

Produce Specification: Parsnips



CATEGORY	Parsnip	PRODUCT	White
PACK TYPE	Prepack & Loose	GRADE	Premium

GENERAL APPEARANCE	
COLOUR	White to cream skin with white to cream flesh.
SHAPE	Uniform, with an even taper.
SENSORY	Fresh, intact, firm, smooth skin, crisp. No off odours or tastes.
MATURITY	Not fibrous or woody.
CLEANLINESS	Washed, free from dirt, trimmed tops <20 mm, 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.
PACK WEIGHT	No underweights.
MAJOR DEFECTS	
DISEASES	With fungal or bacterial rots (e.g. bacterial soft rot, Sclerotinia rot, Anthracnose).
	With distortion or mottling due to virus infection.
PHYSICAL IMPURITIES	With cracks, cuts, holes, or pest damage that breaks the skin.
	With bags, packs, or cartons containing broken parsnips.
	With flaking or peeling areas.
PHYSIOLOGICAL DEFECTS	With forked or misshapen parsnips.
TEMPERATURE DAMAGE	With soft, moist, discoloured lesions in the flesh (freezing damage).
	With shrivelled, soft, or limp parsnips (dehydrated).
MINOR DEFECTS	
PHYSICAL IMPURITIES	With superficial (<2 cm deep) bruises, affecting >2 cm ² .
	With shaved or chipped areas, e.g. on shoulders, affecting >2 cm ² .
	With healed cuts / scratches >50 mm long or >2 mm deep or wide (not removable by one pass peeling).
SURFACE INCONSISTENCIES	With dark marks e.g. black ring, not developing into soft rots, affecting >1 cm ² of surface area.
	With light rub/scuff marks (not dark against background colour) >2 cm ² of surface.

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PHYSIOLOGICAL DEFECTS	With healed growth cracks >50 mm long or >2 mm deep or wide (not removable by one pass peeling).	
SIZE		
LOOSE	DIAMETER	45 – 75 mm at the crown.
	LENGTH	150 – 250 mm.
PRE-PACK	DIAMETER	35 – 55 mm at the crown.
	LENGTH	130 – 200 mm.
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	2 – 6	
TOLERANCE	Unsaleable defects 2%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside 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 optional).</p>	
SHELF LIFE	Produce must have a packed-on date of no more than 5 days upon arrival at the Distribution Centre, or direct to the store from the supplier.	
TRANSPORT CONDITIONS	<p>Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered.</p> <p>Refrigerated van with air bag suspension, unless otherwise approved.</p> <p>Goods must be received in accordance with Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>	
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.	

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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		
		

Browning and Skin Marking

Rotted Ends

ACCEPT! – Fresh looking appearance