## **Produce Specification: Longan**



CATEGORY	Longan	PRODUCT	Generic
PACK TYPE	Loose and pre-packed	GRADE	

GENERAL APPEARANCE				
COLOUR	Light brown to brown skin may have yellow undertones, translucent to			
COLOGN	white flesh with black seeds.			
SHAPE	Round to oval.			
SENSORY	No off odours or tastes.			
MATURITY	Free from green fruit.			
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.			
UNSALEABLE DEFECTS				
FOREIGN MATTER	Evidence of live insects.			
FOREIGN WATTER	Nil foreign matter (e.g. glass, metal, hard plastics).			
PRODUCT COUNT	No undercounts.			
PACK WEIGHT	No underweights.			
MAJOR DEFECTS				
DISEASES	Fungal or bacterial rots of skin or flesh.			
DISEASES	Discolouration or deformation of fruit from viral infection.			
PHYSICAL INPURITIES	Cuts, holes, cracks or wounds that break the skin.			
TITISTEAL IN GIAITLES	Dark, soft bruises or water-soaked lesions.			
PHYSIOLOGICAL DEFECTS	Misshaped fruit.			
TEMPERATURE DAMAGE	Brown discoloured skin (freezing injury, chilling injury).			
	Dehydration leading to loss of yellow colour.			
	MINOR DEFECTS			
PHYSICAL INPURITIES	Superficial bruising or blemishes >0.5 cm <sup>2</sup> .			
SURFACE INCONSISTENCIES	Minor healed skin marks or surface scratches >0.5 cm <sup>2</sup> .			
30KI ACE INCONSISTENCIES	Brown scuffing or russeting >0.5 cm <sup>2</sup> .			
	SIZE			
DIAMETER	> 2 cm			
	RECEIVAL			
TEMPERATURE °C	5 – 8			
(AT ARRIVAL)	Uncalcable defects 00/			
	Unsaleable defects 0%			
TOLERANCE	Major defects <5% Minor defects <10%			
IOLLIANCL	Combined total limit <10%			
	<5% outside of size range			
	Packaging manufactured from new food grade materials or sanitised			
PACKAGING & LABELLING	returnable crates.			

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	Packaging to adhere to Food Stuffs North Island Produce Packaging Guidelines.  All labelling must meet the current legislative requirements.  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.  Pre-packaged produce must display the grower's name, the packed on date, best before date or used by date (batch code optional).		
SHELF LIFE	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.		
TRANSPORT CONDITIONS	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 Foodstuffs North Island  Receiving and Carrier Guidelines (refer to reference materials for more information).  Of note are pallet size, stacking standards and crate cards.		
CHEMICAL CONTAMINATE RESIDUE	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.		
ORGANICS	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.		
PHOTOS OF DEFECTS			
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