## **Metcash Produce Specification**

A.	Product Description	
Product	Lettuce	
Variety	ariety Coral- Red	
Pack Type Loose, carton pack, in plastic sleeve		

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

B.	Basic Quality Parameters		
General Appearance	Fresh appearance, open head, crisp, intricately frilled leaves, stem may be cut cleanly (field grown) or have clean roots attached (hydroponically grown) Free from foreign matter and residues.,		
Colour	Green/red tinged stems and lower leaf area, with red/purplish curled leaf blades.		
Shape	Loose domed shape, frilly rosette'.		
Size	Uniform size within carton. Count = 8's Height from base of stem typically >90mm, span of leaves typically >180mm diameter, weight typically >160g (edible portion only)		
Sensory / Eating Quality	Eating Quality Crisp well flavoured leaves, without bitter taints. No off flavours/taints.		
Distribution Receipt Temperature	2 – 7 °C.		

C.	FOOD SAFETY PARAMETERS (Any detection or evidence is cause for immediate rejection)
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	Produce shall comply with FSANZ Food Standards Code Standard 1.4.2 – Maximum Residue Limits and Standard
Contaminants	1.4.1 – Contaminants and Natural Toxicants.

D.	Major Defects
Diseases	Evidence of fungal/bacterial rots - decaying/slimy areas.
	Evidence of stunted or yellowing appearance, yellow mottling or enlarged veins
Physical or Pest Damage	Evidence of cuts, tears, bruises, holes or crushed areas in the heart leaves
	Evidence of live/dead insects attached
	Evidence of damage to inner leaves, incl. cuts, tears.
Physiological Disorders	Evidence of pink or brown spotting/streaking/discolouration of inner leaf midribs/leaves.
	Evidence of going to seed (bolting).
	Evidence of soft or yellowing appearance (dehydrated)
Temperature Injury Evidence of 'glassy'/ water soaked areas of leaves and midribs.	
	Evidence of discoloured, water soaked leaves (freezing)
	Evidence of bleached areas of the inner leaves (sunburn)

E.	Minor Defects	
Physical or Pest Damage		
Skin marks or blemish Evidence of tip, wind or sunburn of outer leaves greater than 2mm.		
Evidence of tip burn of inner leaves.		

F. Labelling & Packaging Requirements (Packaging must be clean & sturdy – no damaged / recycled packaging accepted)				
Packaging / Trade	Packed into Waxed carton pack – 8 sleeves per carton All lettuce is required to be packed in sleeves.			
Measurement				
Labelling	Each carton or sale unit of stock must be labelled, with the following details:			
	<ul> <li>Grower's name &amp; address. Packer's name &amp; address (if different from grower details)</li> </ul>			
	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		

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

Lettuce – Coral - Red

