

Title	Describe the requirements for post-harvest handling of organic horticultural produce		
Level	4	Credits	5

Purpose	People credited with this unit standard are able to describe: general packaging requirements for protection of organic status post-harvest; practices used in packhouses to ensure organic integrity is maintained; and storage and transport requirements for organic horticultural produce to maximise quality and ensure organic integrity is maintained.
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Classification	Horticulture > Production Horticulture
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Available grade	Achieved
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Guidance Information

Standards relevant to this unit standard include but are not limited to:

- Demeter Standards www.biodynamic.org.nz;
- BIO-GRO Standards www.biogro.co.nz;
- Agriquality Organic Standards www.agriquality.co.nz;
- Soil and Health Association of New Zealand www.organicnz.org.nz;
- New Zealand Food Safety Authority www.nzfsa.govt.nz/organics;
- NZS 8410:2003, *Organic production* www.standards.co.nz.

Outcomes and performance criteria

Outcome 1

Describe the general packaging requirements for protection of organic status post-harvest.

Performance criteria

1.1 Describe characteristics of suitable storage and transport containers in terms of packaging requirements.

Range characteristics include but are not limited to – clean, robust, appropriate for crop, dedicated to organic produce.

1.2 Describe labelling requirements for organic crops in terms of packing requirements.

Range requirements include but are limited to – name of crop, organic status, producer details, clearly different from conventional produce, date of harvest, field of harvest, shelf life.

1.3 Describe packaging requirements in terms of organic standards.

Outcome 2

Describe practices used in packhouses to ensure organic integrity is maintained.

Performance criteria

2.1 Describe pest control methods in terms of acceptable by organic standards.

Range methods include but are not limited to – barriers, electric zappers, cleanliness and hygiene, storage conditions, stock rotation.

2.2 Describe rodent control methods in terms of acceptable by organic standards.

Range methods include but are not limited to – bait stations, barriers, integrity of structures.

2.3 Describe cleandown requirements in terms of maintaining organic standards.

Range requirements include but are not limited to – approved cleaning agents, physical inspection of packing equipment, separation and cleandown between organic and non-organic packing runs, record keeping.

2.4 Describe post-harvest treatments in terms of acceptable by organic standards during packing.

Outcome 3

Describe storage and transport requirements for organic horticultural produce to maximise quality and ensure organic integrity is maintained.

Performance criteria

3.1 Describe methods used to protect organic horticulture produce from environmental elements in terms of maintaining organic standards.

Range elements include but are not limited to – wind, rain, sun, hail, dust.

3.2 Describe types of storage used for organic horticultural produce in terms of maintaining organic standards.

Range types include but are not limited to – controlled atmosphere, freezing, coolstorage, carbon dioxide, oxygen.

3.3 Describe identification systems used for organic horticultural produce in terms of maintaining organic standards.

Range systems include but are not limited to – labelling, separation from conventional produce, stock inventory, staff training.

- 3.4 Describe transportation requirements for organic horticulture produce in terms of maintaining organic standards.

Range requirements include but are not limited to – clean vessel or vehicle, covered produce to reduce airborne contamination, labelling.

Planned review date	31 December 2027
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 October 2006	31 December 2024
Review	2	24 November 2022	N/A

Consent and Moderation Requirements (CMR) reference	0052
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Muka Tangata - People, Food and Fibre Workforce Development Council qualifications@mukatangata.nz if you wish to suggest changes to the content of this unit standard.