

	<h1>Parsnips</h1>	
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<b>Product Description</b>	Fresh, Whole, Raw, Loose or pre-packed Parsnips		
<b>Technical Description</b>	Parsnips, Raw		
<b>Variety / varieties</b>	Best in season (Including all types and varieties of Parsnip)		
<b>Carton / Pack Weight - Kg</b>	2.76, 4, 5, 10, 1000		
<b>Count (Pieces / Packs per Carton)</b>	If by count: 10		
<b>Size</b>	Conforms to current GB/EU GMS Standard (See Ref below)		
<b>Piece weight range</b>	Conforms to current GB/EU GMS Standard (See Ref below)		
<b>Packaging Description</b>	Cardboard Cartons / Trays may be lidded. Product naked or in sealed plastic film bag. Flushed with nitrogen and vacuumed prior to sealing.		
<b>Latin Name</b>	Pastinaca sativa	<b>EPPO Code</b>	PAVSA
<b>GB 10 digit Commodity Code</b>	07 06 90 90 00		
<b>Delivery Temp</b>	0C to 4C	<b>Storage Temp</b>	0C to 2C
<b>Class</b>	Conforms to current GB/EU GMS Standard (See Ref below)		
<b>Labelling Requirements</b>	Best practice to include: Grower GGN / RTA, field identification, packer identification, packing date, harvest date. Must include as a minimum: Grower identification, trace code, weight, count, name of product and complies with UK regulations.		
<b>Shelf Life on Arrival at NWP</b>	28 days	<b>Shelf Life on Delivery</b>	14 days (2 Days after opening pack, if present)
<b>Product consumer</b>	Raw fresh product intended for use as a raw ingredient for processing or for onward sale. Intended to be prepared (washed or cooked, etc.) before use.		
<b>Intended Final Use</b>	For all ages of consumers who are eating a solid food diet		
<b>Product Variation</b>	Country of Origin (COO), pack size, weight, count and packaging may vary in order to maintain consistent supply. Changes in COO, product size and packaging format to be agreed prior to purchase.		
<b>GB/EU DEFRA Standards</b>	For current GB/EU Marketing standards please visit: <a href="https://www.gov.uk/guidance/comply-with-marketing-standards-for-fresh-fruit-and-vegetables#general-marketing-standard-gms">https://www.gov.uk/guidance/comply-with-marketing-standards-for-fresh-fruit-and-vegetables#general-marketing-standard-gms</a>		

## Supply Calendar:

COO X Month	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Netherlands	X	X	X	X			X	X	X	X		
UK	X	X	X	X	X	X	X	X	X	X	X	X
Contingencies												
Spain					X	X	X					

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Allergens	Contained in product?	Special Dietary Requirement	Suitability
Celery	No	Coeliac	Yes, free from gluten
Gluten	No	Halal	Yes, acceptable
Crustaceans	No	Kosher	Yes, acceptable
Eggs	No	Vegetarian	Yes, acceptable
Fish	No	Vegan	Yes, acceptable
Lupin	No	Lactose intolerant	Yes, acceptable
Milk	No	Nut allergy sufferers	Yes, acceptable
Molluscs	No	Sesame allergy sufferers	Yes, acceptable
Mustard	No	Ovo-lactarian	Yes, acceptable
Peanuts	No		
Sesame	No		
Soybeans	No		
Sulphur dioxide	No		
Tree Nuts	No		

Label
<p>Example:</p> <p>Parsnips 5 Kg  GGN 1234567891234 Field: ABCD  Packing date 234 Harvest date 185  Packer Site 125981  Trace code 2341851234-was</p>

## Microbiological Standards:

Products supplied is a fresh vegetable grown in an open environment. Whilst good practices are followed (required to be in conformance with the Global GAP and/or Red Tractor standards), crops grown in open environments can be expected to be carrying naturally occurring microflora.

The product is supplied as a raw ingredient for further processing. A suitable preparation process is needed to bring raw products into conformance with stated requirements.








Microbiological test result standards:

Listeria ssp	N.D.
Salmonella	N.D.
Presumptive Faecal Coliforms	<10
Escherichia Coli O 157	N.D.

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# Parsnips

## Product Photos:

Loose Product External	Loose Product Internal
	
Loose Product Outer Carton / Crate / Net	Prepack & Prepack Outer Carton
 	  

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## NUTRITIONAL INFORMATION

Group	Nutrient	Unit	Value per 100g
Proximate	Water	g	79.3
Proximate	Energy	Kcal	64
Proximate	Energy	KJ	271
Proximate	Protein	g	1.8
Proximate	Total Lipid (fat)	g	1.1
Proximate	Carbohydrate, by difference	g	12.5
Proximate	Fiber, total dietary	g	4.9 <sup>Note 1</sup>
Proximate	Sugars, total	g	5.7
Mineral	Calcium, Ca	mg	41
Mineral	Iron, Fe	mg	0.6
Mineral	Magnesium, Mg	mg	23
Mineral	Phosphorous, P	mg	74
Mineral	Potassium, K	mg	450
Mineral	Sodium, Na	mg	10
Mineral	Salt (added)	mg	0.0
Mineral	Salt (equivalent)	mg	25.4 <sup>Note 2</sup>
Mineral	Zinc, Zn	mg	0.3
Vitamin	Vitamin C, Total Ascorbic acid	mg	17
Vitamin	Thiamin	mg	0.23
Vitamin	Riboflavin	mg	0.01
Vitamin	Niacin	mg	1.0
Vitamin	Vitamin B-6	mg	0.11
Vitamin	Folate	µg	87
Vitamin	Vitamin B-12	µg	0
Vitamin	Vitamin A, RAE	µg	0 <sup>Note 1</sup>
Vitamin	Vitamin A, IU	IU	0 <sup>Note 1</sup>
Vitamin	Vitamin E	mg	1.0
Vitamin	Vitamin D (D2 + D3)	µg	0.0
Vitamin	Vitamin D	IU	0
Vitamin	Vitamin K	µg	0.05
Lipids	Fatty Acids, total saturated	g	0.2
Lipids	Fatty Acids, total mono-saturated	g	0.5
Lipids	Fatty Acids, total polyunsaturated	g	0.2
Lipids	Fatty Acids, Total Trans	g	0.0
Lipids	Cholesterol	mg	0.0
Other	Caffeine	mg	0
Notes:	First source: McCance & Widdowson Composition of Food Integrated Data Set from HMG0V 2021 – Parsnips, raw Note 1: Taken from USDA food data central – Parsnips, raw Note 2: Calculated as 2.54 X Na content		

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## Quality Characteristics

Criteria	Accept	Improve	Reject
Size	Within specified Size range.	Isolated inconsistent sized Parsnip present.	Significant number of inconsistent sized Parsnips, out of size range or above current GB/EU GMS tolerances.
Shape	Long conical shape, with thinner ends blunt or pointed. Typical of variety / type.	Isolated Parsnip with inconsistent or atypical shape present.	Numerous inconsistent or atypical shaped Parsnips present.
Internal Colour	Cream / Ivory flesh colour with no marks or browning. Typical of variety / type.	Isolated Parsnip with internal browning or discolouration.	Multiple Parsnips with internal discolouration and/or browning. Atypical of variety or type.
External Colour	Cream / Ivory skin colour, with no marks or browning. Typical of variety / type.	Isolated Parsnip with external discoloration / browning or dark marks / spots.	Multiple Parsnips with significant external discolouration, dark marking and/or spots. Atypical of variety or type.
Pressure	Firm to the touch with no give or rubberyness.	Isolated Parsnip with significant give, softness or rubbery to the touch.	Numerous Parsnips with significant give and/or are soft, slimy, rubbery to the touch.
Dehydration	Free from dehydration and shrivel.	Isolated Parsnip dehydrated or shrivelled.	Significant number of Parsnips dehydrated and/or shrivelled.
Taste	Fresh, earthy Parsnip flavour. Typical of variety / type.	Isolated Parsnip with poor, bland or off flavour.	Multiple Parsnips with poor, bland, off flavour and/or foreign taint.

## Progressive Defects

Criteria	Accept	Improve	Reject
Rots and moulds	Free from rots and moulds	Isolated instance of rots or mould.	Significant instances of rots and moulds above current GB/EU DEFRA GMS Tolerances.

## Non-progressive Defects

Criteria	Accept	Improve	Reject
Foreign matter	Free from foreign material.	Single instance of innocuous foreign body found.	Multiple instances of foreign material present.
Mechanical Damage	Free from mechanical damage.	Isolated instance of mechanical damage present.	Multiple instances of mechanical damage present.
Scarring / Skin Blemish	Skin free from blemish, scarring, and/or deformation	Isolated Parsnip with scarring or skin blemish. Does not affect shape or yield.	Multiple Parsnips with severe scarring, spots and/or skin blemishes present. May also affect yield.

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## Packaging Defects

Criteria	Accept	Improve	Reject
Carton / Tray	Carton / Tray sound	Carton / Tray with some sagging or minor product damage.	Carton / Tray collapsed AND product damaged.
Net / Bag / Pack (where present)	Net / Bag / Pack sound and sealed	Isolated Net / Bag / Pack integrity compromised	Multiple Nets / Bags / Packs with integrity compromised.

## GMO Statement


Does not contain genetically modified material.

## Pesticide Residues

Target: Free from pesticide residues

Acceptable: Pesticide residues present, below MRL in producer and destination market.

## Acceptance of Specification by supplier and customer

	Supplier	Customer
Company:	NATIONWIDE PRODUCE PLC	
Date:	21 <sup>st</sup> OCTOBER 2022	
Name:	MARK EDWARDS	
Signature:		
Position:	TECHNICAL MANAGER	

- To be signed by the customer's Director or Owner (or a Senior Manager designated as authorised to sign specification agreements) and returned to Nationwide Produce PLC.
- Specification taken as accepted if not returned by the customer within two weeks of receipt.

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