





# Produce Specification: Grapes

GENERAL APPEARANCE BY VARIETY					
VARIETY	BRIX° (SOLUBLE SOLIDS)	COLOUR	SHAPE	SENSORY	MATURITY
Black Seedless	>16	Dark purple to black grapes with uniform colour and Clear pulp.	Round to elongated berries (depending on variety) in well filled bunches.	Firm berries, seedless grapes. Crisp thin skin, sweet juicy flavour. No off odours or tastes.	Plump berries, firmly attached to the bunch.
Green Seedless	>16	Light green / bright amber- green skin. Clear flesh.	Round to elongated berries (depending on variety) in well filled bunches.	Firm berries, seedless grapes. Crisp thin skin, sweet juicy flavour. No off odours or tastes.	Plump berries, firmly attached to the bunch.
Cotton Candy/Sweet Carnival	18 – 22	Light green / straw colouring / bright amber- green skin. Clear flesh.	Round to oval.	Full bodied, seedless grapes. Crisp thin skin, unique cotton candy, toffee flavour. No off odours or tastes.	Plump berries, firmly attached to the bunch.
Mixed Colour Punnets	>16	Two varieties: light green to bright green skin with clear flesh and light to dark red skin, clear pulp.	Round to oval.	Full bodied grapes. Crisp thin skin, sweet juicy flavour. No off odours or tastes.	Plump berries, firmly attached to the bunch.
Red Seeded	>16	Dark red to red-black berries, uniform across captions and pallet.	Round to oval.	Full bodied grapes. Crisp thin skin, sweet juicy flavour. No off odours or tastes.	Plump berries, firmly attached to the bunch.
Red Seedless	>16	Dark red to red-black berries, uniform across captions and pallet.	Round to oval.	Full bodied, seedless grapes. Crisp thin skin, sweet juicy flavour. No off odours or tastes.	Plump berries, firmly attached to the bunch.







GRAPES - GENERAL ACCEPTANCE CRITERIA		
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter.	
UNSALEABLE DEFECTS		
<b>FOREIGN MATTER</b>	Evidence of live insects.	
	Nil foreign matter (e.g. glass, metal, hard plastics).	
<b>PRODUCT COUNT</b>	No undercounts.	
<b>PACK WEIGHT</b>	No underweights.	
MAJOR DEFECTS		
<b>DISEASES</b>	Fungal or bacterial rots of skin or flesh.	
<b>PHYSICAL IMPURITIES</b>	Cuts, splits or cracking affecting >5% of bunch.	
	Nil chemical spray residue.	
<b>PHYSIOLOGICAL DEFECTS</b>	Presence of seeds.	
<b>TEMPERATURE DAMAGE</b>	Soft, discoloured, flabby berries (chilling injury).	
	Soft, or shrivelled berries (heat injury).	
MINOR DEFECTS		
<b>PHYSICAL IMPURITIES</b>	Bruising, bleaching, or superficial blemishes affecting <5% of bunch.	
	Cuts, splits or cracking of skin affecting <5% of bunch.	
<b>PHYSIOLOGICAL DEFECTS</b>	Berry shatter affecting <10% of each bunch.	
	Bunches with slight off-colour berries, and slight stem dehydration. Dry, brown stems affecting <5% of bunches.	
	Berries with stem end ring or vertical splits affecting <5% of fruit.	
<b>SURFACE INCONSISTENCIES</b>	Russet like scarring, dark superficial scuffing, hail marks affecting >5% of bunch.	
	Discoloration affecting >15%.	
<b>TEMPERATURE DAMAGE</b>	Brown or cream scalding affecting <10% of fruit (sunburn).	
SIZE - DIAMETER		
<b>SIZE CATEGORY</b>	<b>SMALL</b>	17 – 19 mm
	<b>MEDIUM</b>	19 – 21 mm
	<b>LARGE</b>	>21 mm
RECEIVAL		
<b>TEMPERATURE °C (AT ARRIVAL)</b>	0 – 6	
<b>TOLERANCE</b>	Unsaleable defects <2%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside of size range	
<b>PACKAGING &amp; LABELLING</b>	Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to <b>Foodstuffs North Island Produce Packaging Guidelines</b> .	

	<p>All labelling must meet the current legislative requirements.  <b>Crate card</b> must include the product description, SKU number (in large font), supplier name, grower/packer's name, product grade, count/weight, and delivery date.  <b>Pre-packaged</b> produce must display the grower's name, the packed on date, best before date or used by date (batch code optional).</p>
<b>SHELF LIFE</b>	Produce must have a shelf life of <b>at least 10 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.
<b>TRANSPORT CONDITIONS</b>	<p>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 <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information).                  Of note are pallet size, stacking standards and crate cards.</p>
<b>CHEMICAL CONTAMINATE RESIDUE</b>	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.
<b>ORGANICS</b>	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

		
Mould.	Soft rots.	Rotten berries.
		

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Pierced berries.	Rotting vine.	Brown berries.
		
Rotting berries.	Dehydrated grapes.	Discoloured and soft berries.
		
Shrivelled berries.	Too many loose berries.	Sunburn