

Produce Specification: Coconut

CATEGORY	Coconut	PRODUCT	Green Drinking
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE	
COLOUR	Off white shell, white flesh & milky fluid
SHAPE	Pentagonal.
SENSORY	Sweet taste & free of foreign odours & tastes.
MATURITY	Ripe firm flesh partly filled with fluid.
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, mould growth
PHYSICAL IMPURITIES	Unhealed cuts, holes and splits, fluid leakage
PHYSIOLOGICAL DEFECTS	Misshapes
	Soft, shriveled, discoloured of white husk
MINOR DEFECTS	
SURFACE INCONSISTENCIES	Healed cuts <1mm & scarring >2sq cm.
SIZE - DIAMETER	
SIZE	90-130mm Diamter

Produce Specification: Coconut

CATEGORY	Coconut	PRODUCT	Whole
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE	
COLOUR	Brown shell, white flesh & milky fluid.
SHAPE	Round to oval
SENSORY	Smooth glossy skin, not puffy & free of foreign odours and tastes
MATURITY	Ripe firm flesh partly filled with fluid.
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, mould growth
PHYSICAL IMPURITIES	Unhealed cuts, holes and splits, fluid leakage
PHYSIOLOGICAL DEFECTS	Misshapes
MINOR DEFECTS	
SURFACE INCONSISTENCIES	Healed cuts <1mm & scarring >2sq cm.
SIZE - DIAMETER	
SIZE	90 -130mm Diameter

RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	4 - 15
TOLERANCE	Unsaleable defects 2 %
	Major & Physiological defects <5%
	Cosmetic <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 Foodstuffs 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	<p>Produce must have a shelf life of at least 14 days arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>Produce must have a packed on date of no more than 9 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
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	<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>
ORGANICS	<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>

PHOTOS OF DEFECTS		
		<p>Fluid Leak</p>