

Metcash Produce Specification

A. Product Description	
Product	Broccoli
Variety	Various
Pack Type	Styrofoam carton pack with lid (<i>packed in ice</i>) - min net weight 8kg.

Product supplied to MF&G Fresh Branches must satisfy the Metcash Supplier Delivery Standards & the following requirements:

B. Basic Quality Parameters	
General Appearance	Bright, fresh heads of tightly packed small bead flower buds. Full firm stalks with even clean fresh cuts. No evidence of bud opening or sprouting (over mature). Free from foreign matter and residues.
Colour	Dark green florets, blue/purple tinge allowed. Mid green leaves and light green full firm stalks. No flowering broccoli or with yellowing flower buds.
Shape	Compact domed heads, tightly grouped branchlets, not loose or spreading, floret size relatively even over the head, even tightly packed head.
Size	Size = Medium: 100mm – 140mm; Large: 140 – 160mm. Uniform head size within carton. Stalk length: trimmed as per State requirements, with stalk length 50 - 70mm from bottom lateral.
Sensory / Eating Quality	Firm, crisp heads. No off flavour/taint.
Distribution Receipt Temperature	0 – 5 °C.

C. FOOD SAFETY PARAMETERS (<i>Any detection or evidence is cause for immediate rejection</i>)	
Foreign Matter	Free from foreign matter / contamination / mould or surface residues. No foreign or off odours indicating breakdown.
Infestation	No evidence of insect infestation, alive or dead.
Chemicals and Contaminants	Produce shall comply with FSANZ Food Standards Code Standard 1.4.2 – Maximum Residue Limits and Standard 1.4.1 – Contaminants and Natural Toxicants.

D. Major Defects	
Diseases	Evidence of fungal/bacterial rots - decaying areas/breakdown in head, stem or leaves.
Physical or Pest Damage	Evidence of broken or crushed branchlets, or with cuts or splits in the stem which break into the skin Evidence of unhealed cuts or holes from physical or pest damage
Physiological Disorders	Evidence of severe (cuts, crushing of florets) mechanical damage to head/stem. No split stems. Evidence of limp, soft leaves or florets (dehydrated) Evidence of yellowish or brown toned florets, or with yellowed or brown jacket leaves Evidence of yellowing florets (age)
Temperature Injury	Evidence of discolouration of head due to temperature injury. Evidence of bleached or discoloured appearance (sunburn) Evidence of soft or discoloured water soaked florets, leaf or stalk issues (freezing injury)

E. Minor Defects	
Physical or Pest Damage	Evidence of marks/blemish affecting more than 1.5 sq. cm of head. Evidence of minor (< 2mm deep) abrasion, scuffing, pest chewing, hail or rub damage/blemish to florets or stalks, affecting > 1 sq. cm. Evidence of minor breaks to florets around the head perimeter exposing > 6 sq. cm of damaged florets (white/green appearance in side-on view) Evidence of hollow stalk i.e. discoloured cracks / hollow areas affecting > 1 sq. cm of the cut base of the stalk.
Skin marks or blemish	Evidence of yellow beading affecting more than 1.5 sq. cm of head. Evidence of brown spotting/streaking affecting > 6 sq. cm of total visible midrib area.

F. Labelling & Packaging Requirements (Packaging must be clean & sturdy – no damaged / recycled packaging accepted)	
Packaging / Trade Measurement	Loose fill packed Styrofoam carton pack with lid (<i>packed in ice</i>) - min net weight 8kg. No underweight cartons.
Labelling	Each carton or sale unit of stock must be labelled, with the following details: <ul style="list-style-type: none"> • Grower's name & address. Packer's name & address (if different from grower details) • Supplier name (if different) • Product description • Count, size & grade • Net pack weight (where applicable) • Lot identification (packed on date etc.) • Country Of Origin • DC delivery date (all bulk items)

Assessment Summary		Tray Packed & Bulk Carton Items
B.	Basic Quality Parameters	Product outside spec must not exceed 5%
D.	Major Defects	Product outside spec must not exceed 1%
E.	Minor Defects	Product outside spec must not exceed 5%
Total	B+D+E Combined	Total product outside spec must not exceed 8%

This specification may be revised in consideration of seasonal / climatic conditions. In that instance a Variance To Specification must be issued for a specified period of time, as per procedure HA11-11.

Product Image

Broccoli

