

	FRESH PRODUCE QUALITY SPECIFICATIONS		
	CARROT <i>Daucus carota</i>	Doc Ref No.	NAMB-FPQS - 01
		Revision Status	Issue 1
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		Approved By	Chief Operations Officer

PRODUCT SPECIFICATIONS	
Product Type	Long thick Cultivars grown from <i>Daucus carota L.</i>
Recommended Varieties	❖ Kuroda ❖ Nantes ❖ Scarlet nantes ❖ Bentley ❖ Major
Quality Factor	Standard to be complied with
Minimum requirement for all classes	❖ Free from insect infestation ❖ Free from pest's damage ❖ Free from bacterial and fungal decay ❖ Free from bruising ❖ Free from secondary roots ❖ No forked carrot ❖ No woody carrot ❖ No broken carrot ❖ Free from abnormal external moisture ❖ Free from frost damage ❖ Free from foreign smell and/taste ❖ Must be clean and free from foreign matter, including soil ❖ Free from blemishes ❖ Not be running to seed ❖ Free from sun-scorch ❖ Fresh and firm and show no sign of withering ❖ Have fresh, green and sound foliage not longer than 50mm; Provided that if topped, it must be evened off or cut off at the top of the root, without damaging it ❖ No wilted tips ❖ Leaves must be intact, green, not damaged, free from rust and sunburn  
Appearance	Characteristic of the variety, fresh and smooth
Color	❖ Typical of cultivar. No unnatural discoloration ❖ Leaves of bunches must be green and intact (no yellowing/browning/wilted leaves)

	❖ No green or purple shoulders allowed
Taste	❖ No foreign taints, odors, flavors or textures
Maturity	❖ Must be firm, fresh and attractive ❖ No wilted tips on carrots ❖ Leaves must be fresh and not damaged
Shape	Regular
Firmness	Must snap when broken
Cracks	Allowed: Provided that one or more cracks do not separately or collectively exceed 10mm in length and 2mm in depth in the case of carrots 80mm or shorter; and 20mm in length and 2mm in depth in the case of carrots longer than 80mm
Damage due to washing or handling	Not allowed
Green or purple shoulders	Allowed: Provided that the tops have a purple or green discoloration of 10mm in the case of carrots 80mm and shorter; or 20mm in case of carrots longer than 80mm
Size: minimum length*	Not less than 100mm
Packaging Requirements	❖ Container ○ Must be clean, dry, undamaged and suitable ○ Must not impart a foreign taste or odour to the carrot ○ Must be free from any visible signs of fungal growth ○ Must be strong enough to ensure that the original shape can be retained and not tear to the extent that carrots are damaged or are at a risk of being damaged during normal storage, handling or transport. ❖ Packing ○ Carrots packed must be of the same maturity, size and shape in the same container ○ Must be packed firmly and to capacity ○ If packed into plastic bags such packaging must be new, clean, dry undamaged and suitable ○ Carrots must face upwards starting from the bottom
Post-Harvest Information	❖ Produce must be handled with care to avoid bruising and cracking. ❖ Ensure carrots are dry before packing. ❖ Keep produce in a cool place that allows air to circulate and away from direct sun. ❖ Food handlers must cut nails short to avoid scratching produce.
Transportation Requirements	❖ Below 10°C in a refrigerated or insulated unit.

Storage requirements	❖ Temperature 0-2°C ❖ Humidity 90-95%
Prepared by: 	Date: <u>13.02.2023</u>
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