

Produce Specification: Rambutan



CATEGORY	Rambutan	PRODUCT	Generic MAR-OCT
PACK TYPE	Loose	GRADE	

GENERAL APPEARANCE		
COLOUR	Scarlet red, pink or yellow skin depending on variety. Translucent white flesh.	
SHAPE	Oval shaped fruit.	
SENSORY	Rambutans have a sweet, fruity flavour with a hint of acidity reminiscent of strawberries and grapes	
MATURITY	No evidence of deterioration of the spine or browning of the skin.	
BRIX	>16	
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 undercounts.	
PACK WEIGHT	No underweights.	
MAJOR DEFECTS		
DISEASES	With evidence of fungal or bacterial rots With evidence of discolouration or disfigurement due to viruses.	
PHYSICAL INPURITIES	With any unhealed cuts, holes, punctures, cracks in skin; no wounds due to pest damage	
PHYSIOLOGICAL DEFECTS	Under sized fruit.	
TEMPERATURE DAMAGE	Brown or discoloured shrivelled skin (heat damage). With brown discoloured, withered skin or spines (Dehydration and excessive storage).	
MINOR DEFECTS		
PHYSICAL INPURITIES	With superficial cuts, scratches, marks >0.5 sq cm total surface area.	
SURFACE INCONSISTENCIES	With healed scars >0.5 sq cm total surface area.	
SIZE - DIAMETER		
SIZE CATEGORY	SMALL	30-40 mm
	MEDIUM	40-50 mm
	LARGE	50-60 mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	10 – 12	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	

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	<p>Combined total limit <10%</p> <p><5% outside of size range</p>
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 is 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	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	
Discolouration	Mould
	