

Produce Specification: Citrus Mandarin

GENERAL APPEARANCE BY VARIETY				
VARIETY	BRIX ° (SOLUBLE SOLIDS)	COLOUR	SENSORY	MATURITY
Clementine	>10	Deep orange.	Glossy, smooth skin. Strong tangy flavour. No off odours or tastes.	Light green colour affecting <10% of skin.
Satsuma	>8.5	Deep orange, no greening.	Glossy, smooth skin, not puffy. No off odours or tastes.	Light green colour affecting <10% of skin.
Encore	>8.5	Deep orange, no greening.	Glossy, smooth skin, not puffy. No off odours or tastes.	Light green colour affecting <10% of skin.
Afourer	>8.5	Deep orange, no greening.	Glossy, smooth skin, not puffy. No off odours or tastes.	Light green colour affecting <10% of skin.
NZ Nugget	>8.5	Uniform deep orange.	Bumpy-knobbly skin, not puffy. No off odours or tastes.	Light green tinge (<2 cm ²) affecting <5% of fruit.

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MANDARINS – GENERAL ACCEPTANCE CRITERIA	
SHAPE	Rough to slightly squat
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.
PACK WEIGHT	No underweights
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 $> 4 \text{ cm}^2$
	Dark lesions on the fruit skin (e.g. Black spot, septoria spot)
	Black decay at the fruit core (Alternaria)
PHYSIOLOGICAL DEFECTS	Excessively puffy skin, separating from the flesh.
	Dark irregular pitting on rind.
	Creasing (albedo) affecting $>1 \text{ cm}^2$.
PHYSICAL IMPURITIES	Cuts, holes, cracks or wounds that break the skin.
TEMPERATURE DAMAGE	Dark irregular pitting on rind (chilling injury).
	Water-soaked, soft areas (freezing damage).
MINOR DEFECTS	
DISEASES	Black/grey marks e.g. sooty blotch or sooty mould affecting $>1 \text{ cm}^2$ of fruit surface.
PHYSICAL IMPURITIES	Brown/black speckles (rust mite damage) affecting in aggregate $>4\text{cm}^2$
	Compression damage.
SURFACE INCONSISTENCIES	Oleocellosis (oil spotting) affecting $>1 \text{ cm}^2$ of surface.
	Dark blemishes (e.g. stem end blemish) affecting in aggregate $>2 \text{ cm}^2$ of surface around stem.
	Light blemishes affecting in aggregate $>4 \text{ cm}^2$ of surface.
TEMPERATURE DAMAGE	Bleached yellow-orange areas (light sunburn) affecting $>4 \text{ cm}^2$. (1 cm^2 NZ Nugget)

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SIZE - DIAMETER			
CLEMINTINE	LOCAL	MEDIUM	55 – 60 mm
		LARGE	60 – 65 mm
		EXTRA LARGE	60 – 70 mm
		JUMBO	>70 mm
	IMPORTED	SMALL	55 – 63 mm
		MEDIUM	63 – 68 mm
		LARGE	68 – 75 mm
SATSUMA	LOCAL AND IMPORTED	MEDIUM	55 – 60 mm
		LARGE	60 – 65 mm
		EXTRA LARGE	65 – 70 mm
		JUMBO	75 – 75 mm
		EXTRA JUMBO	>75 mm
		PRE - PACKED	>50 mm
AFOURER	LOCAL AND IMPORTED	MEDIUM	55 – 60 mm
		LARGE	60 – 65 mm
		EXTRA LARGE	65 – 70 mm
		JUMBO	75 – 75 mm
		EXTRA JUMBO	>75 mm
		PRE - PACKED	>50 mm
ENCORE	LOCAL AND IMPORTED	MEDIUM	55 – 60 mm
		LARGE	60 – 65 mm
		EXTRA LARGE	65 – 80 mm
		PRE - PACKED	>50 mm
NZ NUGGET	MEDIUM	55 – 60 mm	
	LARGE	60 – 65 mm	
	EXTRA LARGE	65 – 70 mm	
	JUMBO	>70 mm	
	PRE-PACKED	50 mm+	
RECEIVAL ALL MANDARINS			
TEMPERATURE °C (AT ARRIVAL)	5 - 14		
TOLERANCE	Unsaleable defects 0%		
	Major defects <5%		
	Minor defects <10%		
	Combined total limit <10%		
	<5% outside of size range		
PACKAGING & LABELLING	Packaging manufactured from new good grade materials or sanitised returnable crates. Packaging to adhere to Foodstuffs North Island Produce Packaging Guidelines . All labelling must meet the current legislative requirements.		

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	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)	
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	Stack 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.	
CHEMICAL CONTAMINATE RESIDUE	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.	
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		
		
Blemish + Skin Markings		Rots