Produce Specification: Radish and Daikon

General Information:

This specification is for supply of Radish and 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) and sound. Must be totally clean. Shape must be true to variety. Size to be consistent within crate / bag. Foliage must be fresh for bunched product and removed for prepacked product.

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)

• Pests or pest damage. Rot. Darkened areas of flesh and or brown russet on skin, unhealed cuts, holes or splits. Deep bruises, woody texture or cavities in core, badly misshapen bulbs. Spongey / rubbery texture.

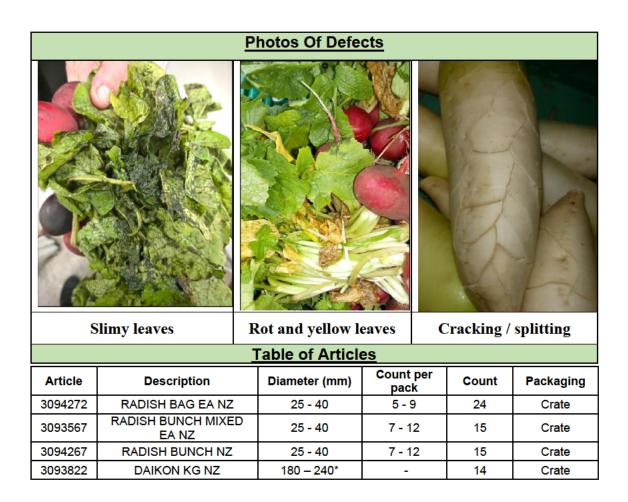
Major (0% tolerance)

• Unhealed physical damage (Daikon only)

Minor (10% tolerance)

• Minor bruising, collar rub or healed depression in skin affecting <2cm².

FSSI Specification – Radish and Daikon Version 1



^{*}Length in place of Diameter.