

# Produce Specification: Jalapeno

<b>CATEGORY</b>	Chilli	<b>PRODUCT</b>	Green Jalapeno
<b>PACK TYPE</b>	Loose and pre-packed	<b>GRADE</b>	Tag 1

## GENERAL APPEARANCE

<b>COLOUR</b>	Bright green to dark green with <10% green/black in aggregate per chilli, green calyx. Bright white to light beige-coloured seeds.
<b>SHAPE</b>	Cylindrical, tapering towards the blossom end; may be slightly irregularly shaped or undulating depending on variety; no obvious twisted or deformed fruit.
<b>SENSORY</b>	Firm, smooth surface; crisp to soft flesh; very hot flavour; no off odours or tastes.
<b>MATURITY</b>	Firm skinned fruit, may have minor wrinkling at the tip; not very wrinkled or soft (overmature).
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue, or other foreign matter. Cleanly trimmed.

## UNSALEABLE DEFECTS

<b>FOREIGN MATTER</b>	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
<b>PRODUCT COUNT</b>	No undercounts.
<b>PACK WEIGHT</b>	No underweights.

## MAJOR DEFECTS

<b>DISEASES</b>	Fungal or bacterial rots.
	Distortion or mottling due to virus infection.
<b>PHYSICAL IMPURITIES</b>	Cuts, holes, or pest damage that breaks the skin.
	Soft areas or deep bruises.
	Soft flesh and wrinkled skin (dehydration).
<b>PHYSIOLOGICAL DEFECTS</b>	Open growth or stem end cracks, or with superficial skin cracking (excess moisture).
	Softening or rotting evident at the fruit blossom (calcium deficiency).
<b>TEMPERATURE DAMAGE</b>	Obvious bleached, flattened areas.
	Pitted skin and dark, soft underlying flesh (chilling injury).

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	With >3 dry spots, >1 mm diameter.
<b>SURFACE INCONSISTENCIES</b>	Superficial dark rub marks or blemishes (<1 mm deep) affecting in aggregate >0.5 cm <sup>2</sup> .
	Damaged or distorted tips >1 mm deep and >0.5 cm <sup>2</sup> of overall skin surface.
	Scattered, superficial light brown to the reddish-brown marks affecting in aggregate >1 cm <sup>2</sup> .
<b>PHYSIOLOGICAL DEFECTS</b>	Minor shrivelling of the surface, affecting >20% of chillies per box.

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SIZE		
PRE-PACK SIZE	LENGTH	60 – 100 mm
	WIDTH	20 – 40 mm
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	4 – 12	
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 <b>Foodstuffs North Island Produce Packaging Guidelines</b>.</p> <p>All labelling must meet the current legislative requirements.</p> <p><b>Crate card</b> 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><b>Pre-packaged</b> 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 <b>least 6 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>Produce must have a packed on date of <b>no more than 3 days</b> 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.</p> <p>Refrigerated van with air bag suspension, unless otherwise approved.</p> <p>Goods must be received in accordance with <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (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>	