Produce Specification: Banana Cardava

CATEGORY	Banana	**PRODUCT**	Cardava
PACK TYPE	Loose	**GRADE**	Premium

GENERAL APPEARANCE	
COLOUR	Green to yellow (stage 3 to 5), with mixed or uneven colour permitted within the bunch and carton. Cardava bananas naturally display greater skin colour variation and more visible skin markings than conventional bananas. Mixed colour, russeting, superficial spotting and other natural colour variation are acceptable, provided the fruit meets the required maturity, firmness and condition
SHAPE	Slightly arched, with a blunted butt end. Necks are to be intact and undamaged. Nil with double pulp or "sausage" shapes.
SENSORY	Fruit is to be firm and sound, not soft or breaking down. Free from abnormal or off odours and tastes.
MATURITY	Maturity may range from green to yellow, provided the fruit remains firm, sound and suitable for sale, with sufficient remaining shelf life. Yellow or ripe fruit is acceptable when firm. Fruit that is over-ripe, excessively soft, breaking down, splitting or otherwise has insufficient remaining shelf life is unacceptable. Finger maturity thickness is measured at right angles to the curve of the fruit, at a point one-third from the flowering end.
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 e.g. cigar end rot, crown rot, anthracnose.
	Visible mould or active decay affecting the fruit.
PHYSICAL INPURITIES	Unhealed cuts, holes, splits, wounds or pest damage that penetrate the peel or expose or affect the underlying flesh.
	Severed or broken necks.
	Deep or soft bruising where the affected area is more than 2 mm deep, is sunken or soft, or affects the underlying flesh.
PHYSIOLOGICAL DEFECTS	Excessive senescent spotting associated with deterioration or loss of saleable condition.
	Translucent core or pitting.
	Physiological breakdown affecting the firmness, flesh condition or saleability of the fruit.
TEMPERATURE DAMAGE	Black, brown or grey discolouration or streaks of peel and flesh (chilling injury).
	Dark, water-soaked areas associated with freezing injury

Produce Specification: Banana Cardava

MINOR DEFECTS	
PHYSICAL INPURITIES	Healed scars, brown scabs or similar superficial skin markings caused by insect, hail, bird or growing damage, where the cumulative affected area exceeds 10 cm² per bunch, with skin marking exceeding 20 cm² per bunch classified as a major defect.
	Red-brown patches associated with banana rust, where the cumulative affected area exceeds 10 cm² per bunch, with skin marking exceeding 20 cm² per bunch classified as a major defect.
SURFACE INCONSISTENCIES	Superficial bruising less than 2 mm deep, or superficial abrasion and rub damage of tan, brown or black appearance, where the cumulative affected area exceeds 10 cm² per bunch, with skin marking exceeding 20 cm² per bunch classified as a major defect.
SIZE - DIAMETER	
LOOSE SIZE	Minimum finger length: 18 cm, Preferred finger length: 20-30 cm Minimum diameter (mid-point): 35 mm, Maximum diameter: Not specified, provided fruit meets quality requirements 95% of fruit within the agreed size range
RECEIVAL	

TEMPERATURE °C **(AT ARRIVAL)**	13 – 18
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <15%
	Combined total limit <15%
	<10% outside of size range
PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to **Foodstuffs 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 2 – 4 days arrival at the Distribution Centre, or direct to the store from the supplier.
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.

Produce Specification: Banana Cardava

PHOTOS OF DEFECTS		
		
ACCEPTABLE – Firm fruits and mixed colour ✓	ACCEPTABLE – Firm fruit ✓	ACCEPTABLE – skin marking ✓
		
ACCEPTABLE – firm fruits and minor skin markings ✓	ACCEPTABLE – mix colour stage ✓	ACCEPTABLE – mix colour stage ✓
		
ACCEPTABLE - russet & spots around the neck area ✓	ACCEPTABLE – skin marking ✓	ACCEPTABLE – minor bruising ✓

Produce Specification: Banana Cardava

PHOTOS OF DEFECTS		
		
BORDERLINE – advanced maturity; acceptable only when fruit remains firm ?		Soft bruised & deep bruising ✗
		
Soft bruised & deep bruising ✗	Soft bruised & deep bruising ✗	Over-ripe and soft bruises ✗
		
finger tip rots,finger rots & mould ✗	finger tip rots,finger rots & mould ✗	over-ripe, soft or breaking down. ✗

Produce Specification: Banana Cardava

PHOTOS OF DEFECTS		
		
REJECT – too high ✗	Good height < 1.8 meter ✓	