

Produce Specification: Tomato

GENERAL APPEARANCE BY VARIETY						
VARIETY	COLOUR*	SHAPE	SENSORY	MATURITY	TEMPERATURE °C (AT ARRIVAL)	SIZE
Beefsteak	Vibrant bright red fruit	Round with no irregularities, points or raised edges.	Firm, with smooth, thin, tight skin, juicy flesh. Calyx attached. No off odours or tastes.	Vine ripened. Firm fruit with tight skin, not green (immature) or soft and dark red (over-mature).	12 – 20	SMALL: 70 mm MEDIUM: 73-75 mm LARGE: 80-85 mm
Campari	Vibrant bright red fruit, green vine.	Round with no irregularities, points or raised edges.	Firm, with thin tight skin, juicy flesh. No off odours or tastes.	Firm fruit with tight skin, not green (immature) or soft and dark red (over-mature).	12 – 15	SMALL: 45mm MEDIUM: 45-55mm LARGE: 55mm+
Vine	Vibrant bright red fruit	Round with no irregularities, points or raised edges.	Firm, with smooth, thin, tight skin, juicy flesh. Truss attached. No off odours or tastes.	Vine ripened. Firm fruit with tight skin, not green (immature) or soft and dark red (over-mature).	12 – 20	SMALL: 45 mm MEDIUM: 45-55 mm LARGE: >55 mm
Cherry	Uniform red colour (Summer 3-9) (Winter 4-9)	Uniformly round.	Smooth skin, calyx removed, Soft to firm under palm pressure (Excessive softness not acceptable) free from foreign matter and no unusual smells or taste.	To be consistent with the colour specification chart.	8 – 18	20 – 30 mm







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Hothouse	Uniform red colour (Summer 4-9) (Winter 5-9)	Uniformly round.	Smooth skin, calyx removed, Soft to firm under palm pressure, (Excessive softness not acceptable) free from foreign matter and no unusual smells or taste.	To be consistent with the colour specification chart.	8 – 18	SMALL: 50-60 mm MEDIUM: 60-65 mm LARGE: 65-75 mm
Low Acid	(Stage 4 – 5 on chart). May have slightly uneven colouring.	Oval.	Calyx removed with no unusual smells or taste.	Firm and not excessively green (immature) or dark red (overripe).	10 – 15	50 – 65 mm
Outdoor	Uniform Red: (Stage 5 – 7 on chart).	Uniformly round.	Smooth skin, calyx removed, firm, does not yield to palm pressure, free from foreign matter and no unusual smells or taste.	Firm and not excessively green (immature) or dark red (overripe).	10 – 15	SMALL: 55-60mm MEDIUM: 60-65mm LARGE: 65-70mm
*Colour stage from NZ Hothouse Tomato Colour Chart						




TOMATOES - GENERAL ACCEPTANCE CRITERIA	
CLEANLINESS	Free from dirt, insect stains, spray 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 undercounts.
MAJOR DEFECTS	
DISEASES	Fungal or bacterial rots of skin or flesh (e.g. blossom rot).
	Blotchy appearance from viral infection.
PHYSICAL IMPURITIES	Cuts, holes, cracks or wounds that break the skin from physical or pest damage.
	Stem punctures should not exceed 5% of items per carton.
	Soft areas with halo appearance due to severe bruising.
PHYSIOLOGICAL DEFECTS	Softening or rot developing at blossom end (calcium deficiency).
	Internal browning (grey wall / vascular browning).
	Circular or star shaped cracking around stem; blossom or zipper scarring.
TEMPERATURE DAMAGE	Bleached appearance on skin, yellow or grey spots and cracking of the skin (sunscald).
	With soft flesh, pitted skin, blotchy or incomplete colour development (chilling injury).
MINOR DEFECTS	
PHYSICAL IMPURITIES	Minor skin blemishes affecting >5% (>0.25 cm ² – cherry) of fruit.
	Light bruising affecting >5% (>0.25 cm ² – cherry) of fruit.
SURFACE INCONSISTENCIES	Zipper lines affecting more than half the length of tomato and >1 mm width.
	Healed, superficial insect damage affecting >2 cm ² .
PHYSIOLOGICAL DEFECTS	Green shoulders affecting >2 cm ² (0.5 cm ² – cherry) in total per fruit.
RECEIVAL	
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside size range
PACKAGING & LABELLING	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to Food Stuffs 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	<p>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.</p> <p>Produce must have a packed on date of no more than 5 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
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	<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>
ORGANICS	<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>

PHOTOS OF DEFECTS

		
Bruising.	Miss-set (one larger and different shape) to the others.	String mark.
		

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Mouldy calyx.	Rotten fruit.	Skin splits and zipper lines.
		
Mouldy vine.	Hard green fruit.	Red fruit overly soft, green fruit too hard.