

Produce Specification: Lychee

CATEGORY	Lychee	PRODUCT	Generic Nov-Feb
PACK TYPE	Loose and Pre-packed	GRADE	

GENERAL APPEARANCE

COLOUR	Pink to red skin, white flesh, brown seed.
SHAPE	Round to heart shape.
SENSORY	Leathery, rough skin; firm sweet flesh, smooth brown seed. No off odours or tastes.
MATURITY	Firm, no green fruit.
BRIX	>16
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.

UNSALEABLE DEFECTS

FOREIGN MATTER	Evidence of live insects.
	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.
	Discolouration or deformation of fruit from viral infection.
PHYSICAL IMPURITIES	Cuts, holes, cracks or wounds that break the skin.
	Deep, soft bruises and lesions.
PHYSIOLOGICAL DEFECTS	Under sized fruit.
TEMPERATURE DAMAGE	Brown or discoloured shrivelled skin (heat damage).
	Dull brown skin (chilling injury and/or dehydration).

MINOR DEFECTS




PHYSICAL IMPURITIES	Superficial bruising or blemishes >0.5 cm ² .
SURFACE INCONSISTENCIES	Minor healed skin marks or surface scratches >0.5 cm ² .

SIZE - DIAMETER

SIZE CATEGORY	SMALL	Size not specified
	MEDIUM	Size not specified
	LARGE	Size not specified

RECEIVAL

TEMPERATURE °C (AT ARRIVAL)	5 – 8
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range

<p>PACKAGING & LABELLING</p>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Foodstuffs 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 is optional).</p>	
<p>SHELF LIFE</p>	<p>Produce must have a shelf life of at least 10 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>	
<p>TRANSPORT CONDITIONS</p>	<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 Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information). Of note are pallet size, stacking standards and crate cards.</p>	
<p>CHEMICAL CONTAMINATE RESIDUE</p>	<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>	
<p>ORGANICS</p>	<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>	
<p>PHOTOS OF DEFECTS</p>		
		
<p>Rots, mould and browning.</p>	<p>Browning.</p>	<p>Dull colouring.</p>