

Produce Specification: Beans




GENERAL APPEARANCE BY VARIETY

VARIETY	COLOUR	SHAPE	SENSORY	MATURITY	SIZE (Length)	
Round (Domestic and Imported)	Green skin and creamy pod; green seed	Straight, long pods with not crooked, curly or twisted.	Firm, crisp and juicy pods that snap easily when bent. No off odeours or tastes. No dehydrated or rubbery beans.	Seeds are not prominent outside the pod. No stringiness.	PRE-PACK	90-150 mm
					SMALL	90-150 mm
					MEDIUM	100-150 mm
					LARGE	100-160 mm
Pams Round (Domestic)	Green skin and creamy pod; green seed	Straight, long pods with not crooked, curly or twisted.	Firm, crisp and juicy pods that snap easily when bent. No off odours or tastes. No dehydrated or rubbery beans.	Seeds are not prominent outside the pod. No stringiness.	PRE-PACK	90-150 mm
					SMALL	90-150 mm
					MEDIUM	100-150 mm
					LARGE	100-160 mm
Flat NZ (November-January) Import (February-October)	Mid green skin and flesh; pale green seeds.	Flat to slightly oval pods in cross section; long and straight; no deformed or misshapen beans (crooked, curly, twisted beans).	Firm, crisp and juicy pods that snap easily when bent. No off odours or tastes. No dehydrated or rubbery beans.	Pod bulging very slightly around seeds; seeds small, tender, light coloured, not dark/tough.	SMALL	120-150 mm
					MEDIUM	150-180 mm
					LARGE	180-200 mm
Butter	Bright green or light yellow. Characteristic of the variety	No more than 20% of the line with more than 25 mm curvature.	Firm, crisp and juicy pods that snap easily when bent. No off odours or tastes. No dehydrated or rubbery beans.	Pod bulging very slightly around seeds; seeds small, tender, light coloured, not dark/tough.	SMALL	120-150 mm
					MEDIUM	150-180 mm
					LARGE	180-200 mm

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GENERAL APPEARANCE	
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.
UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT COUNT	No undercounts.
PACK WEIGHT	No underweights.
MAJOR DEFECTS	
DISEASES	Fungal or bacterial rots of skin or flesh.
	Discolouration or disfigured pods due to viruses.
PHYSICAL IMPURITIES	Holes due to insect damage.
	Crushed areas, deep bruises or unhealed splits in skin.
	Broken pods due to physical damage.
	Soft, wilted, shrivelled pods which bend without breaking (dehydration)
PHYSIOLOGICAL DEFECTS	Poor development of seeds within pods (immature or poor pollination).
	Evidence of russet brown marking.
	Yellowed skin (senescent, ethylene damage).
	Discolouration of the seed attachment scars (overmature)
TEMPERATURE DAMAGE	Surface pitting, water-soaked lesions in skin, or slimy texture (chilling injury).
	Soft, water-soaked flesh (freezing damage).
MINOR DEFECTS	
PHYSICAL IMPURITIES	Rubs, healed insect damage with scar appearance affecting >1 cm ² surface area.
	Broken or damaged tips >5% of delivery.
	Empty pods affecting >5% of delivery.
SURFACE INCONSISTENCIES	Blemishes, skin marks/surface scratches.
TEMPERATURE DAMAGE	Minor blemishing or scuffing affecting <1 cm ² surface area.
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	Butter Beans: <10
	All other varieties: 2 – 4
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside size range
PACKAGING & LABELLING	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to Food Stuffs North Island Produce Packaging Guidelines.</p> <p>All labelling must meet the current legislative requirements.</p>

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	<p>Crate card must include the product description, SKU number (in large font), supplier name, grower/packer's name, product grade, count/weight, and delivery date.</p> <p>Pre-packaged produce must display the grower's name, the packed on date, best before date or used by date (batch code optional).</p>	
SHELF LIFE	<p>Produce must have a shelf life of at least 5 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>Produce must have a packed on date of no more than 5 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>	
TRANSPORT CONDITIONS	<p>Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered.</p> <p>Refrigerated van with air bag suspension, unless otherwise approved.</p> <p>Goods must be received in accordance with Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>	
CHEMICAL CONTAMINATE RESIDUE	<p>Relevant growers and/or producers, hold, will maintain, and will comply with all necessary certificates, licenses, permits, and other approvals required by Laws or the Policies and Compliance Requirements for the manufacture, packing, supply, and storage of the groceries. This includes NZGAP (including the Social Practice Standards add-on) and/or GLOBALG.A.P (including GRASP) certification.</p>	
ORGANICS	<p>BioGro certificate, or equivalent, is required to supply organic products into both Foodstuffs stores and Distribution Centres. The current certificate should be available on the Foodstuffs Exchange.</p>	
PHOTOS OF DEFECTS		
		
		
	Brown spots.	Broken pods.
		Bruising.