

Produce Specification: Tamarillo



CATEGORY	Tamarillo	PRODUCT	Red & Yellow
PACK TYPE	Loose and Prepacked	GRADE	Premium

GENERAL APPEARANCE		
COLOUR	RED	Dark red to purple skin, yellow to orange or orange to red flesh, darkened seed cavities with brown/black seeds, green calyx and brown stalk/stem.
	YELLOW (GOLD)	Orange to golden/yellow skin, orange to yellow flesh, brown calyx and stem.
SHAPE	Oval.	
SENSORY	Thin, bitter skin, juicy flesh with strong passionfruit-tomato flavours. No off odours or tastes.	
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.	
MAJOR DEFECTS		
DISEASES	Fungal or bacterial rots of skin or flesh.	
	Discolouration or deformation due to viral infection.	
PHYSICAL INPURITIES	Cuts, holes, cracks, or wounds that break the skin.	
	Dark, soft bruises or water-soaked lesions.	
PHYSIOLOGICAL DEFECTS	Hard, lumpy flesh (stony accretions).	
TEMPERATURE DAMAGE	Pitted or discoloured wrinkly skin (chilling injury).	
	Dark water-soaked areas of skin or softened and translucent skin (freezing damage).	
MINOR DEFECTS		
PHYSICAL INPURITIES	Superficial bruising or blemishes >1 cm ² .	
SURFACE INCONSISTENCIES	Minor healed hail damage, skin marks or surface scratches >1 cm ² . Early Season tolerance: Discoloured / pale skins affecting > 25% of total fruit.	
SIZE - DIAMETER		
SIZE CATEGORY	MEDIUM	40 – 45 mm
	LARGE	45 – 50 mm
	EXTRA LARGE	50 – 55 mm

RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	7 – 10
TOLERANCE	Unsaleable defects 2%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside size range
PACKAGING & LABELLING	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to Food Stuffs 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 10 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.

PHOTOS OF DEFECTS		
		
Brown & black dried stems reduce overall appearance.	Bruising.	Zipper lines and rotting.
		
Shrivelling skin.	Black spots on skin.	Splitting
		
Skin Rots		