



# Product Specification: Cherimoya

<b>CATEGORY</b>	Cherimoya	<b>PRODUCT</b>	Generic (Winter to Mid-Spring)
<b>PACK TYPE</b>	Loose	<b>GRADE</b>	Premium

GENERAL APPEARANCE	
<b>COLOUR</b>	Olive green skin, pale green-white flesh, black glossy seeds.
<b>SHAPE</b>	Heart shape with scale patterned skin.
<b>SENSORY</b>	Thin, fragile skin, soft juicy flesh. No off odours or tastes.
<b>MATURITY</b>	Firm. May have brown undertones.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter.
UNSALEABLE DEFECTS	
<b>FOREIGN MATTER</b>	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
<b>PRODUCT COUNT</b>	No undercounts.
MAJOR DEFECTS	
<b>DISEASES</b>	Fungal or bacterial rots of skin or flesh e.g. brown corky skin.
	Discolouration or deformation due to viral infection.
<b>PHYSICAL IMPURITIES</b>	Cuts, holes, cracks or wounds that break the skin.
	Dark, soft bruises or water-soaked lesions.
<b>PHYSIOLOGICAL DEFECTS</b>	Brown, corky skin and internal browning of flesh.
	Tough yellow carpels in flesh near seeds.
<b>TEMPERATURE DAMAGE</b>	Darkened, mealy skin (chilling injury).
	Brown or dark patches on skin (sunburn).
MINOR DEFECTS	
<b>PHYSICAL IMPURITIES</b>	Superficial bruising or blemishes >2 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Minor healed skin marks or surface scratches >2 cm <sup>2</sup> , or skin splitting, no longer than 20 mm long on the fruit mid-section (not originating from stem).
	Brown scuffing or russetting >1 cm <sup>2</sup> , affecting >25% of skin surface.
SIZE	
<b>SIZE CATEGORY</b>	Size not specified
RECEIVAL	
<b>TEMPERATURE °C (AT ARRIVAL)</b>	0 – 5
<b>TOLERANCE</b>	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range

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<b>PACKAGING &amp; LABELLING</b>	Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b> . All labelling must meet the current legislative requirements. <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. <b>Pre-packaged</b> produce must display the grower’s name, the packed on date, best before date or used by date (batch code optional).	
<b>SHELF LIFE</b>	Produce must have a shelf life of <b>at least 10 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.	
<b>TRANSPORT CONDITIONS</b>	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 <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information). Of note are pallet size, stacking standards and crate cards.	
<b>CHEMICAL CONTAMINATE RESIDUE</b>	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.	
<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.	
<b>PHOTOS OF DEFECTS</b>		
		
Browning	Soft Rots	