

Produce Specification: Plum

GENERAL APPEARANCE BY VARIETY					
VARIETY	COLOUR	BRIX °	MINIMUM PENETROMETER VALUE (KG-F)	SHAPE	SENSORY
Red	Yellow background with red blush. Amber or yellow flesh.	>12	2.0	Round to slightly round flat or heart shaped.	Firm to touch, sprung not soft, juicy, or crisp flesh. No off odours or tastes.
Black	Dark purple to black over dark red background colour. Amber or red flesh.	>12	2.0	Round to slightly round flat or heart shaped.	Firm to touch, sprung not soft, juicy, or crisp flesh. No off odours or tastes.
Yellow	Bright yellow to yellow-green colour. Yellow flesh.	>12	2.0	Round to slightly round flat or heart shaped.	Firm to touch, sprung not soft, juicy, or crisp flesh. No off odours or tastes.

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CATEGORY	Plum	PRODUCT	Red
PACK TYPE	Loose	GRADE	Premium

GENERAL APPEARANCE		
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	Fungal or bacterial rots.	
PHYSICAL IMPURITIES	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit.	
PHYSIOLOGICAL DEFECTS	With deep seated bruises.	
TEMPERATURE DEFECTS	With evidence of dark water-soaked areas (freeze damage).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Light bruising <1 cm ² .	
SURFACE INCONSISTENCIES	Healed scars, cracks, sunburn, and russet >1.5 cm ² . >10 bacterial spots >0.5 mm diameter.	
SIZE - DIAMETER		
LOCAL/IMPORTED LOOSE	SMALL	40 – 46 mm
	MEDIUM	47 – 49 mm
	LARGE	50 – 69 mm
	<5% variance in size per pack.	
LOCAL PRE-PACK 900g/1kg	MID DEC – MID JAN	40 – 46 mm
	MID JAN – END MAR	44 – 54 mm
	<5% variance in size per pack.	
	No less than net sell weight as indicated on label.	
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	0 - 13	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside size range	

<p>PACKAGING & LABELLING</p>	<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>
<p>SHELF LIFE</p>	<p>Produce must have a shelf life of at least 5 days upon arrival at the Distribution Centre, or directly at the store from the supplier.</p>
<p>TRANSPORT CONDITIONS</p>	<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>
<p>CHEMICAL CONTAMINATE RESIDUE</p>	<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>
<p>ORGANICS</p>	<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>