

Produce Specification: Pineapple

CATEGORY	Pineapple	PRODUCT	Generic
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Green yellow (1/4) to golden yellow (3/4) skin. Golden/pale yellow flesh.
SHAPE	Pinecone.
SENSORY	Fresh, sweet, juicy, and tender flesh. No off odours or tastes.
MATURITY	>12 Brix
CLEANLINESS	Free from dirt, insect stains, residue, or other foreign matter. Must be de-crowned, no leaves.

UNSALEABLE DEFECTS

FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT COUNT	No undercounts.

MAJOR DEFECTS

DISEASES	Fungal or bacterial rots of the flesh.
	Water-soaked flesh (pink disease).
PHYSICAL IMPURITIES	Cuts, breaks or splits that break the skin.
	Insect or pest damage including holes, deep bruising or soft damaged areas.
PHYSIOLOGICAL DEFECTS	Dehydrated, woody or tough fruit (marbling disease).
	Loss of structural integrity or mushy fruit.
	Slimy or slippery appearance or feel.
	Excessive moisture in packaging, evident by excessive condensation.
	Hardened white flesh (immature).
TEMPERATURE DAMAGE	Loss of juiciness, browning or surface pitting (chilling injury).
	Browning, softening texture and loss of flavour or aroma (heat injury).

MINOR DEFECTS

SKIN MARKS / BLEMISHES	With superficial light (beige) colouring of skin affecting >25% of fruit.
PHYSIOLOGICAL DEFECTS	With multiple crowns on each fruit.
TEMPERATURE DAMAGE	With light, bleached areas affecting >10% visible surface (sunburn).
PHYSICAL IMPURITIES	With skin scuffs, rubs, prickly eye affecting >25% surface of fruit.
	Minor mould on crown and butt affecting <25% or 2-3 fruit per box.

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

<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, best before date or used by date (batch code optional).</p>
<p>SHELF LIFE</p>	<p>Produce must have a shelf life of at least 7 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 2 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>