

Produce Specification: Peaches

| GENERAL APPEARANCE BY VARIETY | | | | | |
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| VARIETY | COLOUR | BRIX | MINIMUM PENETROMETER VALUE (KG-F) | SHAPE | SENSORY |
| Flatto / Donut White | Cream-pink to red blush covering 40% of surface, creamy green background; creamy white flesh. | ≥12 | 2.0 | Flat, irregular, doughnut shape, thin skin, small amount of fuzz. | Firm to touch, juicy or crisp flesh. TSS >11%. No off odours or tastes. |
| Flatto, Gold | Cream-pink to red blush covering 40% of surface, creamy green background; creamy white flesh. | ≥12 | 2.0 | Flat, irregular, doughnut shape, thin skin, small amount of fuzz. | Firm to touch, juicy or crisp flesh. TSS >11%. No off odours or tastes. |
| Peacharines | Yellow background colour with >60% red blush according to the variety. Yellow flesh. | ≥10 | 2.5 | Round to slightly oval. | Firm to touch, sprung not soft, juicy or crisp flesh. No off odours or tastes. |
| Peach White | White to green background colour with >40% red blush. White flesh. | ≥12 | 2.0 | Round to slightly oval. | Firm to touch, juicy or crisp flesh. No off odours or tastes. |
| Peaches Yellow (including Hunny) | With yellow to red blush skin and yellow flesh; red blush > 60% of surface, none with dull, dark red skin. Early season to Late season varieties; red blush > 40 % of surface; with red speckle on background. | ≥12 | 2.0 | Round to slightly oval. | Firm to touch. Sprung not soft: sweet juicy flavour, not dry and woolly (internal breakdown); free from foreign smells or taste. |

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| Peaches Golden | With milky to lemon yellow/golden skin and yellow flesh. Some may exhibit a red blush. | ≥12 | | Round to slightly oval. | Firm to touch. Sprung not soft: sweet juicy flavour, not dry and woolly (internal breakdown); free from foreign smells or taste. |
| Peach Imported - White | White to green background colour with >40% red blush. White flesh. | >12 | 2.0 | Round to slightly oval. | Firm to touch, juicy or crisp flesh. No off odours or tastes. |
| Peach Imported - Yellow | Yellow background colour with a red blush according to the variety. Yellow flesh. | ≥10 | 2.0 | Round to slightly oval. | Firm to touch, juicy or crisp flesh. No off odours or tastes. |
| Peach Imported - Gold | Creamy Pale Yellow to Gold. Golden flesh. | ≥10 | 2.0 | Round to slightly oval. | Firm to touch, juicy or crisp flesh. No off odours or tastes. |

| PEACHES - GENERAL ACCEPTANCE CRITERIA | | |
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| 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 | 12ct crate as per purchasing articles. | |
| PACK WEIGHT | No underweights. | |
| MAJOR DEFECTS | | |
| DISEASES | Fungal or bacterial rots of skin, flesh or core. | |
| PHYSICAL IMPURITIES | Cuts, holes, cracks or wounds that break the skin. | |
| | Deep, soft bruises that have distinct edges and are indented or appear water soaked. | |
| | Unhealed, damaged stem ends from stem pull. | |
| | Dry, mealy flesh. | |
| PHYSIOLOGICAL DEFECTS | Internal bitter pit. | |
| | Suture or stem end splits; no 'split stone' with open stem end. | |
| TEMPERATURE DAMAGE | Shrivelling and softening of skin; and browning of the stem cavity (heat damage). | |
| | Soft, water-soaked translucent flesh (freezing injury). | |
| | With scalded, discoloured skin, which slips easily from the flesh (condensation injury). | |
| | With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown). | |
| MINOR DEFECTS | | |
| PHYSICAL IMPURITIES | Minor superficial bruises, blemishes and marks affecting in no more than >1 cm ² in aggregate. | |
| | Hail marks healed cuts and scars affecting in aggregate >0.5 cm ² ; no broken or open seeping scars. | |
| SKIN MARKS / BLEMISHES | Dark superficial skin marks or blemishes, e.g. limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate >0.5 cm ² of surface. | |
| | With light superficial marks / blemishes (not dark against background skin colour) e.g. russet, affecting in aggregate >1.5 cm ² . | |
| SIZE - DIAMETER | | |
| PEACH FLATTO/DONUT (GOLD / WHITE) LOOSE | 12 ct | Approximately 40 – 70 mm in width: uniform shape and size in each pre-packed tray. |
| | Min 4 x piece pack | |
| PEACHARINE LOOSE | MEDIUM | 60 – 64 mm |
| | LARGE | 65 – 79 mm |
| PEACH – GOLD / YELLOW / WHITE LOOSE | MEDIUM | 60 – 64 mm |
| | LARGE | 65 – 79 mm |
| | 1kg | 50 – 59mm |

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| PEACH – GOLD / YELLOW / WHITE/YUMMY LOOSE | 700g | 50 – 59mm |
| RECEIVAL | | |
| TEMPERATURE °C (AT ARRIVAL) | 0 – 13 | |
| 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.</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 5 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> <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, 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> | |

| PHOTOS OF DEFECTS | | |
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| <p>Discoloured stem end.</p> | <p>Mould and rotting.</p> | <p>Cuts and wounds that break the skin.</p> |
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| <p>Mould and rotting.</p> | <p>Bruising.</p> | <p>Squashed crate.</p> |

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| <p>Skin blemishing and bruising.</p> | <p>Mould and rotting.</p> | <p>Wounds and skin splits.</p> |
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| <p>Stem rot.</p> | <p>Wrinkled skin.</p> | |