

Product Specification: Chilies

CATEGORY	Chilies	PRODUCT	Variety
PACK TYPE	Loose and pre-packed	GRADE	Tag 1

GENERAL APPEARANCE

COLOUR	Three varieties – red, green, yellow.
SHAPE	Long, slender and approximately cylindrical, tapering to a point at the blossom end.
SENSORY	Firm, smooth surface; firm flesh which may flex slightly with finger pressure; mild heat. No off odours or tastes.
MATURITY	Firm skinned fruit, may have minor wrinkling at the tip; not hard and crisp (which is immature), or very wrinkled (which is over mature).
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed.

UNSALEABLE DEFECTS

FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT COUNT	No undercounts.
PACKAGE SIZE	No underweights.

MAJOR DEFECTS

DISEASES	Fungal or bacterial rots of skin or flesh.
	Distortion or mottling due to virus infection.
PHYSICAL IMPURITIES	Cuts, holes or pest damage that breaks the skin.
	Soft areas or deep bruises.
	Soft flesh or wrinkled skin.
PHYSIOLOGICAL DEFECTS	Open growth or stem end cracks, or with superficial skin cracking, showing excess moisture.
	Softening or rotting evident at the fruit blossom end, showing calcium deficiency.
TEMPERATURE DAMAGE	Bleached, flattened areas showing sunburn.
	Pitted skin and dark, soft underlying flesh showing chilling injury.

MINOR DEFECTS

PHYSICAL IMPURITIES	>3 dark, dry spots, >1 mm diameter.
SURFACE INCONSISTENCIES	Superficial dark rub marks or blemishes (<1 mm deep) affecting in aggregate >0.5 cm ² .
	Scattered, superficial light brown marks affecting in total >1 cm ² .

SIZE

PRE-PACK SIZE	LENGTH	100 – 160 mm
	WIDTH	15 – 20 mm at widest point

RECEIVAL

TEMPERATURE °C (AT ARRIVAL)	4 – 8
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TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside size range
PACKAGING & LABELLING	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to Foodstuffs North Island Produce Packaging Guidelines.</p> <p>All labelling must meet the current legislative requirements.</p> <p>Crate card must include the product description, SKU number (in large font), supplier name, grower/packer’s name, product grade, count/weight, and delivery date.</p> <p>Pre-packaged produce must display the grower’s name, the packed on date, best before date or used by date (batch code optional).</p>
SHELF LIFE	<p>Produce must have a shelf life of at least 12 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>Produce must have a packed on date of no more than 3 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
TRANSPORT CONDITIONS	<p>Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered.</p> <p>Refrigerated van with air bag suspension, unless otherwise approved.</p> <p>Goods must be received in accordance with Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>
CHEMICAL CONTAMINATE RESIDUE	<p>Relevant growers and/or producers, hold, will maintain, and will comply with all necessary certificates, licenses, permits, and other approvals required by Laws or the Policies and Compliance Requirements for the manufacture, packing, supply, and storage of the groceries. This includes NZGAP (including the Social Practice Standards add-on) and/or GLOBALG.A.P (including GRASP) certification.</p>
ORGANICS	<p>BioGro certificate, or equivalent, is required to supply organic products into both Foodstuffs stores and Distribution Centres. The current certificate should be available on the Foodstuffs Exchange.</p>