

Produce Specification: Citrus Tangelo

CATEGORY	Tangelo	PRODUCT	Minneola
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE			
COLOUR	Uniform deep orange.		
SHAPE	Oval to oblong, distinct neck variety dependent.		
SENSORY	Firm with semi smooth peel. Juicy flesh with tangy flavour. No off odours or tastes.		
MATURITY	Light green colour affecting less than 10% of fruit surface.		
BRIX °	>8		
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 overcount.		
MAJOR DEFECTS			
DISEASES	Fungal or bacterial rots of skin or flesh (e.g. Penicillin mould, brown rot, soft rot).		
PHYSICAL INPURITIES	Cuts, holes, cracks or wounds that break the skin.		
PHYSIOLOGICAL DEFECTS	Creased skin (albedo) affecting >1 cm ² .		
	Enlarged navels.		
	Stem end rind breakdown (SERB).		
TEMPERATURE DAMAGE	Dark irregular pitting on rind (chilling injury).		
	Water-soaked, soft areas (freezing damage).		
	Pale, hard areas on skin (severe sunburn).		
MINOR DEFECTS			
PHYSICAL INPURITIES	Brown/black speckles (rust mite damage) affecting in aggregate >4 cm ² .		
	Compression damage.		
SURFACE INCONSISTENCIES	Oleocellosis (oil spotting) affecting >1 cm ² of surface.		
	Dark blemishes (e.g. stem end blemish) affecting in aggregate >2 cm ² of surface around stem.		
	Light blemishes affecting in aggregate >4 cm ² of surface.		
TEMPERATURE DAMAGE	Bleached yellow-orange areas (light sunburn) affecting >4 cm ² .		
SIZE - DIAMETER			
SIZE CATEGORY	LOCAL	MEDIUM	65 – 75 mm
		LARGE	70 – 75 mm
		EXTRA LARGE	75 – 80 mm
	IMPORTED	SMALL	63 – 69 mm
		MEDIUM	69 – 76 mm
		LARGE	76 – 82 mm

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		EXTRA LARGE	82 – 102 mm
RECEIVAL			
TEMPERATURE °C (AT ARRIVAL)	5 – 14		
TOLERANCE	Unsaleable defects 0%		
	Major defects <5%		
	Minor defects <10%		
	Combined total limit <10%		
	<5% outside of size range		
PACKAGING & LABELLING	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).		
SHELF LIFE	Produce must have a shelf life of at least 5 days upon arrival at the Distribution Centre, or direct to the store from the supplier.		
TRANSPORT CONDITIONS	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.		
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.		

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PHOTOS OF DEFECTS			
			
Mould growth and sunken skin	Skin rots	Pitting	