Produce Specification: Parsley (Cut)

General Information:

This specification is for supply of Parsley (Cut) 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, dry and sound. Pack (sleeve) to look full and size to be consistent. Stems cut to a similar length.

Temperature:

Optimum storage temperature is 4 °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, and pack 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)

• Chill damage, Rot / waste. Soiling or discolouration. Yellowing. Visible residues. Foreign smells. Pests. Pest / disease damage. Soft or immature product.

<u>Table of Articles</u>					
Article	Description	Length (mm)	Width (mm)	Count	Packaging
3265248	PAMS PARSLEY ITALIAN NZ (8)	150	Sleeve is to	8	Crate
3115070	PAMS PARSLEY NZ (8)		be packed full and tight.		