

Metcash Produce Specification

A. Product Description	
Product	Baby Broccoli
Variety	Various - including Broccolini®
Pack Type	Bunches fastened with suitable ties & identifying tag Styrofoam carton with lid, packed in ice, Case of 12 bunches

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

B. Basic Quality Parameters	
General Appearance	Fresh, compact head of florets on long, even, full firm clean cut stalks. Free from foreign matter. Bunches fastened with suitable ties & identifying tag. Minimum flowering within each bunch maybe permitted (6-8 yellow flowers per bunch). No evidence of fibrousness
Colour	With blue-green to purple green florets; olive green leaves and light green stalks. Flesh at base (cut end) white to cream. Nil with brown-reddish florets.
Shape	Long slender stems topped with small, compact domed heads of florets.
Size	Bunch Length 130 - 200mm, 10mm maximum variation within the bunch; Individual stem diameters at the widest point < 16 mm, uniform within the bunch.
Sensory / Eating Quality	Subtle, slightly sweet broccoli flavor with slight peppery taste. Firm, crisp juicy stems, free from foreign or off tastes or odours.
Distribution Receipt Temperature	2 – 7 °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 or bacterial rots in the head, stem or attached leaves (e.g. black rot, bacterial soft rot, Sclerotinia rot or grey mould).
Physical or Pest Damage	Evidence of broken or crushed branchlets or with obvious pest damage. Evidence of cuts or splits on the stems that break the skin. Evidence of unhealed cuts or holes from physical or pest damage
Physiological Disorders	Evidence of limp soft leaves or florets (dehydrated). Evidence of yellowish, purplish or brown toned florets, or with yellow or brown jacket leaves. Evidence of yellowing florets (age, ethylene damage).
Temperature Injury	Evidence of a bleached or discoloured appearance. Evidence of soft, discoloured water-soaked florets, leaf or stalk tissues (freezing injury).

E. Minor Defects	
Physical or Pest Damage	Evidence of hollow stalks i.e. discoloured cracks/hollow area (when viewing from the cut base of the stalk)
Skin marks or blemish	Evidence of abrasions < 2 mm deep, scuffing, pest chewing, hail or rub damage/blemish to florets or stalks affecting < 1 sq. cm. Evidence of minor breaks or bruising to florets around the head perimeter (handling / packaging damage) exposing < 3 sq. cm of damaged florets.

F. Labelling & Packaging Requirements <i>(Packaging must be clean & sturdy – no damaged / recycled packaging accepted)</i>	
Packaging / Trade Measurement	Bunches packed Styrofoam cartons with lid (packed in ice). 12 bunches per case No under count 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) • All bunches to be tied with coloured band and identification label.

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

Broccolini – Baby Broccoli

