



PRODUCE:	PARSNIP
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TYPE	Loose	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA	
Colour	With white - cream skin and flesh.
Visual Appearance	Well-shaped parsnips with smooth surface, straggly roots removed; tops trimmed short (< 15 mm long); free from foreign matter.
Sensory	Crisp and juicy, delicate nutty flavour. No evidence of woodiness in the core. Free from foreign and 'off' smells or tastes.
Shape	Tapered, conical shape similar to carrot. No irregular or distorted shapes.
Size	Medium size, diameter basal end 50 - 75mm, length 200 - 300 mm. As pre ordered per requirements.
Maturity	Adequate size with no evidence of woodiness. Must be harvested prior to bolting in Spring crops
MAJOR DEFECTS	
Insects	With obvious live insects (eg borers, slugs).
Diseases	With fungal or bacterial rots (eg bacterial soft rot, Sclerotinia rot, Anthracnose). With distortion or mottling due to virus infection.
Physical/Pest Damage	With cracks, cuts, holes, or pest damage that breaks the skin. With bags, packs, or cartons containing broken parsnips. With flaking or peeling areas.
Temperature Injury	With soft, moist, discoloured lesions in the flesh (freezing damage). With shrivelled, soft or limp parsnips (dehydrated).
Physiological Disorder	With forked or misshapen parsnips.
MINOR DEFECTS	
Physical/Pest Damage	With superficial (<2mm deep) bruises affecting >2sq cm; no deep bruises. With shaved or chipped areas, eg on shoulders, affecting >2sq cm. With healed cuts / scratches >50mm long or >2mm deep or wide (not removable by one pass peeling).
Skin Marks/Blemishes	With dark marks eg. black ring, not developing into soft rots, affecting >1sq cm of surface area.. With light rub/scuff marks (not dark against background colour) >2sq cm of surface.
Physiological Disorder	With healed growth cracks >50mm long or >2mm deep or wide (not removable by one pass peeling).
CONSIGNMENT CRITERIA	
Tolerance Per Consignment	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
Packaging & Labelling	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receipt.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 2 - 6°C
Chemical & Containment Residues	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply with the FSA NZ Food Standards Code MRL's and ML's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.