

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

PRODUCT SPECIFICATION	
Product Type:	Green smooth leaf cultivars grown from <i>Brassica oleracea</i>
Recommended Varieties	• Green cabbage (Sir) • Red cabbage (Red sky)
Quality factor	Standard to be complied with
Minimum requirements for all classes	• Free of decay or any damage that can lead to decay • Must be firm, fresh and attractive • Free from pest damage • Root cut squarely • Free from pest infestation • Typical of cultivar. No unnatural discolouration • Free from soiling • Free from chemical residue • Free from dehydration 
Soil	Not allowed
Bursting	Not allowed
Trimming	Outer leaves intact at least 4-5. Root not more than 10mm in length
Browning	Not allowed
Sun damage	Not allowed
Dehydration	Not wilted or shriveled cabbage allowed
Mechanical damage	Not allowed
Pest damage	Not allowed
Size:	Diameter 45- 70 mm 

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Packaging Requirements	• Container ○ Outer containers must be clean, dry, undamaged and suitable ○ Not impart a foreign taste or odour to the product ○ Be free from any visible signs of fungal growth ○ Be free from any other unwanted particles ○ Be strong and rigid enough to ensure that the original shape be retained and not bulge out, dent in, break or tear, to the extent that product is damaged or are at risk of being damaged during normal storage, handling or transport • Packing requirements ○ Each container shall be packed firmly and to capacity ○ If product is packed in pre-packed units, such packing material shall be new, clean, dry, undamaged and suitable
Post-Harvest Information	• Handle produce with care to avoid crushing leaves • Keep produce in a cool dry place away from direct sun
Transportation	• Temperature: 0 – 10°C
Storage Requirements	• Temperature: 0 – 2°C • Humidity: 95 – 100%

Prepared by: _____ Quality Assurance Officer	Date: 26-04-2023
Reviewed By: _____ Market Manager	Date: 26-04-2023
Approved: _____ Chief Operations Officer	Date: 03/05/2023

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