

Produce Specification: Fig

CATEGORY	Fig	PRODUCT	Generic (Jan - June)
PACK TYPE	Loose and pre-packed.	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Purple-blue, purple-brown, or green skin, depending on maturity. Pink-brown or red flesh.
SHAPE	Squat with short stem.
SENSORY	Plump, fleshy fruit, sweet delicate flavour. No off odours or tastes.
MATURITY	Intact skin, soft to touch.
CLEANLINESS	Free from dirt, insect stains, residue, or other foreign matter, cleanly trimmed at the base.

UNSALEABLE DEFECTS

FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT COUNT	No undercounts.
PACK WEIGHT	No underweight.

MAJOR DEFECTS

DISEASES	Fungal or bacterial rots of skin or flesh.
	Discolouration or deformation due to viral infection.
PHYSICAL IMPURITIES	Cuts, holes, cracks, or wounds that break the skin.
	Deep, soft bruises that have distinct edges and are indented or water-soaked lesions.
PHYSIOLOGICAL DEFECTS	Splitting of skin > 10%, evidence of leaking juice >15%, moisture loss and or sticky skin.
	Dry flesh (under ripe).
TEMPERATURE DAMAGE	Internal browning, or evidence of dark sunken areas (freezing injury).

MINOR DEFECTS

PHYSICAL IMPURITIES	Superficial bruising or blemishes >2 cm ² .
SURFACE INCONSISTENCIES	Minor sealed skin marks or surface scratches >2 cm ² .

SIZE – DIAMETER

SIZE CATEGORY	LOOSE	Minimum 45 mm
	PRE-PACK	Size not Specified

RECEIVAL

TEMPERATURE °C (AT ARRIVAL)	0 – 5
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of size range

<p>PACKAGING & LABELLING</p>	<p>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 optional).</p>
<p>SHELF LIFE</p>	<p>Produce must have a shelf life of at least 10 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
<p>TRANSPORT CONDITIONS</p>	<p>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 North Island Receiving and Carrier Guidelines (refer to reference materials for more information). Of note are pallet size, stacking standards and crate cards.</p>
<p>CHEMICAL CONTAMINATE RESIDUE</p>	<p>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.</p>
<p>ORGANICS</p>	<p>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.</p>

PHOTOS OF DEFECTS

		
<p>Mould</p>	<p>Skin split</p>	<p>Water-soaked wounds</p>

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<p>Damaged skin</p>	<p>Split at blossom end</p>	<p>Secretion of white juice</p>
		
<p>Stages of Splitting at blossom end</p>		