# Produce Specification: Onion Brown NZ

#### General Information:

This specification is for supply of Onions NZ 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) and sound. Must be totally clean and air-dried. Shape must be true to variety. Size to be consistent within crate/bag. Red onions to be pealed.

Product outside of preferred sizing range may be accepted at FSSI buyer's discretion.

## Temperature:

Optimum storage temperature is 12°C.

### Labelling:

All crates / cartons must be labelled with:

- · Suppliers trading name.
- Suppliers trading address.
- Pack date
- Product name and/or Article Description
- Variety
- Count
- Grade
- Shipper Barcode
- GAP Number and GAP Name

Prepacks are to have product visible, and be labelled with, at minimum, retail barcode, weight, pack date, and expiry date

#### 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)

• Rot / waste. Scabbing. Mechanical damage. Greening. Sprouting. Rot / waste. Scabbing. Mechanical damage. Greening. Sprouting.

Major (2% tolerance)

• Dry, light superficial mechanical damage. Staining. Thrip / pest damage. Soft spots. Sunburn. Pipers.

Minor (5% tolerance)

• Skin marks. Cracks. Misshapen onions. Tops longer than 4cm.

