

# Produce Specification: Cabbage

| GENERAL APPEARANCE BY VARIETY |   |                  |                  |  |
|-------------------------------|---|------------------|------------------|--|
| VARIETY                       | COLOUR  | SIZE - DIAMETER  |                  | MATURITY   |
| Green                         | Blue green to pale green, characteristic of the variety.  | WHOLE            | 160 – 240 mm     | Heavy for size. Compact head that can be only slightly compressed with hand pressure. No loose heads or very firm hard heads. No seedy heads<br>8CT is a PNS specific cut to offer a lower price |
|                               |   | WHOLE 8CT / TAG2 | Min 140mm        |  |
|                               |   | HALVES           | 160 – 200 mm     |  |
|                               |   |                  | Vertical ~120 mm |  |
|                               |   | QUARTERS         | 80 – 100 mm      |  |
| Vertical ~120 mm              |   |                  |                  |  |
| Red                           | Dark red to purple outer leaves, white or cream inner flesh and heart, characteristic of the variety. | WHOLE            | 150 – 190 mm     |  |
|                               |   | HALVES           | 160 – 200 mm     |  |
|                               |   |                  | Vertical ~120 mm |  |
|                               |   | QUARTERS         | 80 – 100 mm      |  |
| Vertical ~120 mm              |   |                  |                  |  |
| Savoy                         | Mid to Dark green, characteristic of the variety.   | WHOLE            | 150 – 180 mm     | Must not be soft with loosely formed heads with large air spaces in the central portion of the head.   |

| <b>CABBAGE - GENERAL ACCEPTANCE CRITERIA</b> |   |
|--|---|
| <b>SHAPE</b>                                 | Round to oval or conical head must be characteristic of the variety.  |
| <b>SENSORY</b>                               | Crisp juicy leaves; slightly sweet flavour; free from foreign and 'off' smells or tastes.   |
| <b>VISUAL APPEARANCE</b>                     | A firm well formed, compact heart of leaves with min. 1-2 outer leaves, minor soil deposits allowable on outer leaves only. Clean cut stem. Free from foreign matter<br><b>TAG 2: Some minor damage / burn / holes to outer wrapper leaves only, however solid clean hearts remain.</b> |
| <b>CLEANLINESS</b>                           | Free from excess dirt, insect stains, residue or other foreign matter. Cleanly trimmed, but not over trimmed giving it a bald appearance similar to process cabbage   |
| <b>UNSALEABLE DEFECTS</b>                    |   |
| <b>FOREIGN MATTER</b>                        | Evidence of live insects, webs or droppings.  |
|  | 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 IMPURITIES</b>                   | Unhealed cuts, holes, splits, wounds or pest damage that break the inner/heart leaves.  |
| <b>PHYSIOLOGICAL DEFECTS</b>                 | Yellow or brown jacket leaves.  |
|  | Browning inner leaves.  |
| <b>TEMPERATURE DAMAGE</b>                    | Bleached or thin papery leaves, may have burnt tip (sun damage).  |
|  | Limp, wilted or shrivelled leaves (dehydration).  |
|  | Discoloured, soft, water-soaked areas (freezing damage).  |
| <b>MINOR DEFECTS</b>                         |   |
| <b>PHYSICAL IMPURITIES</b>                   | Clean cut stem of <1.5 cm.  |
|  | >3 outer leaves with cuts, tears and breaks.  |
|  | >5 cm holes or bruising.  |
|  | Crushed areas >5 cm <sup>2</sup> .  |
| <b>SURFACE INCONSISTENCIES</b>               | Superficial bruising or healed scars >2 cm <sup>2</sup> of inner leaves.  |
| <b>TEMPERATURE DAMAGE</b>                    | Browning or heat damaged / wilting due to freezer burn.   |
| <b>RECEIVAL</b>                              |   |
| <b>TEMPERATURE °C (AT ARRIVAL)</b>           | 2 - 8   |
| <b>TOLERANCE</b>                             | Unsaleable defects 0%   |
|  | Major defects <5%   |
|  | Minor defects <10%  |

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|                                     |  |                             |           |           |                     |  |
|-------------------------------------|--|-----------------------------|-----------|-----------|---------------------|--|
|                                     | Combined total limit <10%  |                             |           |           |                     |  |
|                                     | <5% outside of size range  |                             |           |           |                     |  |
| <b>PACKAGING &amp; LABELLING</b>    | <p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b>.</p> <p>All labelling must meet the current legislative requirements.</p> <p><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.</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 3 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 1 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>  |                             |           |           |                     |  |
|                                     | <p>Full pallet deliveries to Foodstuffs distribution centres must comply with the pallet configuration requirements outlined below.</p> <p>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 NUMBER</b>   | <b>MATERIAL DESCRIPTION</b> | <b>TI</b> | <b>HI</b> | <b>PALLET CASES</b> |  |
|                                     | 5246606  | CABBAGE GREEN 8CT NZ (P)    | 5         | 5         | 25                  |  |
|                                     | 5259885  | CABBAGE GREEN 5CT NZ (P)    | 5         | 5         | 25                  |  |
|                                     | 5251710  | CABBAGE GREEN 6CT NZ (P)    | 5         | 5         | 25                  |  |
| 5250356                             | CABBAGE GREEN WOODHAVEN 8CT NZ (P)   | 5                           | 5         | 25        |                     |  |
| <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>   |                             |           |           |                     |  |

## MEASUREMENT OF CUT SIZES

| HALVES  | QUARTERS  |
|---|---|
|   |   |
| <p>Red line – Diameter<br/>Blue line - Vertical</p> | <p>Red line – Diameter<br/>Blue line - Vertical</p> |

## PHOTOS OF DEFECTS

|                                       |   |   |
|---------------------------------------|---|---|
|                                       |   |   |
| <p>Unacceptable variance in size.</p> | <p>Browning due to age.</p>                                   | <p>Red Halves – irregular sizing.</p>       |
|                                       |   |   |
| <p>Discolouration on cut surface.</p> | <p>Trimming to this level is OK, 1-2 outer leaves minimum</p> | <p>Over trimmed – bald – not acceptable</p> |