

Produce Specification: Avocado

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CATEGORY	Avocado	PRODUCT	Avocado
PACK TYPE	Various	GRADE	Class 3

AVOCADO - GENERAL ACCEPTANCE CRITERIA	
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Stalk must be intact, or stalk attachment must be dry and intact.
MATURITY	New season fruit must be accompanied by an independent lab test on maturity. This should be presented to the Foodstuffs Business Manager before stock is received into the Distribution Centre
UNSALEABLE DEFECTS 0%	
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 5%	
DISEASES	Fungal or bacterial rots of skin or flesh i.e. no soft black-brown damage to skin and into flesh.
PHYSICAL IMPURITIES	Unhealed cuts, holes, splits, wounds, or pest damage that break the skin.
	Hard lumps in flesh.
	Damaged or torn stem and/or stem area.
	Skin scarring from pest damage.
	Deep seated bruising, vascular browning, or grey pulp.
PHYSIOLOGICAL DEFECTS	Excessive netting, ridging, wrinkling of skin. No ridge will be more than 5 mm high.
TEMPERATURE DAMAGE	Darkening or bronzing of the skin, failure to ripen and/or flesh discolouration (chilling injury).
	Hard, corky or cracked yellow or rust-pink skin (sunburn).
MINOR DEFECTS 10%	
PHYSICAL IMPURITIES	Blemish marks <50% of the surface area of the fruit in any one view.
	Lenticel damage- Less than 50% of fruit surface may be affected in any one longitudinal view of fruit.
	Red brown to brown 'netting, ridging, wrinkling' >25% fruit surface (skin netting).
	Slightly deformed shape including long neck or round fruit.
	Minor scattered beige rub marks, wind damage affecting >70% of total fruit surface.

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SURFACE INCONSISTENCIES		Minor scattered beige rub marks, wind damage affecting >70% of total fruit surface.
SIZE		
SIZE CATEGORY	120ct, 140ct	96 – 161 g
	100ct	162 – 207g
	80ct	208 – 256 g
	PRE-PACK BAG (1 Kg)	92 – 289 g
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	5-10	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	Variance in size in one pack <5%	
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 is optional).	
SHELF LIFE	Produce must have a shelf life of at least 5 days (10 days chilled at 5 – 7°C) upon arrival at the Distribution Centre, or direct to the store from the supplier. Produce must have a packed on date of no more than 9 days upon 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 NI Health and Safety guidelines and Foodstuffs NI SOP receival guidelines (refer to reference materials for more info) 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.	
PHOTOS OF DEFECTS		

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<p>Lenticel damage</p> 	<p>Chilling injury</p> 	<p>Sunburn</p> 
<p>Ridging Fruit</p> 	<p>Blemish</p> 	