

# Produce Specification: Nectarine

GENERAL APPEARANCE BY VARIETY					
VARIETY	COLOUR	BRIX	MINIMUM PENETROMETER VALUE (KG-F)	SHAPE	SENSORY
Nectarine White	White to green background colour with >50% red blush. White flesh.	>10	2.5	Round to slightly oval.	Firm to touch, sprung not soft, juicy or crisp flesh. No off odours or tastes.
Nectarine Yellow (including Hunny)	Yellow background colour with red blush according to the variety. Pale yellow to yellow flesh.	>10	2.5	Round to slightly oval.	Firm to touch, sprung not soft, juicy or crisp flesh. No off odours or tastes.

GENERAL APPEARANCE		
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 undercounts.	
MAJOR DEFECTS		
DISEASES	Fungal or bacterial rots.	
PHYSICAL IMPURITIES	Cuts punctures or wounds that break the skin, skin shrivelling, dark discolouration of the skin or flesh, deep soft bruises.	
	Water-soaked areas.	
	Dry mealy flesh (internal breakdown).	
PHYSIOLOGICAL DEFECTS	With suture or stem end splits; no 'splitstone' with open stem end.	
TEMPERATURE DEFECTS	With scalded, discoloured skin, which slips easily from the flesh (condensation injury).	
	With dark discolouration of skin and flesh. Skin shrivelling without the application of pressure (cool storage breakdown).	
	With water-soaked, translucent areas (freezer damage).	
	With tissue shrivelling, softening and browning of the stem cavity (heat damage).	
MINOR DEFECTS		
SURFACE INCONSISTENCIES	Skin blemishes or marks, healed cracks up to 2 cm <sup>2</sup> . Light bruising <1.5 cm <sup>2</sup> . Up to 20% light russet. Pitting of the skin.	
PHYSIOLOGICAL DEFECTS	Split stone (open stem) up to 10 pieces per carton.	
SIZE - DIAMETER		
LOCAL/IMPORTED - LOOSE	MEDIUM	59 - 65 mm
	LARGE	66 - 75 mm
	XL	> 75 mm
NECTARINE WHITE LOOSE	M / L	60 mm +
LOCAL PREPACKED	1kg	50 – 59 mm
HUNNY/ YELLOW/ PEARL WHITE/ YUMMY – PRE-PACKED	700-800g	50 – 59 mm
<5% variance in size in one pack		
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	0 - 13	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	

	Minor defects <10%
	Combined total limit <10%
	<5% outside size range
<b>PACKAGING &amp; LABELLING</b>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b>.</p> <p>All labelling must meet the current legislative requirements.</p> <p><b>Crate card</b> 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><b>Pre-packaged</b> produce must display the grower's name, the packed-on date, best before date or used by date (batch code is optional).</p>
<b>SHELF LIFE</b>	Produce must have a shelf life of <b>at least 5 days</b> upon arrival at the Distribution Centre, or directly at the store from the supplier.
<b>TRANSPORT CONDITIONS</b>	<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 <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information).</p>
<b>CHEMICAL CONTAMINATE RESIDUE</b>	Relevant growers and/or producers, hold, will maintain, and will comply with all necessary certificates, licences, 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.
<b>ORGANICS</b>	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.