

Produce Specification: Cherry

CATEGORY	Cherry	PRODUCT	Red
PACK TYPE	Loose and pre-pack	GRADE	Premium
GENERAL APPEARANCE			
COLOUR	Bright black/red skin. Red flesh/green stems.		
VISUAL APPEARANCE	Full bodied; plump; stalks intact.		
SHAPE	Round to heart shaped.		
SENSORY	Firm to touch, smooth skin, sprung not soft, no off-flavour taste.		
MATURITY	Brix > 13		
CLEANLINESS	Free from dirt, insect's 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.		
PRODUCT WEIGHT	No underweights.		
MAJOR DEFECTS			
DISEASES	Fungal or bacterial rots.		
PHYSICAL IMPURITIES	Severe bruising, shrivelling, soft fruit, browning, unhealed stem pull.		
	With rain or post-harvest split.		
	With cuts or punctures (that break the skin) (wounds or pest damage).		
PHYSIOLOGICAL DEFECTS	Pitting (sunken dark spots).		
TEMPERATURE DEFECTS	With soft, dark water-soaked areas (freeze injury).		
	With tissue shrivelling, softening and browning (heat stress).		
MINOR DEFECTS			
PHYSICAL IMPURITIES	With bacterial spot >2 dry spots (1mm); not sunken and water soaked.		
	With superficial skin scarring due to hail, insect, bird damage >0.5 cm ² ; no broken skin.		
SURFACE INCONSISTENCIES	Skin blemishes or marks, healed wounds and superficial bruising (not discoloured) > 0.5 cm ² .		
	Sunburn < 10%.		
PHYSIOLOGICAL DEFECTS	Unattached stems up to 10% of fruit.		
SIZE - DIAMETER			
LOCAL - LOOSE	MEDIUM	23 – 26 mm	
	LARGE	26 mm+	
IMPORTED - LOOSE	10 ROW	26.5 mm	
	10.5 ROW	25.4 mm	
	11 ROW	24.2 mm	

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LOCAL - PRE-PACKED	PAMS 400G	23 – 28 mm
	700G GIFT BOX	23 – 28 mm
	900G VALUE PACK	23 – 28 mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	0 – 5	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside 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 is optional).</p>	
SHELF LIFE	Produce must have a shelf life of at least 10 days upon arrival at the Distribution Centre, or directly at the store from the supplier.	
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>	
CHEMICAL CONTAMINATE RESIDUE	<p>Relevant growers and/or producers, hold, will maintain, and will comply with all necessary certificates, licences, 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>	