Produce Specification: Daikon

General Information:

This specification is for supply of Daikon 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), clean. Shape must be true to variety. 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: OBJ

- 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)

• Chill damage, physical damage, rough scarring. Rot / waste. Soiling.

Discolouration. Visible residues. Foreign smells. Pests. Pest / disease damage. Splits. Internal woodiness. Rubbery texture.

Major (0% tolerance)

· Unhealed physical damage.

<u>Table of Articles</u>						
Article	Description	Length (mm)	Diameter (mm)	Maximum Diameter Tolerance (mm)	Count	Packaging
3093822	DAIKON KG NZ	180 – 240	30 - 60		14	Crate

Very vague – need better general description and width and physical measurements.

Think it would be a good idea to roll this in with radishes.

Upper limit on 'unhealed physical damage'