Produce Specification: NZ Garlic

General Information:

This specification is for supply of NZ Garlic 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

Shape:	
Garlic:	Round to slightly squat, comprised of a few cloves that are
	tightly packed.
Overall Visual Appearance:	
Garlic:	Fresh in appearance. Fully developed (mature) and sound. Bulbs must be firm, clean and dry, Shape must be true to variety. Size to be consistent within box/bag.
<u>Temperature:</u>	
Garlic:	Optimum storage temperature is 12°c - 18°c
	Labelling

Labelling

All crates / cartons must be labelled with: [08]

- 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

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Defect List:	
Garlic:	Unacceptable
	(0% tolerance)
	Rot / mould / waste,foreign smells or taste.
	Pests. Pest/disease related residue or damage.
	Visible sprouting
	Unhealed cuts, holes, splits.
	<u>Minor</u>
	(5% tolerance)
	Healed scars,
	Light brown stain (water staining)
	Soft spongy areas due to bruising
	Exposed cloves

