Produce Specification: Broccoli

General Information:

This specification is for supply of Broccoli into FSSI Produce DC, any variation to this must be approved by the FSSI Merchandise Manager for Produce

All suppliers/growers must be certified in one of the below.

NZGAP with Social Practice Add On GlobalGAP GRASP Sedex Smeta

General Attributes:

Fresh in appearance. Fully developed (mature) heads, clean, dry and sound. Shape must be true to variety. Size to be consistent within crate. Crate liner to be used for baby broccoli.

Colour may vary due to sunlight, weather, and varieties; there must be consistency within the crate.

Product outside of preferred sizing range may be accepted at FSSI buyer's discretion.

Temperature:

Optimum storage temperature is 4°C.

Labelling:

All crates / cartons must be labelled with: OBE

- Suppliers trading name.
- Suppliers trading address.
- Pack date
- Product name and/or Article Description
- Variety
- Count
- Grade
- Shipper Barcode
- GAP Number and GAP Name

Prepacks are to have product visible, and be labelled with, at minimum, retail barcode, weight, pack date, and expiry date

Crates and Bins:

If product is supplied in a Bin or Crate, bin and crate must be collapsible (unless otherwise stated) and be from an approved supplier.

Defect List:

Unacceptable (0% tolerance)

 Yellowing. Soiling. Pests. Pest / disease damage. Bruising or physical damage. Dehydrated or flaccid broccoli. Foreign smell. Frost / water damage. Loose / burst heads. Soft or rubbery heads. Leaves within head. Seeding.

Major (10% tolerance) (Baby Broccoli Only)

Minor ribbing. Minor breaks on florets > 2 cm².

