

Produce Specification: Citrus Lime

CATEGORY	Lime	PRODUCT	Tahitian/US/NZ
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Light green to green skin with pale green flesh.
SHAPE	Round to slightly oval.
SENSORY	Firm with smooth, thin peel. Juicy flesh with strong tangy flavour. No off odours or tastes.
MATURITY	Juice content >30%. Yellow colour indicates that fruit is overmature.
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).
PHYSICAL IMPURITIES	Cuts, holes, cracks or wounds that break the skin.
PHYSIOLOGICAL DEFECTS	Stylar end breakdown seen as firm, tan coloured water-soaked area at the tip.
TEMPERATURE DAMAGE	Dark irregular pitting on rind (chilling injury).
	Water-soaked, soft areas (freezing damage).
	Pale, hard areas on skin (severe sunburn).

MINOR DEFECTS

DISEASES	Black/grey marks e.g. sooty blotch or sooty mould affecting >33% of fruit surface.
PHYSICAL IMPURITIES	Brown/black speckles (rust mite damage) affecting in aggregate >4 cm ² .
PHYSIOLOGICAL DEFECTS	Sunken pits in skin (Peteca).
	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 .

SIZE - DIAMETER

SIZE CATEGORY	LOCAL & IMPORTED	SMALL	40 – 45 mm
		MEDIUM	45 – 50 mm
		LARGE	50 – 55 mm
		JUMBO	55 – 60 mm

RECEIVAL	
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
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	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.
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.