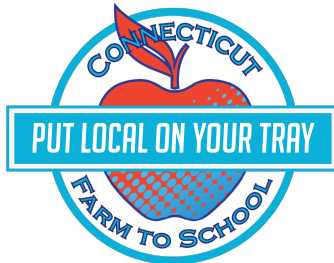


CT PUT LOCAL ON YOUR TRAY FRUIT & VEGETABLE SPECIFICATIONS TEMPLATE



Directors looking for farm fresh products to serve throughout the year as part of a monthly local harvest type program may want to use this format to gather the information needed to determine just what you can offer each month from local farms and distributors. This form may be more effective if used in compliment with the What's Growing in CT? Seasonal Planning for K-12 School Menus and the materials provided in the Cycle Menus for Farm Fresh Products for School Lunch Programs.

In the table below are those products *Put Local on Your Tray* has been promoting through their posters and marketing materials. As we develop more posters and marketing materials we will update this to reflect the new items as well. Things to consider putting into a general specification for all produce (to reduce the repetition of these specifications in each item!):

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

This resource was made
possible by the John
Merck Fund.



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PRODUCT	PRODUCT SPECIFICATIONS	\$/# AVAILABLE (vendor)	PROJECTED USAGE (school?)	PREFERRED FORM (whole and fresh; fresh cut; fresh peeled)	PROJECTED SUPPLY (vendor)	MONTH & #WKS AVAILABLE (vendor)	FARM OF ORIGIN PROVIDED ON INVOICE? (vendor) YES or NO
Apples , farmer's pick OR Apples , by variety	125-138 ct, whole, Bright color, Crisp, minimal bruising and no apparent infestation of insects. "Farmer pick" allows farm to select a variety of apple variations (Macintosh, Empire, Delicious, etc.)						
Blueberries	Packed by pint, clean, well colored, not overripe or crushed, split or leaking, not wet, no stems, no mold, decay, insects, no mummified berries or clusters.						
Raspberries	Packed by pint, whole, well colored, well developed, not soft, or overripe or broken, free of cores, mold, decay, free from damage caused by dirt, foreign matter, shriveling, moisture, disease or insects						
Strawberries	Packed by pint, quart or pound, at least ¾ of each berry is pink or red color, firm, with green caps, not overripe, or undeveloped, free of mold, decay, damage from dirt or moisture or disease. No insect damage.						
Beets	Packed by the pound; roots (beets) well trimmed, firm, fairly smooth, fairly well shaped, fairly clean and						

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	free from soft rot; free from damage caused by cuts, freezing, growth cracks. Bunched beets or beets with short-trimmed tops shall have tops which are fresh and free from decay and free from damage.						
Butternut Squash	Purchase by pound; Firm and good internal quality; mature but not overly large; wiped free of dirt and no decay; cosmetic or shape imperfections okay; medium size preferred. (you may want to ask for this peeled or peeled and cut into pieces)						
Carrots	Purchased by the pound; without green tops, well trimmed; firm, clean, fairly well colored; fairly smooth, well formed; size – diameter at least ¾” but no larger than 1 ½” and length of at least 5”						
Corn	On the cob; purchased by the dozen; well developed, undamaged, by mechanicals, kernels fully formed, cobs fairly filled with plump and milky kernels and well covered with fresh husks; Ears should not be less than 6” in length						
Zucchini	Squash which is fairly young and tender, well formed and firm. Free from decay and breakdown. Approx 10 inches in length, tender, light						

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	<p>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. Delivery should be made within 24-36 hours of harvest.</p>						
Lettuce/Iceberg	<p>Purchased by the head; leaves should be fairly tightly wrapped around core to form head, color ranging from light to slightly dark green, ribs should be firm; leaves should be crisp without rut coloring.</p>						
Lettuce/Leafy Greens (Romaine, Red Leaf, Green Leaf, Spring mix)	<p>Purchased by head, or pound for loose leaves; all types and varieties; fresh, crisp, fairly tender, well trimmed, characteristic color with no discoloration; triple washed; not bitter.</p>						
Green Beans	<p>AKA Snap Beans; purchased by the pound; reasonably and fairly uniform size, well formed, bright, clean, fresh, young and tender, firm, without excess stem</p>						
Kale	<p>Purchased by the pound; fresh full leaves, bunch or loose leaf; dry and dirt free; free of dirt, damage</p>						