



SPECIFICATIONS FOR ZUCCHINI

Zucchini: *Squash which is fairly young and tender, well formed and firm. Free from decay and breakdown. Approx 10 inches in length, tender, light green with softer skin. Farmer to pick on the lighter green side since they will darken in time. Any of the three varieties grown, green, striped or golden are acceptable.*

General Specifications for all produce:

Specifications may include things like unwaxed, no labels, stored at cold temps to maintain freshness, picked within 48 hours of delivery unless picking season has ended, firm, crisp, sweet, tart, color variance, free of bruises, blemishes, etc. Wording that may be helpful to include:

All fresh produce at the point of delivery should be free from:

1. Extraneous vegetable material
2. Stem ends
3. Rot or deterioration
4. Significant Damage from insects or disease or infestation of insects
5. Excessive differentiation in size (too big or too small) than specified
6. Mechanically damaged items
7. Moderate to significant bruising
8. Fibrous items or stems

Additionally all produce delivered should be:

1. Cool to the touch
2. Reasonably uniform in color
3. Free of foreign flavor or odor
4. Normally developed in size and shape
5. Clean and free of foreign matter

If using formal bidding process or seeking informal quotes, specifications cannot require local or regional produce only. However, any of the following may be used to inform your bidders of your districts geographic preferences when purchasing (including but not limited to these):

1. Our district has committed to supporting local and regional farmers and producers whenever possible
2. District requests place of origin be stated on pricing sheets and invoices
3. Delivery of the specific produce item must be made within (24 or 36 or 48) hours of harvest
4. Farmers participating in this bid are asked to indicate their interest in providing classroom or field trip opportunities for students
5. Our district seeks to purchase produce items grown, packed or processed in our state and will apply a XX % price preference to such products as we review the quotes.

