

Produce Specification: Spring Onions

CATEGORY	Spring Onion	PRODUCT	Generic
PACK TYPE	Bunch	GRADE	Premium

GENERAL APPEARANCE	
COLOUR	Creamy white bulb, with stems that transition from light to dark green from base to tip.
SHAPE	Tall straight leaves, tightly wrapped around bulb. Firm, clean rounded base.
SENSORY	Firm, crisp, juicy core; slightly fibrous leaves. Mild onion aroma, no off odours or tastes.
MATURITY	Firm leaves with no evidence of wilting or yellowing; no evidence of brown husk on the bulb.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed roots and leaf ends.
UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects. (e.g. onion thrips).
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT COUNT	No undercounts
PACK WEIGHT	No underweights.
MAJOR DEFECTS	
DISEASES	Fungal or bacterial rots of skin or flesh.
	Yellow or wilted young leaves (Fusarium wilt).
	Yellow streaks or mottling on leaves (virus infection).
PHYSICAL IMPURITIES	Unhealed cuts, breaks, splits or holes from physical or pest damage.
	Bruising, evident from soft, spongy or deeply sunken areas.
	Broken or damaged leaves affecting >30% of produce.
PHYSIOLOGICAL DEFECTS	Wilted, yellow leaves (dehydration).
	Excessively curved leaves affecting >30% produce.
	>10% of produce <8mm diameter at base.
TEMPERATURE DAMAGE	Soft, bleached areas on green stems (freezing injury).
	Bleached areas on the leaves.
MINOR DEFECTS	
PHYSICAL IMPURITIES	Minor bruising affecting >2 cm ² of leaves or <1 cm ² of bulb.
	Broken, partially severed, or curved leaves affecting >5% of produce.
	Minor marks or healed cuts <5 cm.
	>5% of produce <8 mm diameter at base.
SURFACE INCONSISTENCIES	With yellow discolouration affecting >15% of leaf area.
	Minor bruising, discolouration, or healed scars to bulb >1 cm ² .

SIZE		
SIZE CATEGORY	BUNCH SIZE (WHITE STEM AND GREEN TOP)	Minimum 25 mm diameter (measured at the mid-point of the white stem section or green top section)
	WHITE STEM (INDIVIDUAL)	> 8 – 11 mm
	STEM COUNT PER BUNCH	Minimum 4 stems per bunch
	LENGTH (WHITE STEM)	140 – 160 mm
	LENGTH (GREEN TOP)	260 – 320 mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	4 – 10	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside of size range	
PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Food Stuffs North Island Produce Packaging Guidelines. All labelling must meet the current legislative requirements. 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. Pre-packaged produce must display the grower's name, the packed on date, best before date or used by date (batch code optional).	
SHELF LIFE	Produce must have a shelf life of at least 5 days upon arrival at the Distribution Centre, or direct to the store from the supplier. Produce must have a packed on date of no more than 3 days upon arrival at the Distribution Centre, or direct to 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, 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.	

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.
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PHOTOS OF DEFECTS



Yellowing leaves.



Split leaves.



Mouldy.



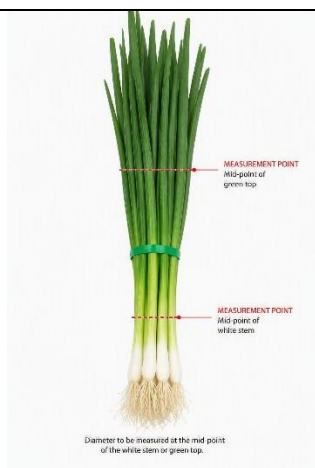
Split leaves.



Untidy ends.



Under size.



Bunch diameter measurement method