

RECEIVAL - ALL GRAPEFRUIT	
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	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b>.</p> <p>All labelling must meet the current legislative requirements.</p> <p><b>Crate card</b> 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><b>Pre-packaged</b> 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 <b>at least 5 days</b> 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 <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (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, 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.

# Produce Specification: Citrus Grapefruit




<b>CATEGORY</b>	Grapefruit	<b>PRODUCT</b>	Marshy Ruby, Rio Red, Star Ruby.
<b>PACK TYPE</b>	Loose	<b>GRADE</b>	Premium

GENERAL APPEARANCE		
COLOUR	Pink blush on yellow skin. Dark pink to red flesh.	
SHAPE	Round to squat pear shape.	
SENSORY	Firm with smooth skin, juicy flesh with mild flavour. Fruit segments should separate easily from skin and pith. No off odours or tastes.	
MATURITY	Light green colour affecting <10% of skin.	
BRIX °	>9	
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).	
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).	
	Pale, hard areas on skin (severe sunburn).	
MINOR DEFECTS		
DISEASES	Black/grey marks e.g. sooty blotch or sooty mould affecting >33% of fruit surface.	
PHYSICAL IMPURITIES	Brown/black speckles (rust mite damage) affecting in aggregate >4 cm².	
PHYSIOLOGICAL DEFECTS	Stem end corrugations >2 mm wide covering half the fruit.	
	Stem end rind breakdown (SERB).	
SURFACE INCONSISTENCIES	Oleocellosis (oil spotting) affecting >1 cm² of surface.	
	Dark blemishes (e.g. stem end blemish) affecting in aggregate >2 cm² of surface around stem.	
	Light blemishes affecting in aggregate >4 cm² of surface.	
TEMPERATURE DAMAGE	Bleached yellow-orange areas (light sunburn) affecting >4 cm².	
SIZE - DIAMETER		
SIZE CATEGORY	MEDIUM	80 – 90 mm
	LARGE	90 – 100 mm

# Produce Specification: Citrus Grapefruit

<b>CATEGORY</b>	Grapefruit	<b>PRODUCT</b>	NZ
<b>PACK TYPE</b>	Loose	<b>GRADE</b>	Premium and Choice

GENERAL APPEARANCE		
COLOUR	Yellow skin.	
SHAPE	Round to squat pear shape.	
SENSORY	Firm with smooth skin, juicy flesh with mild flavour. Fruit segments should separate easily from skin and pith. No off odours or tastes.	
MATURITY	Light green colour affecting <20% of skin.	
BRIX°	>9	
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).	
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).	
	Pale, hard areas on skin (severe sunburn).	
MINOR DEFECTS		
DISEASES	Black/grey marks e.g. sooty blotch or sooty mould affecting >33% of fruit surface.	
PHYSICAL IMPURITIES	Brown/black speckles (rust mite damage) affecting in aggregate >4 cm².	
PHYSIOLOGICAL DEFECTS	Stem end corrugations >2 mm wide covering half the fruit.	
	Stem end rind breakdown (SERB).	
SURFACE INCONSISTENCIES	Oleocellosis (oil spotting) affecting >1 cm² of surface.	
	Dark blemishes (e.g. stem end blemish) affecting in aggregate >2 cm² of surface around stem.	
	Light blemishes affecting in aggregate >4 cm² of surface.	
TEMPERATURE DAMAGE	Bleached yellow-orange areas (light sunburn) affecting >4 cm².	
SIZE - DIAMETER		
SIZE CATEGORY	MEDIUM	80 – 90 mm
	LARGE	90 – 10 mm

PHOTOS OF DEFECTS			
			
Mould growth starting to appear	Skin Markings	ACCEPT	