Produce Specification: Citrus Pomelo **foodstuffs**



CATEGORY	Grapefruit	PRODUCT	Pomelo
РАСК ТҮРЕ	Loose	GRADE	Premium

	GENERAL APPEAR	RANCE		
COLOUR	Light green-yellow to yellow skin; pale yellow flesh.			
SHAPE	Round to squat pear shape.			
SENSORY	Firm with smooth skin, juicy flesh with mild flavour, similar to grapefruit. Fruit segments should separate easily from skin and pith. No off odours or tastes.			
MATURITY	Light green colour affecting <10% of skin.			
BRIX °	>9			
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.			
	UNSALEABLE DE	FECTS		
FOREIGN MATTER	Evidence of live insects. Nil foreign matter (e.g. glass, metal, hard plastics). No overcount.			
MAJOR DEFECTS				
DISEASES	Fungal or bacterial rots of skin or flesh (e.g. Penicillin mould, brown rot, soft rot).			
PHYSICAL INPURITIES	Cuts, holes, cracks or wounds that break the skin.			
TEMPERATURE DAMAGE	Dark irregular pitting on ri Water-soaked, soft areas (Pale, hard areas on skin (s	freezing damage).		
	MINOR DEFE	CTS		
DISEASES	Black/grey marks e.g. sooty blotch or sooty mould affecting >33% of fruit surface.			
PHYSICAL INPURITIES	Brown/black speckles (rust mite damage) affecting in aggregate >4 cm ² .			
PHYSIOLOGICAL DEFECTS	Stem end corrugations >2 mm wide covering half the fruit.			
SURFACE INCONSISTENCIES	Oleocellosis (oil spotting) affecting >1 cm ² of surface. Dark blemishes (e.g. stem end blemish) affecting in aggregate >2 cm ² of surface around stem. Light blemishes affecting in aggregate >4 cm ² of surface.			
TEMPERATURE DAMAGE	Bleached yellow-orange areas (light sunburn) affecting >4 cm ² .			
	SIZE - DIAMET	ER		
SIZE CATEGORY	SMALL MEDIUM LARGE	100 – 120 mm 120 – 140 mm 140 mm +		
	RECEIVAL			
TEMPERATURE °C (AT ARRIVAL)	5 – 14			

Updated 25/03/2024, Version 1. This document sets out the FSNI specifications and requirements only. 1

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	Unsaleable defects 0%		
TOLERANCE	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 Foodstuffs North Island Produce Packaging Guidelines. All labelling must meet the current legislative requirements. 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. Pre-packaged produce must display the grower's name, the packed on date, best before date or used by date (batch code optional).		
SHELF LIFE	Produce must have a shelf life of at least 5 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			



Black spotting.





Brown spots developed and Unhealed wounds. evidence of soft patches.

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