

Produce Specification: Citrus Orange

GENERAL APPEARANCE BY VARIETY				
VARIETY	BRIX ° (SOLUBLE SOLIDS)	COLOUR	SHAPE	MATURITY
Navel (NZ)	N/A	Light to full orange.	Round to slightly oval.	BrimA maturity standard for NZ navel oranges. NZ navel oranges must have a BrimA value of ≥ 90 for 75% of fruit. Sample size is a minimum of 32 fruit.
Navel (Imported)	>9	Light to full orange.	Round to slightly oval.	
Valencia	>10	Light to full orange, no greening.	Round to slightly oval.	Light green colour affecting less than 10% of fruit surface.
Blood, Caracara	>10	Blood: Rich orange skin with red blush. Deep maroon flesh. Caracara: Orange skin. Pinkish red flesh.	Round to slightly oval.	Light green colour affecting less than 10% of fruit surface.







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ORANGES - GENERAL ACCEPTANCE CRITERIA			
SENSORY	Firm smooth skin with juicy flesh, seedless. No off odours or tastes.		
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.		
MAJOR DEFECTS			
DISEASES	Fungal or bacterial rots of skin or flesh (e.g. Penicillin mould, brown rot, soft rot).		
PHYSIOLOGICAL DEFECTS	Dark irregular pitting on rind affecting >1 cm ² .		
	Creased skin (albedo) affecting >1 cm ² .		
	Enlarged navels.		
	Stem end rind breakdown (SERB).		
PHYSICAL IMPURITIES	Cuts, holes, cracks or wounds that break the skin.		
TEMPERATURE DAMAGE	Water-soaked, soft areas (freezing damage).		
	Dark brown depressed lesions (chilling injury).		
	Pale, hard areas of skin (severe sunburn).		
MINOR DEFECTS			
DISEASES	Black/grey marks e.g. sooty blotch or sooty mould affecting >1 cm ² .		
PHYSIOLOGICAL DEFECTS	Skin badly puffed and separated from flesh segments.		
	Skin creasing (albedo breakdown) affecting >1 cm ² of surface.		
PHYSICAL IMPURITIES	Brown/black speckles (rust mite damage) affecting in aggregate >1 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 >1 cm ² .		
SIZE			
NAVEL (NZ)	MEDIUM	55 – 60mm	
	LARGE	60 – 65mm	
	EXTRA LARGE	65 – 70mm	
	JUMBO	>70 mm	
	PRE-PACKED	50 mm+	
NAVEL (IMPORTED)	56ct	72 – 97 mm	
	72ct	65 – 89 mm	
	88ct	60 – 80 mm	
	113ct	64 – 70 mm	
VALENCIA	PRE-PACKED (DIAMETER)	SMALL	65 – 70 mm

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		MEDIUM	70 – 75 mm
	PRE-PACKED (WEIGHT)	1.5 kg	8 piece
		2 kg	10 piece
		3 kg	12 piece
	IMPORTED	56ct	72 – 97 mm
		64ct	69 – 93 mm
		72ct	65 – 89 mm
		80ct	62 – 84 mm
88ct		60 – 80 mm	
100ct		57 – 77 mm	
	113ct	64 – 72 mm	
BLOOD/CARACARA (IMPORTED)	88ct	60 – 80 mm	
	113ct	64 – 72 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. 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).</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.		

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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		
		
Heavy Pitting <1 cm ² .	Creasing (albedo) <30 mm.	Heavy Pitting <1 cm ² .
		
Dry Blemish (marginal) <1 cm.	Frost Damage <2 cm ² .	Enlarged Navel <30 mm.