

Produce Specification: Passionfruit

CATEGORY	Passionfruit	PRODUCT	Generic (Main Season February – May)
PACK TYPE	Loose	GRADE	Grade 1

GENERAL APPEARANCE

COLOUR	Deep purple to black outer skin. No green; translucent yellow to orange flesh filled with black seeds.
SHAPE	Oval to round.
SENSORY	Firm outer skin, juicy jelly like flesh, smooth glossy seeds. No off odours or tastes.
MATURITY	Deep full colour.
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.

MAJOR DEFECTS

DISEASES	Fungal or bacterial rots of skin or flesh.
PHYSICAL IMPURITIES	Cuts, holes, or wounds that break the skin, with or without leaking of juice.
	Shriveled or collapsed skin.
	Evidence of chemical residue.
	Dark, deep seated bruises or water-soaked lesions.
PHYSIOLOGICAL DEFECTS	Small fruit with thick firm rind and small pulp cavity.
	Grease or brown spot.
TEMPERATURE DAMAGE	Surface and internal discolouration, pitting, water-soaked areas, and uneven ripening (chilling injury).
	Excessive wrinkling and discolouration (freezing injury).
	Brown or yellow spotting (sunburn).

MINOR DEFECTS

PHYSICAL IMPURITIES	Superficial cuts affecting >1 cm ² .
SURFACE INCONSISTENCIES	Minor healed skin marks or surface scratches >1 cm ² .
	Bleached or scorched areas affecting >25% of fruit surface.

SIZE - DIAMETER

SIZE CATEGORY	MEDIUM	50 mm – 65 mm
	LARGE	65 mm+




RECEIVAL

TEMPERATURE °C (AT ARRIVAL)	8 – 12
	Unsaleable defects 0%


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TOLERANCE	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range
PACKAGING & LABELLING	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to Food Stuffs North Island Produce Packaging Guidelines.</p> <p>All labelling must meet the current legislative requirements.</p> <p>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.</p> <p>Pre-packaged produce must display the grower’s name, the packed-on date, best before date or used by date (batch code optional).</p>
SHELF LIFE	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.
TRANSPORT CONDITIONS	<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 Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>
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

		
Irregular sizing.	Soft and wrinkled.	Cracks.

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Soft rots.		