

RECEIVAL ALL GRAPEFRUIT	
<b>TEMPERATURE °C (AT ARRIVAL)</b>	5 – 14
<b>TOLERANCE</b>	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range
<b>PACKAGING &amp; LABELLING</b>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.                      Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b>.                      All labelling must meet the current legislative requirements.  <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.  <b>Pre-packaged</b> produce must display the grower’s name, the packed on date, best before date or used by date (batch code optional).</p>
<b>SHELF LIFE</b>	Produce must have a shelf life of <b>at least 5 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.
<b>TRANSPORT CONDITIONS</b>	<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 <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information).                      Of note are pallet size, stacking standards and crate cards.</p>
<b>CHEMICAL CONTAMINATE RESIDUE</b>	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.
<b>ORGANICS</b>	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.

# Produce Specification: Citrus Grapefruit

<b>CATEGORY</b>	Grapefruit	<b>PRODUCT</b>	Marshy Ruby, Rio Red, Star Ruby.
<b>PACK TYPE</b>	Loose	<b>GRADE</b>	Premium

## GENERAL APPEARANCE

<b>COLOUR</b>	Pink blush on yellow skin. Dark pink to red flesh.
<b>SHAPE</b>	Round to squat pear shape.
<b>SENSORY</b>	Firm with smooth skin, juicy flesh with mild flavour. Fruit segments should separate easily from skin and pith. No off odours or tastes.
<b>MATURITY</b>	Light green colour affecting <10% of skin.
<b>BRIX °</b>	>9
<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 overcount.

## MAJOR DEFECTS

<b>DISEASES</b>	Fungal or bacterial rots of skin or flesh (e.g. Penicillin mould, brown rot, soft rot).
<b>PHYSICAL IMPURITIES</b>	Cuts, holes, cracks or wounds that break the skin.
<b>TEMPERATURE DAMAGE</b>	Dark irregular pitting on rind (chilling injury).
	Water-soaked, soft areas (freezing damage).
	Pale, hard areas on skin (severe sunburn).

## MINOR DEFECTS

<b>DISEASES</b>	Black/grey marks e.g. sooty blotch or sooty mould affecting >33% of fruit surface.
<b>PHYSICAL IMPURITIES</b>	Brown/black speckles (rust mite damage) affecting in aggregate >4 cm <sup>2</sup> .
<b>PHYSIOLOGICAL DEFECTS</b>	Stem end corrugations >2 mm wide covering half the fruit.
	Stem end rind breakdown (SERB).
<b>SURFACE INCONSISTENCIES</b>	Oleocellosis (oil spotting) affecting >1 cm <sup>2</sup> of surface.
	Dark blemishes (e.g. stem end blemish) affecting in aggregate >2 cm <sup>2</sup> of surface around stem.
	Light blemishes affecting in aggregate >4 cm <sup>2</sup> of surface.
<b>TEMPERATURE DAMAGE</b>	Bleached yellow-orange areas (light sunburn) affecting >4 cm <sup>2</sup> .

## SIZE - DIAMETER

<b>SIZE CATEGORY</b>	<b>MEDIUM</b>	80 – 90 mm
	<b>LARGE</b>	90 – 100 mm

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<b>CATEGORY</b>	Grapefruit	<b>PRODUCT</b>	NZ
<b>PACK TYPE</b>	Loose	<b>GRADE</b>	Premium and Choice

<b>GENERAL APPEARANCE</b>		
<b>COLOUR</b>	Yellow skin.	
<b>SHAPE</b>	Round to squat pear shape.	
<b>SENSORY</b>	Firm with smooth skin, juicy flesh with mild flavour. Fruit segments should separate easily from skin and pith. No off odours or tastes.	
<b>MATURITY</b>	Light green colour affecting <20% of skin.	
<b>BRIX°</b>	>9	
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter.	
<b>UNSALEABLE DEFECTS</b>		
<b>FOREIGN MATTER</b>	Evidence of live insects.	
	Nil foreign matter (e.g. glass, metal, hard plastics).	
<b>PRODUCT COUNT</b>	No overcount.	
<b>MAJOR DEFECTS</b>		
<b>DISEASES</b>	Fungal or bacterial rots of skin or flesh (e.g. Penicillin mould, brown rot, soft rot).	
<b>PHYSICAL IMPURITIES</b>	Cuts, holes, cracks or wounds that break the skin.	
<b>TEMPERATURE DAMAGE</b>	Dark irregular pitting on rind (chilling injury).	
	Water-soaked, soft areas (freezing damage).	
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