

Produce Specification: Papaya and PawPaw

GENERAL APPEARANCE BY VARIETY					
VARIETY	COLOUR	BRIX° (SOLUBLE SOLIDS)	SHAPE	SENSORY	MATURITY
Yellow	Green-yellow skin textured with green or brown spots, vibrant orange or red-orange flesh, black seeds.	>10	Oval to pear shape.	Smooth waxy skin, soft juicy flesh. No off odours or tastes.	Firm fruit.
Red	Green-yellow skin textured with green or brown spots, salmon pink to red flesh, black seeds.	>10	Oval to pear shape.	Smooth waxy skin, soft juicy flesh. No off odours or tastes.	Firm fruit.

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CATEGORY	Papaya	PRODUCT	Generic
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE

CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.
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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 i.e. powdery mildew, sunken brown spots, water-soaked lesions, softening of stem end.
	Discolouration or deformation of fruit from viral infection.
PHYSICAL IMPURITIES	Cuts, holes, cracks or wounds that break the skin.
	Dark, deep seated bruises or water-soaked lesions.
	Latex leaking at stem end.
PHYSIOLOGICAL DEFECTS	Excessively soft fruit (over ripe).
	Soft, translucent flesh.
TEMPERATURE DAMAGE	Dark and pitted skin, pronounced bruising, and hard water-soaked areas (chilling injury).
	Uneven ripening, poor colour, excessive softening, surface pitting (heat injury).

MINOR DEFECTS

PHYSICAL IMPURITIES	Superficial bruising or blemishes >2 cm ² .
SURFACE INCONSISTENCIES	Minor healed skin marks or surface scratches >2 cm ² .
	Light freckling of skin covering >50% of surface.

SIZE

SIZE CATEGORY	As per pre ordered size requirements
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RECEIVAL

TEMPERATURE °C (AT ARRIVAL)	14 – 16
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 Food Stuffs North Island Produce Packaging Guidelines .

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	<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 10 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. 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).</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>