

Produce Specification: Cut Melon



GENERAL APPEARANCE BY VARIETY	
VARIETY	COLOUR
Honeydew - cut	Pale green to creamy yellow flesh.
Melon Mix – cut (<i>Honeydew, Rockmelon, Watermelon</i>)	Honeydew Melon: pale green to creamy yellow flesh. Rock Melon: peach coloured flesh. Watermelon: uniform pink to red flesh.
Rockmelon - cut	Peach coloured flesh.
Watermelon – cut	Uniform pink to red colour.

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CUT MELON – GENERAL ACCEPTANCE CRITERIA	
SHAPE	Hand cut, cubic, rectangular, various shapes.
SENSORY	Fresh, juicy and tender flesh. No off odours or tastes.
MATURITY	Firm flesh, not mushy or stringy.
AMOUNT OF JUICE	A small amount is allowable.
UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects. Nil foreign matter (e.g. glass, metal, hard plastics).
PACK WEIGHT	No underweights.
MAJOR DEFECTS	
DISEASES	Fungal or bacterial rots of the flesh.
PHYSICAL INPURITIES	No skin to be attached. Noticeable dark spots.
PHYSIOLOGICAL DEFECTS	Dehydrated, dry or tough fruit. Loss of structural integrity or mushy fruit. Slimy or slippery appearance or feel. Excessive moisture in packaging, evident by excessive condensation. Browning of fruit.
TEMPERATURE DAMAGE	Loss of juiciness, browning or surface pitting (chilling injury). Browning, softening texture and loss of flavour or aroma (heat injury).
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	< 5
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 food grade materials or sanitised returnable crates. Packaging to adhere to Food Stuffs North Island Produce Packaging Guidelines . All labelling must meet the current legislative requirements. 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 7 days upon arrival at the Distribution Centre, or direct to the store from the supplier.

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TRANSPORT CONDITIONS	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). 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 OF DEFECTS		
		
Rotting (Dark areas)		