

Produce Specification: Asparagus

CATEGORY	Asparagus	PRODUCT	Generic, Purple
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Spear colour typical of variety, grading to light colour at the base. Minimal white at the root end (<10 mm).
SHAPE	Straight stalks with compact spears; maximum of 10% curvature allowed.
SENSORY	Firm, crisp, juicy spears that snap easily when bent. No off odours or tastes.
MATURITY	Firm stalks with no evidence of wilting, dehydrated butts end, yellowing or seediness to the tips.
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.
PHYSICAL IMPURITIES	Cuts, holes, crushing, bruising, splits or tip breakage.
PHYSIOLOGICAL DEFECTS	Tough, stringy texture.
	Shriveled skin and discoloured tip.
	Leaflets on tip opening.
TEMPERATURE DAMAGE	Rubbery, soft spears (dehydration).
	Soft, water-soaked areas.
	Dull and limp appearance or dark streaking at the tips (chilling injury).

MINOR DEFECTS

PHYSICAL IMPURITIES	Hollow stem, evident when looking directly from the root end; affecting >10% of product.
	Broken, bent or partially severed stalks affecting >2 damaged stalks per bunch.
	Minor marks or healed cuts <2 cm.
SURFACE INCONSISTENCIES	Light discolouration affecting >1 cm ² .
	Rub or blotch marks, blemish on stalks >4 cm ² per bunch.

SIZE - DIAMETER

SIZE CATEGORY	SMALL	6 – 12 mm
	MEDIUM	12 – 16 mm
	LARGE	16 – 20 mm

RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	2 – 5
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside 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	<p>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.</p> <p>Produce must have a packed on date of no more than 5 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
TRANSPORT CONDITIONS	<p>Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered.</p> <p>Refrigerated van with air bag suspension, unless otherwise approved.</p> <p>Goods must be received in accordance with Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>
CHEMICAL CONTAMINATE RESIDUE	<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>
ORGANICS	<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>

PHOTOS OF DEFECTS		
		
Woody/aged stem ends.	Rotting stem ends.	Chilling injury.
		
Shrivelling stalks.	Rotting spears on stem.	Woody ends.
		
Dry cracked ends.	Shrivelling stalks.	Rotting ends and hollow stems.