

Produce Specification: Citrus Mandarin

GENERAL APPEARANCE BY VARIETY				
VARIETY	BRIX ° (SOLUBLE SOLIDS)	COLOUR	SENSORY	MATURITY
Clementine	>10	Deep orange.	Glossy, smooth skin. Strong tangy flavour. No off odours or tastes.	Light green colour affecting <10% of skin.
Satsuma	>8.5	Deep orange, no greening.	Glossy, smooth skin, not puffy. No off odours or tastes.	Light green colour affecting <10% of skin.
Encore	>8.5	Deep orange, no greening.	Glossy, smooth skin, not puffy. No off odours or tastes.	Light green colour affecting <10% of skin.
Afourer	>8.5	Deep orange, no greening.	Glossy, smooth skin, not puffy. No off odours or tastes.	Light green colour affecting <10% of skin.
NZ Nugget	>8.5	Uniform deep orange.	Bumpy-knobby skin, not puffy. No off odours or tastes.	Light green tinge (<2 cm ²) affecting <5% of fruit.

MANDARINS - GENERAL ACCEPTANCE CRITERIA			
SHAPE	Round to slightly squat.		
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 overcount.		
PACK WEIGHT	No underweights.		
MAJOR DEFECTS			
DISEASES	Fungal or bacterial rots of skin or flesh (e.g. Penicillin mould, brown rot, soft rot).		
	Dark lesions on the fruit skin (e.g. Black spot, Septoria spot).		
	Black decay at the fruit core (Alternaria).		
PHYSIOLOGICAL DEFECTS	Excessively puffy skin, separating from the flesh.		
	Dark irregular pitting on rind.		
	Creasing (albedo breakdown) affecting >1 cm ² .		
PHYSICAL IMPURITIES	Cuts, holes, cracks or wounds that break the skin.		
TEMPERATURE DAMAGE	Dark irregular pitting on rind (chilling injury).		
	Water soaked, soft areas (freezing damage).		
MINOR DEFECTS			
DISEASES	Black/grey marks e.g. sooty blotch or sooty mould affecting >1 cm ² of fruit surface.		
PHYSICAL IMPURITIES	Brown/black speckles (rust mite damage) affecting in aggregate >4 cm ² .		
	Compression damage.		
SURFACE INCONSISTENCIES	Oleocellosis (oil spotting) affecting >1 cm ² of surface.		
	Dark blemishes (e.g. stem end blemish) affecting in aggregate >2 cm ² of surface around stem.		
	Light blemishes affecting in aggregate >4 cm ² of surface.		
TEMPERATURE DAMAGE	Bleached yellow-orange areas (light sunburn) affecting >4 cm ² (1 cm ² NZ Nugget)		
SIZE - DIAMETER			
	LOCAL	MEDIUM	55 – 60 mm

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CLEMENTINE		LARGE	60 – 65 mm
		EXTRA LARGE	65 – 70 mm
		JUMBO	>70 mm
	IMPORTED	SMALL	55 – 63 mm
		MEDIUM	63 – 68 mm
		LARGE	68 – 75 mm
SATSUMA	LOCAL AND IMPORTED	MEDIUM	55 – 60 mm
		LARGE	60 – 65 mm
		EXTRA LARGE	65 – 70 mm
		JUMBO	>70 mm
		PRE-PACKED	>50 mm
ENCORE	LOCAL AND IMPORTED	MEDIUM	55 – 60 mm
		LARGE	60 – 65 mm
		EXTRA LARGE	65 – 70 mm
		JUMBO	>70 mm
		PRE-PACKED	>50 mm
AFOURER	LOCAL AND IMPORTED	MEDIUM	55 – 60 mm
		LARGE	60 – 65 mm
		EXTRA LARGE	65 – 70 mm
		JUMBO	>70 mm
		PRE-PACKED	>50 mm
NZ NUGGET	LOCAL	MEDIUM	55 – 60 mm
		LARGE	60 – 65 mm
		EXTRA LARGE	65 – 70 mm
		JUMBO	>70 mm
		PRE-PACKED	>50 mm
RECEIVAL ALL MANDARINS			
TEMPERATURE °C (AT ARRIVAL)	5 – 14		
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 optional).</p>
<p>SHELF LIFE</p>	<p>Produce must have a shelf life of at least 5 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, 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.</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>