

# Produce Specification: Cauliflower

<b>CATEGORY</b>	Brassica	<b>PRODUCT</b>	Cauliflower
<b>PACK TYPE</b>	Loose, Cut and Prepack	<b>GRADE</b>	All Grades

<b>GENERAL APPEARANCE</b>	
<b>COLOUR</b>	Uniform white or creamy white curds. Grey-green jacket leaves.
<b>VISUAL APPEARANCE</b>	With bright curds; floret butts with clean cut; no foreign matter; soil traces allowable, not clumped or matted
<b>SHAPE</b>	Solid, domed head with tightly packed curds. Well-trimmed wrapper leaves protecting the head. No leaves growing through the head.
<b>SENSORY</b>	Fresh appearance. Firm and crisp curds. No off odours or tastes.
<b>MATURITY</b>	Compact head that is firm to hand pressure. No riciness - small flower bud development causing a granular appearance of the curd (overmature).
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed.
<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 head, stem or attached leaves (e.g. black rot, bacterial soft rot, Sclerothinia rot, grey mould).
<b>PHYSICAL IMPURITIES</b>	Dry spotting affecting >5% of jacket leaf area.
	>2 jacket leaves with broken midribs (except where trimmed) or with badly torn, crushed or pest damaged leaves (exposing curds to handling damage).
	Broken, split or crushed curd.
<b>PHYSIOLOGICAL DEFECTS</b>	Hollow stalk or hollow areas affecting >1 cm <sup>2</sup> of the cut base of the stalk (dehydration).
	Yellow or brown jacket leaves.
	Yellow, purple or brown spots or florets.
<b>TEMPERATURE DAMAGE</b>	Bleached or discoloured appearance (sunburn).
	Soft, water-soaked florets, leaf or stalk (freezing injury).
	Limp florets or leaves (dehydration).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL IMPURITIES</b>	Hollow stem, evident when looking directly from the root end; affecting >10% of product.
	Broken, bent or partially severed stalks affecting > 2 damaged stalks per bunch.
	Minor (<2 mm deep) damage to curd including, cuts, scuffs, pest holes, hail damage, rub damage or blemishes affecting >2 cm <sup>2</sup> of surface.
<b>SURFACE INCONSISTENCIES</b>	Brown spotting/streaking affecting >6 cm <sup>2</sup> of total visible midrib area.
	Rub or blotch marks, blemish on stalks >4 cm <sup>2</sup> per bunch.

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SIZE					
<b>HEAD DIAMETER</b>	<b>5/6 CT CRATE &amp; PALLET CODES</b>	140 – 190 mm.			
	<b>HALVES</b>	140 – 190 mm as per wholes (horizontal) Height 90 – 100 mm (vertical)			
	<b>QUARTERS</b>	70 – 95 mm as per wholes (horizontal) Height 90 – 100 mm (vertical)			
RECEIVAL					
<b>TEMPERATURE °C (AT ARRIVAL)</b>	0 – 5				
<b>TOLERANCE</b>	Unsaleable defects 0%				
	Major defects <5%				
	Minor defects <10%				
	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. Packaging to adhere to <b>Food Stuffs 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).</p>				
<b>SHELF LIFE</b>	<b>WHOLE</b>	Produce must have a shelf life of <b>at least 5 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.			
	<b>CUT</b>	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. Produce must have a packed on date of <b>no more than 1 day</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.				
	Full pallet deliveries to Foodstuffs distribution centres must comply with the pallet configuration requirements outlined below. Each listed material must be supplied in accordance with the specified TI (cases per layer), HI (number of layers), and total pallet case quantities.				
	PALLET CONFIGUARTIONS				
	MATERIAL NUMBERS	MATERIAL DESCRIPTION	TI	HI	PALLET CASES
	5246612	CAULIFLOWER 5CT NZ (P)	5	4	20
5250357	CAULIFLOWER 6CT NZ (P)	5	5	25	
5250336	CAULIFLOWER SOLAR 5CT NZ (P)	5	4	20	

<p><b>CHEMICAL CONTAMINATE RESIDUE</b></p>	<p>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.</p>
<p><b>ORGANICS</b></p>	<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**

<p style="text-align: center;"><b>HALVES</b></p>	<p style="text-align: center;"><b>QUARTERS</b></p>

Red line = Diameter  
Blue line = Vertical

**PHOTOS OF DEFECTS**

<p>Mixed sizing, product has green tinge.</p>	<p>Browning due to age.</p>	<p>Browning and bruising.</p>

PHOTOS OF DEFECTS		
		
Rots and moulds forming	Bruised & marked heads	Small head size