

<b>CATEGORY</b>	Persimmon	<b>PRODUCT</b>	Sweet / Astringent
<b>PACK TYPE</b>	Loose	<b>GRADE</b>	Premium

## GENERAL APPEARANCE

<b>COLOUR</b>	Bright orange to orange/red skin, orange flesh.
<b>SHAPE</b>	Roundly squat.
<b>SENSORY - Sweet</b>	Thin smooth waxy skin, dry calyx & short stem intact, slightly crunchy flesh, free of bitterness. No off odours or tastes.
<b>SENSORY - Astringent</b>	Thin smooth skin, unripe fruit - astringent inedible flesh, ripe fruit - sweet, mild flavour. No off odours or tastes.
<b>MATURITY</b>	Firm, fully coloured fruit, >14 Brix.
<b>CLEANLINESS</b>	Free from dirt, insect stains, residue or other foreign matter.

## 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.

## MAJOR DEFECTS

<b>COSMETIC DEFECTS</b>	Superficial bruising, cuts skin marking, healed skin scars each >2 cm <sup>2</sup> .
<b>DISEASES</b>	With evidence of fungal or bacterial rots.
<b>PHYSICAL IMPURITIES</b>	With unhealed cuts, holes or splits from physical or pest damage. Deep bruising.
<b>PHYSIOLOGICAL DEFECTS</b>	Skin russeting, calyx end cracking, juice leakage and softening.
<b>TEMPERATURE DEFECTS</b>	With flesh browning, softening and water-soaked appearance (chilling injury). With evidence of dark water-soaked areas (freeze damage).

## MINOR DEFECTS

<b>PHYSICAL IMPURITIES</b>	Superficial bruising, cuts skin marking, healed skin scars each >2 cm <sup>2</sup> .
<b>SURFACE INCONSISTENCIES</b>	Healed scars >2 cm <sup>2</sup> .

## SIZE - DIAMETER

<b>LOOSE</b>	<b>SMALL</b>	70 – 80 mm
	<b>MEDIUM</b>	80 – 90 mm
	<b>LARGE</b>	90 – 100 mm
	<b>X LARGE</b>	100 – 110 mm+

## RECEIVAL

<b>TEMPERATURE °C (AT ARRIVAL)</b>	10 - 15
<b>TOLERANCE</b>	Unsaleable defects 0%
	Major defects <5%

	<p>Minor defects &lt;10%</p> <p>Combined total limit &lt;10%</p> <p>&lt;5% outside size range</p>
<b>PACKAGING &amp; LABELLING</b>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to <b>Food Stuffs North Island Produce Packaging Guidelines</b>. 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>
<b>SHELF LIFE</b>	<p>Produce must have a shelf life of <b>at least 7 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>
<b>RECEIVING GUIDELINES</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. 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>	<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>
<b>ORGANICS</b>	<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**



# Produce Specification: Persimmon

Rotting.	Soft rots.	Discoloured flesh.
		
Bruised and split product.		