Produce Specification: Celeriac

General Information:

This specification is for supply of Celeriac 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) and sound. Celeriac must be firm and clean. Nodules must be white with minor browning seen. Shape must be true to variety. Leaf and stem to be fresh and cleanly trimmed. Size to be consistent within crate.

Sizing can vary throughout the season, product outside of preferred sizing range but within Maximum sizing tolerance may be accepted at FSSI buyer's discretion.

Temperature:

Optimum storage temperature is 4°C.

Labelling:

All crates / cartons must be labelled with:

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

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)

• Rot / mould waste, unhealed cuts, holes, splits. Physical damage. Soft spongy areas or bruising. Drying or shrivelling from age, free from excess moisture. Foreign smells or taste. Pests. Pest/disease related residue or damage. Greens browning/yellowing.

