

Produce Specification: Feijoa

CATEGORY	Feijoa	PRODUCT	Generic (March - June)
PACK TYPE	Loose and pre-packed	GRADE	Premium

GENERAL APPEARANCE

COLOUR	Bright green skin, creamy to white coloured flesh; translucent white pulp at fruit centre.
SHAPE	Even egg-shaped feijoa, as ordered by Category Manager.
SENSORY	Firm, smooth flesh, strong aroma with fruity flavour. No off odours or tastes.
MATURITY	Mid to pale green skin and aromatic.
BRIX °	>10
CLEANLINESS	Free from dirt, insect stains, residue, or other foreign matter.

UNSALEABLE DEFECTS

FOREIGN MATTER	Evidence of live insects (e.g. fruit fly, aphids etc).
PRODUCT COUNT	No undercounts.
PACK WEIGHT	No underweight.

MAJOR DEFECTS

DISEASES	Fungal or bacterial rots of skin or flesh.
PHYSICAL IMPURITIES	Cuts, holes, punctures, cracks, or wounds (that break the skin).
	Deep, soft, water-soaked bruises.
PHYSIOLOGICAL DEFECTS	Sunken spots at the stem end.
	Internal browning.
	External browning.
TEMPERATURE DAMAGE	Evidence of dark sunken areas and/or internal browning (chilling injury).
	With evidence of flesh or pump browning (heat damage).

MINOR DEFECTS

PHYSICAL IMPURITIES	Superficial bruising >1 cm ² .
SURFACE INCONSISTENCIES	Superficial cuts & skin marks >1 cm ² .
	Brown spots >1 cm ² .
	Healed scars >1 cm ² .

SIZE

SIZE CATEGORY DIAMETER	MEDIUM	>40 mm
	LARGE	>42 mm
	XL	>46 mm

RECEIVAL

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TEMPERATURE °C (AT ARRIVAL)	2 – 6
TOLERANCE	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside of 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. 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	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.
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	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



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Bruising	Rots	Rub marks
		
Water-soaked areas		