

Produce Specification: Choko

CATEGORY	Choko (Cayote)	PRODUCT	April-June
PACK TYPE	Pre-pack	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Bright green skin, pale green to cream flesh.
SHAPE	Oval to flattened pear shape, indented at base
SENSORY	Firm flesh becoming soft and translucent when cooked; mild cucumber x squash flavour; free from foreign and 'off ' odours or tastes
SHAPE	Oval to flattened pear shape, indented at base
MATURITY	Not woody centred or with germinated seed (overmature).
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	With evidence of fungal or bacterial rots. With evidence of discolouration or disfigurement due to viruses
PHYSICAL/PEST DAMAGE	With unhealed cuts, holes or splits from physical or pest damage
SKIN MARKS/BLEMISHES	With deep seated bruises.
TEMPERATURE INJURY	With evidence of dark water-soaked areas (freeze damage).
	With soft, shrivelled skin (dehydration).
	With bleached areas (sunburn).
PHYSIOLOGICAL DISORDER	With pitted skin (chilling injury). With yellowed skin and softening flesh (ethylene exposure).

MINOR DEFECTS

PHYSICAL/PEST DAMAGE	With superficial bruising >2sq cm.
SKIN MARKS/BLEMISHES	With healed scars >2sq cm.
PHYSIOLOGICAL DEFECTS	With minor opening of the bracts (but no brown colour development) affecting >20% of the consignment

SIZE - LENGTH

SIZE CATEGORY	SMALL	110-120mm
	MEDIUM	120-130mm
	LARGE	130-140mm

RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	10-15
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 Foodstuffs 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	<p>Produce must have a shelf life of at least 7 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>Produce must have a packed-on date of no more than 3 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
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	<p>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.</p>
ORGANICS	<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>