

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). Black/grey marks e.g. sooty blotch or sooty mould affecting > 4 cm ²	
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.	
	TAG 2 (Select grade) – in aggregate > 12 cm ² of surface.	
TEMPERATURE DAMAGE	Bleached yellow-orange areas (light sunburn) affecting >1 cm ² .	
SIZE		
NAVEL / VALENCIA (NZ)	MEDIUM	70 - 75mm
	LARGE	75 – 80mm
	EXTRA LARGE	80 – 85mm
	JUMBO	85 – 90mm
	PRE-PACKED [PAMS]	70 – 75mm
	PRE-PACKED [2kg]	65 – 70mm
NAVEL / VALENCIA (IMPORTED)	56ct	85mm+
	72ct	80 – 95mm
	88ct	75 – 90mm
	113ct	70 – 85mm

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	PRE-PACKED [PAMS]	70 – 75mm
	PRE-PACKED [2kg]	65 – 70mm
BLOOD/CARACARA (IMPORTED)	88ct	80 – 85 mm
	113ct	70 – 75 mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	5 – 14	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10% [TAG 2/ Select Grade - Minor defects <20%]	
	Combined total limit <10% [TAG 2/ Select Grade - <20%]	
	<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	<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>	

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PHOTOS OF DEFECTS		
		
Enlarged Navel <30 mm.	Creasing (albedo) <30 mm.	Heavy Pitting <1 cm ² .
		
Dry Blemish (marginal) <1 cm.	Frost Damage <2 cm ² .	Sooty Moulds
		
Superficial skin marks > 4 cm ² (tag1) / >12cm ² (tag2)		