

	FRESH PRODUCE QUALITY SPECIFICATIONS		
	BEETROOT	Doc Ref No.	NAMB-FPQS - 01
		Revision Status	Issue 1
		Revision Date	10 Jan 2023
	<i>Beta vulgaris</i>	Approved By	Chief Operations Officer

PRODUCT SPECIFICATIONS	
Product type	Sweet, round cultivars grown from <i>Beta vulgaris</i>
Recommended Varieties	❖ Globe Dark Red ❖ Red Atlas ❖ Star 1105 ❖ Rudolf ❖ Red Ace ❖ Lorrette
Quality factor	Standard to be complied with
Minimum requirements	❖ Free from insect infections ❖ Free from pest damage ❖ Free from fungal and bacterial decay ❖ Free from fresh and unhealed cracks ❖ Free from abrasions that break the skin ❖ Free from soil ❖ Free from External moisture ❖ Free from foreign matter and smell 
Skin blemishes	Superficial blemishes that affect not more than 10% of surface of bulb allowed
Smoothness	Very slight rough skin allowed: provided not more than 10% of skin surface is affected
Shape	Well-shaped for relevant cultivar
Firmness	Fairly firm, must snap when broken and not shriveled in appearance
Color	Characteristic of variety

Size: diameter	Small 40-60mm Medium 60-80mm Large 80-100mm Extra-large 100-120mm
PACKAGING REQUIREMENTS	Post-Harvest Information ❖ Clean produce with water that has an anti-bacterial/fungal agent added ❖ Dry beetroot before packing. ❖ Dry in a cool place that allows air to circulate, away from direct sun ❖ Handlers must cut nails short to avoid scratching produce ❖ It has been cut nicely ❖ It has no molds ❖ It is fresh and well dried
TRANSPORTATION	Below 10° C in a refrigerated or insulated unit
STORAGE CONDITIONS	❖ Temperature 2-4°C ❖ Humidity 90-95%
FOOD SAFETY REQUIREMENTS	❖ Good agricultural practices ❖ Good Hygiene Practices
Prepared by: _____  Quality Assurance Officer Date: 13.02.2023 Reviewed By: _____  Market Manager Date: 13.02.2023 Approved: _____  Chief Operations Officer Date: 13.02.2023	