

CATEGORY	Brussel Sprouts	PRODUCT	Generic (Autumn, Winter)
PACK TYPE	Loose and Pre-packed	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Light to dark green outer leaves, light green-yellow inner leaves, and core.
SHAPE	Oval to round with thick round base.
SENSORY	Firm with thick and compact leaves; not wilted. Slight peppery cabbage like flavour. No off odours or tastes.
MATURITY	Firm and compact sprouts without stem elongation; <7 cm in length.
CLEANLINESS	Free from dirt, insect stains, residue, or other foreign matter. Cleanly trimmed with basal leaves removed.

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	Fungal or bacterial rots of skin or flesh (e.g. bacterial soft rot, Alternaria rot, black rot).
	Discoloration or deformation due to virus.
PHYSICAL IMPURITIES	Unhealed cuts, holes, splits, wounds or pest damage.
	Deep bruising, >1 mm deep.
PHYSIOLOGICAL DEFECTS	Limp, wilted or shrivelled leaves (dehydration).
	Browning of inner leaves.
	Yellow outer leaves.
	Discoloured, soft, water-soaked areas (freezing damage).
TEMPERATURE DAMAGE	Bleached or thin papery leaves; may have burnt tip (sun damage).

MINOR DEFECTS

PHYSICAL IMPURITIES	Superficial bruising or healed scars >1 cm ² of inner leaves.
	Misshaped seed stems.
	Burst head, affecting >5% of surface area.
SURFACE INCONSISTENCIES	Blemishes, skin marks/surface scratches.

SIZE - DIAMETER

PRE-PACK SIZE	30 - 55 mm	
SIZE CATEGORY	SMALL	25 – 35 mm
	MEDIUM	32 – 45 mm
	LARGE	45 – 55 mm

RECEIVAL

Produce Specification: Brussel Sprouts



TEMPERATURE °C (AT ARRIVAL)	2 - 4
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of 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 3 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.
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.

PHOTOS OF DEFECTS		
<p>Yellow and bruised leaves.</p>	<p>Slimy product.</p>	<p>Soft rot.</p>
<p>Frost and water stain.</p>	<p>Damaged.</p>	<p>Dry brown butts.</p>