whole. No off odours or tastes.	
MATURITY	Not fibrous or woody.	
CLEANLINESS	Washed, free from dirt, trimmed roots and tops. No 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	With evidence of fungal or bacterial rots.	
PHYSICAL IMPURITIES	Cracks, cuts or holes.	
PHYSIOLOGICAL DEFECTS	With deep seated bruises.	
	With evidence of clear centre (Glassy heart).	
	With evidence of distinct greening (cold or over mature at harvesting).	
	With dry or woody fibrous core separating from flesh.	
	With evidence of sprouting or stem end deterioration/softness.	
TEMPERATURE DAMAGE	Moist soft discoloured areas (freeze damage).	
MINOR DEFECTS		
SURFACE INCONSISTENCIES	Minor bruising affecting > 3 cm <sup>2</sup> .	
	Greening on >10%.	
	Shoulder damage affecting >3 cm <sup>2</sup> .	
SIZE - DIAMETER		
SIZE	SPRING	60 – 90 mm
	WINTER	90 – 120 mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	0 – 5	
TOLERANCE	Unsaleable defects <2%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside size range	

<b>PACKAGING &amp; LABELLING</b>	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).	
<b>SHELF LIFE</b>	Produce must have a packed-on date of <b>no more than 5 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.	
<b>TRANSPORT CONDITIONS</b>	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.	
<b>CHEMICAL CONTAMINATE RESIDUE</b>	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.	
<b>ORGANICS</b>	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.	
<b>PHOTOS OF DEFECTS</b>		
		
Browning and Dry looking	Growth Splits	ACCEPT! – Fresh appearance