

Produce Specification: Capsicum



GENERAL APPEARANCE BY VARIETY				
VARIETY	COLOUR	SHAPE	MATURITY	SENSORY
Bell Green	Mid to dark green skin. Bright green calyx.	Square to oblong, slightly tapered at blossom end, may be twisted slight off centre.	Mid to dark green	Firm, crisp, juicy flesh; sweet and peppery in taste. No off odours or tastes.
Bell Red	Mid red to dark red. Bright green calyx.	Square to oblong, slightly tapered at blossom end, may be twisted slight off centre.	Firm, a 50% green shoulder is allowable.	Firm, crisp, juicy flesh; sweet and peppery in taste. No off odours or tastes.
Bell Yellow	Yellow to golden yellow. Bright green calyx.	Square to oblong, slightly tapered at blossom end, may be twisted slight off centre.	Firm, a 50% green shoulder is allowable.	Firm, crisp, juicy flesh; sweet and peppery in taste. No off odours or tastes.
Bell Orange	Mid orange to dark orange. Bright green calyx.	Square to Oblong, slightly tapered at blossom end, may be twisted slight off centre.	Firm, a 50% green shoulder is allowable.	Firm, crisp, juicy flesh; sweet and peppery in taste. No off odours or tastes.
Romero	Bright red to burgundy skin, red and green spots <2 cm ² or brown tinge affecting >10% of surface area allowed. Bright green calyx.	Cylindrical to oblong. No tolerance for bends >45° from vertical, twists, deformations or extremely pointed blossom ends.	Firm, a 50% green shoulder is allowable.	Walls are thinner than Bell Capsicum. Fruit is softer bodied and not as firm or crisp. No off odours or tastes.
Sweet / Sweetpoint / Mini Vine Sweet	Four colour varieties, bright red skin, warm yellow skin, bright orange skin or green skin; all with green calyx. Nil with green or brown spotting affecting >0.5 cm ² of total surface area.	Cylindrical to oblong. No tolerance for bends >45° from vertical, twists, deformations or extremely pointed blossom ends.	Firm, a 50% green shoulder is allowable.	Walls are thinner than Bell Capsicum. Fruit is softer bodied and not as firm or crisp. No off odours or tastes.

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CAPSICUM - GENERAL ACCEPTANCE CRITERIA			
VISUAL APPEARANCE	With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter. Stems may be clipped for extra-large or large fruit, otherwise, it should be intact.		
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Cleanly trimmed.		
UNSALEABLE DEFECTS			
FOREIGN MATTER	Evidence of live insects. Nil foreign matter (e.g. glass, metal, hard plastics).		
PRODUCT COUNT	No undercounts.		
PACK WEIGHT	No underweights.		
MAJOR DEFECTS			
DISEASES	Fungal or bacterial rots of skin or flesh. Deformation or mottling due to viral infection.		
PHYSICAL INPURITIES	Unhealed cuts, holes and/or splits from physical or pest damage that break the skin. Soft areas with deep seated bruises.		
PHYSIOLOGICAL DEFECTS	Open growth or stem end cracks, or superficial skin cracking due to excess moisture during growth. Softening or rotting at blossom end (calcium deficiency). Dark green or brown spots across skin (Yolo spot). Double pollination, or extra growth of "ear" located near the calyx of the fruit.		
TEMPERATURE DAMAGE	Pitting, discolouration or water-soaked appearance (chilling injury). Soft flesh or wrinkled skin (dehydration). Bleached or black discolouration of skin (sunburn).		
MINOR DEFECTS			
PHYSICAL INPURITIES	Superficial (<1 mm deep) bruising, healed scars, scratches or dark rub marks affecting in total >1 cm ² .		
SURFACE INCONSISTENCIES	Dark, dry spots >1mm in diameter (limit 3). Scattered, superficial light brown marks affecting >4 cm ² in total.		
SIZE			
BELL	CARTON	20-26ct	DIAMETER
			85 – 100 mm
		28-32ct	75 – 85 mm
		34-36ct	65 – 75 mm
	LOOSE	40ct	MED
			75 - 85 mm
		50ct	LARGE/XL
			85 - 100 mm
SWEETPOINT /ROMERO	SMALL		
	80 – 130 mm		
	MEDIUM		
	130 – 170 mm		
	LARGE		
	170 – 210 mm		
	EXTRA LARGE		
	210 – 250 mm		

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RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	8 – 12	
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 Food Stuffs North Island Produce Packaging Guidelines. 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 packed on date of no more than 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, licences, 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.	
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		
		
Shrivelled skin.	Stem rot.	Stem starting to rot and mould.