

Produce Specification: Quince



CATEGORY	Quince	PRODUCT	Generic (February-June)
PACK TYPE	Loose	GRADE	Tag 1

GENERAL APPEARANCE	
COLOUR	Green-yellow to bright yellow skin, pale yellow flesh, black seeds.
SHAPE	Oblong to pear shape, may have some irregularity.
SENSORY	Soft skin with fine lining of fuzz, crispy flesh. No off odours or tastes.
MATURITY	Firm, full coloured fruit.
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 of skin or flesh.
PHYSICAL INPURITIES	Cuts, holes, cracks or wounds that break the skin. Dark, soft bruises or water-soaked lesions.
PHYSIOLOGICAL DEFECTS	Hollowed inner cavity. Internal browning. Brown spotting and corking beneath skin surface (cork spot or bitter pit).
TEMPERATURE DAMAGE	Brown, soft water-soaked skin and/or mushy flesh (freezing injury). Wrinkled and dry appearance on skin, tough and leathery flesh (dehydration).
MINOR DEFECTS	
PHYSICAL INPURITIES	Superficial bruising or blemishes $>1\text{ cm}^2$.
SURFACE INCONSISTENCIES	Minor healed hail damage, skin marks or surface scratches $>0.5\text{ cm}^2$.
TEMPERATURE DAMAGE	Uneven discolouration on skin surface affecting $>25\%$ skin.
SIZE - DIAMETER	
SIZE	Size not specified.
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	2 – 6
TOLERANCE	Unsaleable defects 0% Major defects <5% Minor defects <10% Combined total limit <10% <5% outside of size range

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PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to Food Stuffs 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 10 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.	
PHOTOS		
		
Skin markings and bruising	Rots, Bruising, and soft fruits	Mould Growth and Soft fruits