

# Produce Specification: Pomegranate **foodstuffs** NORTH ISLAND

<b>CATEGORY</b>	Pomegranate	<b>PRODUCT</b>	Pomegranate
<b>PACK TYPE</b>	Various	<b>GRADE</b>	Premium

<b>GENERAL APPEARANCE</b>		
<b>COLOUR</b>	Deep pink to dark red skin, dark red flesh with pulpy seeds.	
<b>SHAPE</b>	Round with protruding calyx.	
<b>SENSORY</b>	Thin glossy skin, calyx intact, membranous white walls containing pulpy seeds. Free of foreign odours and tastes.	
<b>MATURITY</b>	Strongly coloured, unbroken skin, >13 Brix.	
<b>CLEANLINESS</b>	Clean & free from contamination.	
<b>UNSALEABLE DEFECTS</b>		
<b>FOREIGN MATTER</b>	Evidence of live insects.	
	Nil foreign matter (e.g. glass metal, hard plastics).	
<b>PRODUCT COUNT</b>	No undercounts.	
<b>PRODUCT WEIGHT</b>	No underweights.	
<b>MAJOR DEFECTS</b>		
<b>COSMETIC DEFECTS</b>	Minor bruising, sunken areas and darkened skin colour affecting >1 cm <sup>2</sup> , hail marks affecting >5 cm <sup>2</sup> and healed branch rub >1 cm <sup>2</sup> .	
<b>DISEASES</b>	With evidence of fungal or bacterial rots.	
<b>PHYSICAL IMPURITIES</b>	With unhealed cuts, holes or cracks that break the skin.	
<b>PHYSIOLOGICAL DEFECTS</b>	With sunken, brown lesions or bruises in the skin. With dry, softened skin (dehydrated).	
<b>TEMPERATURE DAMAGE</b>	With skin discolouration (sunburn). With skin pitting / discolouration and internal browning (chilling injury).	
<b>MINOR DEFECTS</b>		
<b>PHYSICAL IMPURITIES</b>	With minor bruises, e.g. flat or sunken areas, slightly darker than skin colour, affecting >1 cm <sup>2</sup> . With hail marks e.g. healed skin depressions, affecting in aggregate >1 cm <sup>2</sup> .	
<b>SURFACE INCONSISTENCIES</b>	With healed limb rub >1 cm <sup>2</sup> . No unhealed injuries.	
<b>SIZE</b>		
<b>LOOSE PACK PREMIUM</b>	24 – 26ct	No current size specification
	30 – 32ct	No current size specification
	36 – 40ct	No current size specification

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RECEIVAL	
<b>TEMPERATURE °C (AT ARRIVAL)</b>	5 – 10
<b>TOLERANCE</b>	Unsaleable defects 0%
	Major defects <5%
	Minor defects <10%
	Combined total limit <10%
	<5% outside size range
<b>PACKAGING &amp; LABELLING</b>	<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 is optional).</p>
<b>SHELF LIFE</b>	Produce must have a shelf life of <b>at least 5 days</b> upon arrival at the Distribution Centre, or directly at the store from the supplier.
<b>TRANSPORT CONDITIONS</b>	<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>
<b>CHEMICAL CONTAMINATE RESIDUE</b>	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.
<b>ORGANICS</b>	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.