







Produce Specification: Asian Greens

GENERAL APPEARANCE BY VARIETY					
VARIETY	COLOUR	SHAPE	SENSORY	MATURITY	SIZE
Bok Choy	Light to mid green leaves, light green to white stem.	Bulb shape base with thick white stalks and large leaves.	No off odours or tastes.	Young plants with no evidence of flowering.	Diameter 80 – 120 mm Length 400 – 550 mm
Choy Sum	Dark green leaves, mid green stems.	Oval leaves thicker near base.	Fresh appearance, crisp stalks.	Yellow flowers present.	Diameter 10 – 20 mm Length 250 – 450 mm
Gai Choy	Light to dark green leaves with whitish to light green stalks.	Leaves are broad, with thick and wide	A pungent, peppery-mustard flavour. Firm and crunchy stems. No off odours or tastes.	Young in maturity, not overmature as the plant becomes very hotly flavoured and tough.	Diameter: 20 – 80 mm Length: 200 – 300 mm measured from the middle of the stalk.
Gai Lan/ Kailaan	Blue-green leaves, pale green stems; may have green buds and white flowers.	Long slender stems with thick oval leaves.	Firm, crisp, juicy stems that snap easily when bent. No off odours or tastes.	Firm, flower spikes partially (not fully) open.	Diameter 8 – 20 mm Length 250 – 300 mm
Pak Choy	Mid green leaf, white stalks.	Even shape, thick & solid.	Fresh appearance, crisp stalks.	No evidence of bolting.	Diameter 50 – 120 mm Length 200 – 400 mm
Shanghai Bok Choy	Mid green leaf, green stalks.	Bulb shape base with thick white stalks and large leaves.	Fresh appearance, crisp stalks.	No evidence of bolting.	Diameter 40 – 80 mm Length 150 – 250 mm
Wong Bok	Light green leaves with white veins.	Compact barrel shape.	Fresh appearance, crisp stalks.	No evidence of bolting.	Diameter 100 – 190 mm Length 250 – 400 mm






ASIAN GREENS – GENERAL ACCEPTANCE CRITERIA	
CLEANLINESS	Free from dirt, insect stains, residue, or other foreign matter. Cleanly trimmed.
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.
	Discolouration (yellowing) or deformation due to viral infection.
PHYSICAL IMPURITIES	Insect, pest, or other physical damage including holes, bruising or soft damaged areas.
	Cuts, breaks, or splits that break the skin or leaves.
PHYSIOLOGICAL DEFECTS	Presence of yellow leaves.
	Browning of stem or leaves.
	Misshaped or deformed leaves or stalks i.e. raised spots on the leaves.
TEMPERATURE DAMAGE	Shriveled or wrinkled skin (dehydration).
	Pitted or discoloured skin, soft, water-soaked lesions (chilling injury).
	Bleached areas (sunburn).
MINOR DEFECTS	
SURFACE INCONSISTENCIES	Superficial scuffing, bruising or rub marks affecting >2 cm ² .
PHYSIOLOGICAL DEFECTS	Deformed leaves affecting >10% of delivery.
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	2 - 10
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 shelf life of at least 5 days upon arrival at the Distribution Centre, or direct to the store from the supplier. Produce must have a packed on date of no more than 2 days upon arrival at the Distribution Centre, or direct to the store from the supplier.
TRANSPORT CONDITIONS	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 Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information). Of note are pallet size, stacking standards and crate cards.
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

		
Leaves with pest damage.	Yellowing leaves.	Broken and rotting stem.
		

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Brown spots on leaves.	Soft, limp leaves	Soft, limp leaves with russetting.
		
Holes from insect damage on leaves.	Holes in leaves.	Tears in leaves and bruised stalks.
		
Cosmetic defects.	Cosmetic defects.	