

Produce Specification: Cut Fruit Citrus Mix

CATEGORY	Cut Fruit	PRODUCT	Citrus Mix Cut Fruit
PACK TYPE	Pre-packed	GRADE	Premium

GENERAL APPEARANCE	
INGREDIENTS	Pineapple, Orange, Grapes, Kiwifruit, Grapefruit.
COLOUR	Pineapple: golden yellow flesh.
	Orange: bright orange flesh.
	Grapes: purple or green depending on variety.
	Kiwifruit: vibrant green flesh with white core and black seeds.
	Grapefruit: depending on variety, yellow, pink or ruby red flesh.
SHAPE	Hand cut, cubic, rectangular, various shapes.
SENSORY	Fresh, juicy and tender flesh. No off odours or tastes.
MATURITY	Firm flesh, not mushy or stringy.
AMOUNT OF JUICE	A small amount is allowable.
UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PACK WEIGHT	No underweights.
MAJOR DEFECTS	
DISEASES	Fungal or bacterial rots of the flesh.
PHYSICAL IMPURITIES	No skin to be attached (except on grapes).
	Noticeable dark spots.
	Grapes must have no splits, cuts or wounds.
PHYSIOLOGICAL DEFECTS	Dehydrated, dry or tough fruit.
	Loss of structural integrity or mushy fruit.
	Slimy or slippery appearance or feel.
	Excessive moisture in packaging, evident by excessive condensation.
	Browning of fruit.
TEMPERATURE DAMAGE	Loss of juiciness, browning or surface pitting (chilling injury).
	Browning, softening texture and loss of flavour or aroma (heat injury).
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	< 5
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range

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<p>PACKAGING & LABELLING</p>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Food Stuffs 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 or best before date (batch code optional).</p>
<p>SHELF LIFE</p>	<p>Produce must have a shelf life of at least 10 days upon arrival at the Distribution Centre, or direct to the store from the supplier. Produce must have a packed on date of no more than 6 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>