

Produce Specification: Citrus Lemon



RECEIVAL ALL LEMONS	
TEMPERATURE °C (AT ARRIVAL)	5 – 14
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	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.

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CATEGORY	Lemon	PRODUCT	Yen Ben
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE			
COLOUR	Pale yellow to bright yellow.		
SHAPE	Oval fruit, may have a prominent tip.		
SENSORY	Firm with smooth, thin peel. Juicy flesh with moderately acidic taste. No off odours or tastes.		
MATURITY	Light green colour affecting <10% of skin.		
BRIX °	>9		
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 overcount.		
MAJOR DEFECTS			
DISEASES	Fungal or bacterial rots of skin or flesh (e.g. Penicillin mould, brown rot, soft rot).		
PHYSICAL IMPURITIES	Cuts, holes, cracks or wounds that break the skin.		
TEMPERATURE DAMAGE	Dark irregular pitting on rind (chilling injury). Water-soaked, soft areas (freezing damage). Pale, hard areas on skin (severe sunburn).		
MINOR DEFECTS			
PHYSICAL IMPURITIES	Brown/black speckles (rust mite damage) affecting in aggregate >4 cm ² . Compression damage.		
PHYSIOLOGICAL DEFECTS	Sunken pits in skin (Peteca).		
SURFACE INCONSISTENCIES	Oleocellosis (oil spotting) affecting >1 cm ² of surface. Dark blemishes (e.g. stem end blemish) affecting in aggregate >2 cm ² of surface around stem. Light blemishes affecting in aggregate >4 cm ² of surface.		
TEMPERATURE DAMAGE	Bleached yellow-orange areas (light sunburn) affecting >4 cm ² .		
SIZE - DIAMETER			
SIZE CATEGORY	LOCAL	MEDIUM	54 – 60 mm
		LARGE	62 – 70 mm
	IMPORTED	90ct	55 – 75 mm
		115ct	52 – 71 mm
		140ct	48 – 66 mm
	FOODSTUFFS IMPORTED (AVERAGE)	115ct	61 mm
		140 ct	56 mm
		165 ct	54 mm

CATEGORY	Lemon	PRODUCT	Meyer
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE			
COLOUR	Deep yellow.		
SHAPE	Rounded shape with small to inconspicuous tip.		
SENSORY	Firm with smooth, thin peel. Juicy flesh with moderately acidic taste. No off odours or tastes.		
MATURITY	Light green colour affecting <10% of skin.		
BRIX °	>9		
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 overcount.		
PACK WEIGHT	No underweights.		
MAJOR DEFECTS			
DISEASES	Fungal or bacterial rots of skin or flesh (e.g. Penicillin mould, brown rot, soft rot).		
PHYSICAL INPURITIES	Cuts, holes, cracks or wounds that break the skin.		
TEMPERATURE DAMAGE	Dark irregular pitting on rind (chilling injury). Water-soaked, soft areas (freezing damage). Pale, hard areas on skin (severe sunburn).		
MINOR DEFECTS			
PHYSICAL INPURITIES	Brown/black speckles (rust mite damage) affecting in aggregate >4 cm ² .		
PHYSIOLOGICAL DEFECTS	Sunken pits in skin (Peteca). Compression damage.		
SURFACE INCONSISTENCIES	Oleocellosis (oil spotting) affecting >1 cm ² of surface. Dark blemishes (e.g. stem end blemish) affecting in aggregate >2 cm ² of surface around stem. Light blemishes affecting in aggregate >4 cm ² of surface.		
TEMPERATURE DAMAGE	Bleached yellow-orange areas (light sunburn) affecting >4 cm ² .		
SIZE - DIAMETER			
SIZE CATEGORY	LOCAL	MEDIUM	55 – 65 mm
		LARGE	65 – 75 mm
	IMPORTED	95CT	55 – 75 mm
		115CT	52 – 71 mm
		140CT	48 – 66 mm

PHOTOS OF DEFECTS			
			
Bruising	Mould Growth	Skin Blemish	Soft and Sunken skin