

# Produce Specification: Cut Fruit Seasonal Mix

RECEIVAL ALL CUT FRUIT SEASONAL MIX	
<b>TEMPERATURE °C (AT ARRIVAL)</b>	< 5
<b>TOLERANCE</b>	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range
<b>PACKAGING &amp; LABELLING</b>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to <b>Food Stuffs North Island Produce Packaging Guidelines</b>.</p> <p>All labelling must meet the current legislative requirements.</p> <p><b>Crate card</b> 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><b>Pre-packaged</b> produce must display the grower's name, the packed on date or best before date (batch code optional).</p>
<b>SHELF LIFE</b>	<p>Produce must have a shelf life of <b>at least 10 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>Produce must have a packed on date of <b>no more than 6 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
<b>TRANSPORT CONDITIONS</b>	<p>Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Goods must be received in accordance with <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>
<b>CHEMICAL CONTAMINATE RESIDUE</b>	<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>
<b>ORGANICS</b>	<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>

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<b>CATEGORY</b>	Cut Fruit	<b>PRODUCT</b>	Seasonal Fruit Mix
<b>PACK TYPE</b>	Pre-packed	<b>GRADE</b>	Premium

<b>GENERAL APPEARANCE</b>	
<b>INGREDIENTS</b>	Depending on the season, may contain apple, pineapple, orange, rock melon, honeydew melon and grapes.
<b>COLOUR</b>	Fresh, vibrant colours characteristic of fruit variety.
<b>SHAPE</b>	Hand cut, cubic, rectangular, various shapes.
<b>SENSORY</b>	Fresh, juicy and tender flesh. No off odours or tastes.
<b>MATURITY</b>	Firm flesh, not mushy or stringy.
<b>AMOUNT OF JUICE</b>	A small amount is allowable.
<b>UNSALEABLE DEFECTS</b>	
<b>FOREIGN MATTER</b>	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
<b>PACK WEIGHT</b>	No underweights.
<b>MAJOR DEFECTS</b>	
<b>DISEASES</b>	Fungal or bacterial rots of the flesh.
<b>PHYSICAL IMPURITIES</b>	No skin to be attached (except on grapes).
	Noticeable dark spots.
	Grapes must have no splits, cuts or wounds.
<b>PHYSIOLOGICAL DEFECTS</b>	Dehydrated, dry or tough fruit.
	Loss of structural integrity or mushy fruit.
	Slimy or slippery appearance or feel.
	Excessive moisture in packaging, evident by excessive condensation.
	Browning of fruit.
<b>TEMPERATURE DAMAGE</b>	Loss of juiciness, browning or surface pitting (chilling injury).
	Browning, softening texture and loss of flavour or aroma (heat injury).

# Produce Specification: Cut Fruit Seasonal Mix

<b>CATEGORY</b>	Cut Fruit	<b>PRODUCT</b>	Melon and Grapes
<b>PACK TYPE</b>	Pre-packed	<b>GRADE</b>	Premium

<b>GENERAL APPEARANCE</b>	
<b>INGREDIENTS</b>	Honeydew, rockmelon, watermelon and grapes.
<b>COLOUR</b>	Honeydew Melon: pale green to creamy yellow flesh.
	Rock Melon: peach coloured flesh.
	Watermelon: uniform pink to red flesh.
	Grapes: purple or green depending on variety.
<b>SHAPE</b>	Hand cut, cubic, rectangular, various shapes.
<b>SENSORY</b>	Fresh, juicy and tender flesh. No off odours or tastes.
<b>MATURITY</b>	Firm flesh, not mushy or stringy.
<b>AMOUNT OF JUICE</b>	A small amount is allowable.
<b>UNSALEABLE DEFECTS</b>	
<b>FOREIGN MATTER</b>	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
<b>PRODUCT COUNT</b>	No undercounts.
<b>PACK WEIGHT</b>	No underweights.
<b>MAJOR DEFECTS</b>	
<b>DISEASES</b>	Fungal or bacterial rots of the flesh.
<b>PHYSICAL IMPURITIES</b>	No skin to be attached (except on grapes).
	Noticeable dark spots.
	Grapes must have no splits, cuts or wounds.
<b>PHYSIOLOGICAL DEFECTS</b>	Dehydrated, dry or tough fruit.
	Loss of structural integrity or mushy fruit.
	Slimy or slippery appearance or feel.
	Excessive moisture in packaging, evident by excessive condensation.
	Browning of fruit.
<b>TEMPERATURE DAMAGE</b>	Loss of juiciness, browning or surface pitting (chilling injury).
	Browning, softening texture and loss of flavour or aroma (heat injury).

# Produce Specification: Cut Fruit Seasonal Mix

<b>CATEGORY</b>	Cut Fruit	<b>PRODUCT</b>	Medley
<b>PACK TYPE</b>	Pre-packed	<b>GRADE</b>	Premium

<b>GENERAL APPEARANCE</b>	
<b>INGREDIENTS</b>	Apple, pineapple, watermelon and orange.
<b>COLOUR</b>	Apple: crisp yellow-white flesh depending on variety.
	Pineapple: golden yellow flesh.
	Watermelon: uniform pink to red flesh.
	Orange: bright orange flesh.
<b>SHAPE</b>	Hand cut, cubic, rectangular, various shapes.
<b>SENSORY</b>	Fresh, juicy and tender flesh. No off odours or tastes.
<b>MATURITY</b>	Firm flesh, not mushy or stringy.
<b>AMOUNT OF JUICE</b>	A small amount is allowable.
<b>UNSALEABLE DEFECTS</b>	
<b>FOREIGN MATTER</b>	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
<b>PRODUCT COUNT</b>	No undercounts.
<b>PACK WEIGHT</b>	No underweights.
<b>MAJOR DEFECTS</b>	
<b>DISEASES</b>	Fungal or bacterial rots of the flesh.
<b>PHYSICAL IMPURITIES</b>	No skin to be attached on fruit.
	Noticeable dark spots.
<b>PHYSIOLOGICAL DEFECTS</b>	Dehydrated, dry or tough fruit.
	Loss of structural integrity or mushy fruit.
	Slimy or slippery appearance or feel.
	Excessive moisture in packaging, evident by excessive condensation.
	Browning of fruit.
<b>TEMPERATURE DAMAGE</b>	Loss of juiciness, browning or surface pitting (chilling injury).
	Browning, softening texture and loss of flavour or aroma (heat injury).