

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

## GENERAL APPEARANCE

|                        |  |
|------------------------|--|
| <b>INGREDIENTS</b>     | Pineapple.   |
| <b>COLOUR</b>          | Golden yellow flesh.   |
| <b>SHAPE</b>           | Hand cut, cubic, rectangular, various shapes.                  |
| <b>SENSORY</b>         | Fresh, sweet, juicy and tender flesh. No off odours or tastes. |
| <b>MATURITY</b>        | Firm flesh, not mushy, chalky or fibrous.                      |
| <b>AMOUNT OF JUICE</b> | A small amount is allowable.                                   |

## UNSALEABLE DEFECTS

|                       |   |
|-----------------------|---|
| <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.                                      |

## MAJOR DEFECTS

|                              |  |
|------------------------------|--|
| <b>DISEASES</b>              | Fungal or bacterial rots of the flesh.                                 |
| <b>PHYSICAL IMPURITIES</b>   | No skin to be attached.  |
|                              | 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) |

## RECEIVAL

|                                    |   |
|------------------------------------|---|
| <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>Foodstuffs 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> |

# Produce Specification: Cut Pineapple

|                                     |  |
|-------------------------------------|--|
|                                     | <p><b>Pre-packaged</b> produce must display the grower's name, the packed on date, best before date or used by date (batch code optional).</p>   |
| <b>SHELF LIFE</b>                   | <p>Produce must have a shelf life of at <b>least 7 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 2 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, licences, 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>   |