

Product Specification: Durian

CATEGORY	Durian	PRODUCT	Peeled Durian Fresh Cut
PACK TYPE	Sealed food-grade plastic container / box	GRADE	Premium

GENERAL APPEARANCE	
COLOUR	Golden yellow to pale yellow flesh, clean and uniform. No visible foreign matter, shell fragments, husk fibre, discoloration, mould or insect damage.
SHAPE	Natural whole aril/lobe shape with seed. Arils to be intact where practical and not crushed, cracked or excessively broken.
SENSORY	Characteristic durian aroma with rich sweet flavour. Texture soft, creamy and smooth. No fermented smell, off odour or off taste.
MATURITY	Prepared from mature, ripe durian arils selected from approved farms. Product must not be under-ripe, over-ripe, watery or fermented.
BRIX	25 – 35 °Brix
CLEANLINESS	Free from dirt, insect stains, residue, or other foreign matter.
UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects, pest infestation or visible microbial contamination.
	Nil foreign matter, including shell fragments, husk fibre, glass, metal or hard plastics.
PRODUCT COUNT	Net weight must meet declared pack weight. No underweight packs.
MAJOR DEFECTS	
DISEASES	Visible mould, fungal growth, bacterial rot or microbial contamination on flesh.
PHYSICAL IMPURITIES	Cracked, crushed, excessively broken or mechanically damaged arils.
	Dark spots, bruising, uneven colour, water-soaked flesh or visible discoloration.
PHYSIOLOGICAL DEFECTS	Over-ripe, watery, excessively soft, immature or fermented product.
TEMPERATURE DAMAGE	Temperature abuse causing condensation, softening, spoilage or shortened shelf life.
	Flesh becomes watery, discoloured or develops off odour/flavour due to cold-chain failure.
MINOR DEFECTS	
PHYSICAL IMPURITIES	Minor aril separation or small surface marks only, provided eating quality, aroma and texture are unaffected. Minor cracks or splits in the skin, ≤4 cm in length, not affecting flesh quality or edibility.
SURFACE INCONSISTENCIES	Slight natural colour variation from golden yellow to pale yellow is acceptable where product remains clean and sound.

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PACK SIZE / NET WEIGHT		
PACK FORMAT	RETAIL PACK	500 g net weight sealed transparent food-grade plastic container.
	CARTON	Typically 24 x 500 g packs per carton, 12 kg net, unless otherwise agreed.
	PRODUCT FORM	Fresh peeled durian arils with seed, non-frozen.
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	0 – 5 °C	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside of size range	
PACKAGING & LABELLING	Primary packaging must be sealed, transparent, food-grade plastic container, packed in a clean controlled environment to prevent contamination. Individual pack label must include product name, net weight, packing date or best before date, lot number, country of origin, and storage instruction: Keep Refrigerated 0–5 °C. 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	Product shelf life is 10–14 days when continuously stored at 0–5 °C with proper cold-chain control. Product must have sufficient remaining life on arrival as agreed with Foodstuffs North Island.	
TRANSPORT CONDITIONS	Cold chain required: maintain 0–5 °C throughout packing, transport, storage and receival. Use refrigerated containers or vehicles, load quickly, protect from direct sunlight and avoid temperature fluctuation. Of note are pallet size, stacking standards and crate cards.	
CHEMICAL CONTAMINATE RESIDUE	Relevant growers, producers and packers must hold, maintain and comply with all necessary certificates, licences, permits and approvals required by law and Foodstuffs North Island policies. Product origin to be from contracted and verified supplier farms in Thailand operating under Good Agricultural Practice (GAP). Product must be GMO-free and processed without chemical ripening agents or artificial preservatives.	
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		

Over-ripe 	Discoloration 	Mechanical Damage 
Mold or Insect Damage 		