

# Produce Specification: Artichokes

<b>CATEGORY</b>	Artichokes	<b>PRODUCT</b>	Jerusalem (April - August)
<b>PACK TYPE</b>	Loose	<b>GRADE</b>	Premium

## GENERAL APPEARANCE

<b>COLOUR</b>	Light brown skin, white flesh.
<b>SHAPE</b>	Irregularly shaped tuberous roots with uneven protrusions.
<b>SENSORY</b>	Thin skin, crisp flesh. No off odours or tastes.
<b>MATURITY</b>	Firm, not fibrous or woody. No evidence of hollow centre.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed.

## UNSALEABLE DEFECTS

<b>FOREIGN MATTER</b>	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
<b>PRODUCT COUNT</b>	No undercounts.

## MAJOR DEFECTS

<b>DISEASES</b>	Fungal or bacterial rots of skin or flesh.
<b>PHYSICAL IMPURITIES</b>	Unhealed cuts, holes, splits, wounds, or pest damage that breaks the skin.
	Severe bruising and areas of discolouration.
<b>PHYSIOLOGICAL DEFECTS</b>	Growth cracks.
<b>TEMPERATURE DAMAGE</b>	Dark sunken water-soaked areas on skin surface (freezing injury).
	Dry or woody core separating from flesh.

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Minor bruising affecting >2 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Shaved areas affecting >2 cm <sup>2</sup> .
<b>PHYSIOLOGICAL DEFECTS</b>	Hollow centre.

## SIZE

<b>SIZE CATEGORY</b>	<b>DIAMETER</b>	>50 mm
	<b>LENGTH</b>	75 mm

## RECEIVAL

<b>TEMPERATURE °C (AT ARRIVAL)</b>	0 – 4
<b>TOLERANCE</b>	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range

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<p><b>PACKAGING &amp; LABELLING</b></p>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.            Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b>.            All labelling must meet the current legislative requirements.  <b>Crate card</b> must include the product description, SKU number (in large font), supplier name, grower/packer’s name, product grade, count/weight, and delivery date.  <b>Pre-packaged</b> produce must display the grower’s name, the packed on date, best before date or used by date (batch code optional).</p>
<p><b>SHELF LIFE</b></p>	<p>Produce must have a shelf life of <b>at least 14 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
<p><b>TRANSPORT CONDITIONS</b></p>	<p>Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Goods must be received in accordance with <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information).            Of note are pallet size, stacking standards and crate cards.</p>
<p><b>CHEMICAL CONTAMINATE RESIDUE</b></p>	<p>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.</p>
<p><b>ORGANICS</b></p>	<p>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.</p>