

Produce Specification: Kiwifruit

GENERAL APPEARANCE BY VARIETY				
VARIETY	COLOUR	BRIX° (SOLUBLE SOLID)	SHAPE	SENSORY
Green	Clear brown to dark brown, with or without background greenish tinge; green flesh. Whitish core, black seeds	>10	Round to slightly oval, according to variety. No more than 10% dropped shoulder. Flats acceptable (no fans).	Firm to touch, sweet, juicy. No off odours or tastes.
Gold	Golden brown or dark brown skin, golden yellow to translucent yellow flesh. White core and black seeds. No green areas.	>10	Oval with distinctive enlarged and flattened stub at the blossom end.	Firm to touch, sweet, juicy, and low acidity. No off odours or tastes.
Red	Brown to olive green skin, red to red-brown flesh, white core, and black seeds.	>18	Oval with sloping blunt, curved ends. Distinct enlarged and flattened stub at the blossom end.	Delicate firm skin, sweet, juicy, and low acidity. No off odours or tastes.

KIWIFRUIT - GENERAL ACCEPTANCE CRITERIA		
CLEANLINESS	Smooth skin 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 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	Overmature, soft fruit.	
	Growth cracks.	
	Internal browning or shrivelled skin.	
TEMPERATURE DAMAGE	Extremely soft fruit that feels full of liquid (freezing injury).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Superficial bruising or blemishes >2 cm ² .	
SURFACE INCONSISTENCIES	Minor healed skin marks or surface scratches >2 cm ² .	
SIZE WEIGHT		
SIZE CATEGORY	LARGE	82 – 114g 33 – 39ct
	XL LARGE	114 – 147g 25 – 30ct
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	0 – 4	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside of 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	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 OF DEFECTS

		
Soft bruised flesh.	Brown flesh.	Bruised product.
		

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Soft shrivelled skin.	Scuffs and skin marks.	Rotting.
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