

# Produce Specification: Mangosteen

<b>CATEGORY</b>	Mangosteen	<b>PRODUCT</b>	Generic
<b>PACK TYPE</b>	Loose and Pre-packed	<b>GRADE</b>	

## GENERAL APPEARANCE

<b>COLOUR</b>	Dark purple to red-purple shell, red or purple like flesh, creamy white inner flesh, green or brown calyx.
<b>SHAPE</b>	Round.
<b>SENSORY</b>	Thick, leathery skin; sweet flesh, smooth brown seed. No off odours or tastes.
<b>MATURITY</b>	Firm, no green skin.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter.

## 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 skin or flesh.
	Brown russetting or webbing due to thread blight.
<b>PHYSICAL IMPURITIES</b>	Cuts, holes, cracks or wounds that break the skin.
	Dark, soft bruises or water-soaked lesions that break the skin.
<b>PHYSIOLOGICAL DEFECTS</b>	Hard translucent stones in flesh.
	Water-soaked flesh due to translucent flesh disorder.
	Yellow latex on fruit surface (>20% of surface affected).
<b>TEMPERATURE DAMAGE</b>	Hardening of the skin/shell, internal browning of flesh (chilling injury).

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Growth cracks <20 mm long, not invading flesh.
	Minor healed skin marks or surface scratches >0.5 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Latex/sap on shell surface affecting >1 cm <sup>2</sup> .
<b>TEMPERATURE DAMAGE</b>	Minor bleaching or skin affecting >1 cm <sup>2</sup> of shell (sunburn).

## SIZE

<b>SIZE CATEGORY</b>	<b>SMALL</b>	Size not specified
	<b>MEDIUM</b>	Size not specified
	<b>LARGE</b>	Size not specified

## RECEIVAL

<b>TEMPERATURE °C (AT ARRIVAL)</b>	10 – 15
<b>TOLERANCE</b>	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%

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	<p>Combined total limit &lt;10%</p> <p>&lt;5% outside of size range</p>
<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> <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 is 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 directly at the store from the supplier.</p>
<b>TRANSPORT CONDITIONS</b>	<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 <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>