

Product Specification: Durian



CATEGORY	Durian	PRODUCT	Generic
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE			
COLOUR	Green to brown spiky skin; creamy yellow flesh with a distinctive aroma		
SHAPE	Oval to round, elongated at apex. Skin layered with regularly spaced flat triangular or elongated spines.		
SENSORY	Strong distinctive smell; creamy, custard-like texture; rich flavor, no off odours or tastes other than the natural durian aroma.		
MATURITY	Harvest at physiological maturity. Peduncle (stem) is springy, grooves between spines widened, thorn tips dry and flexible.		
BRIX	>18		
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 under-count		
MAJOR DEFECTS			
DISEASES	Fungal or bacterial rots of skin or flesh.		
PHYSICAL INPURITIES	Cracks, holes, or wounds that break the skin. Deep, soft bruises or water-soaked lesions.		
PHYSIOLOGICAL DEFECTS	Overripe or immature fruit.		
TEMPERATURE DAMAGE	Heat damage causing premature softening Flesh turns translucent or brown, soft and watery texture, off-flavor development (chilling injury).		
MINOR DEFECTS			
PHYSICAL INPURITIES	Minor bruises or superficial marks, $\leq 3 \text{ cm}^2$, with flesh unaffected. Minor cracks or splits in the skin, $\leq 4 \text{ cm}$ in length, not affecting flesh quality or edibility.		
SURFACE INCONSISTENCIES	Minor healed skin marks or surface scratches, $\leq 3 \text{ cm}^2$, not affecting flesh or eating quality.		
SIZE - DIAMETER			
SIZE CATEGORY	SMALL	180 – 210 mm	
	MEDIUM	200 – 230 mm	
	LARGE	220 – 240 mm	
RECEIVAL			
TEMPERATURE °C (AT ARRIVAL)	13 – 15		
TOLERANCE	Unsaleable defects 0%		
	Major defects <5%		
	Minor defects <10%		

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	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 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 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, 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		
		
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