

# Produce Specification: Berries

GENERAL APPEARANCE BY VARIETY							
VARIETY	COLOUR	VISUAL APPEARANCE	SHAPE	SENSORY	MATURITY	SIZE	
Raspberries (Spring /Summer)	Pink to bright red fruit, none with green tinge	Full bodied drupelets; free from cores; free from excess moisture or juice; free from visible contamination	Thimble-shaped berry made up of full drupelets. Hollow centre if removed from receptacle.	Stable soft structure, plump and juicy drupelets. Sweet and juicy. No off odours or tastes.	Well coloured with > 80% red colour within the punnet.	<b>SMALL</b>	10-20 mm
						<b>MEDIUM</b>	20-25 mm
						<b>LARGE</b>	25 mm+
Strawberry	Red to deep red fruit; small, pale yellow external seeds; white/green halo around calyx covering < 5% surface area	Waxy, full bodied, firm berry with stem/calyx attached; stem and calyx to be clean green (not wilted); free from excess moisture or juice; free from visible contamination	Conical, flat or wedged shaped berry (according to variety); not badly misshapen; not hollow in fruit centre.	Firm fruit, not soft sweet and juicy. No off odours or tastes.	September to March harvest. Firm fruit, Export > 80% red colour within punnets; Local >90% red colour within punnets. Not very soft or Mushy (overripe). No white fruit.	<b>GENERIC</b>	18-30 mm
						<b>BITES</b>	15-25 mm
Blackberry	Glossy dark red to black berry.	Full bodied drupelets; free from excess moisture or juice; free from visible contamination	Oval berry, made up of many drupelets around a central core.	Firm, not mushy. Plump and juicy. No off odours or tastes.	Well coloured with >80% black colour within the punnet.	<b>MEDIUM</b>	Uniform size within the punnet. Minimum size 11 mm diameter.
Boysenberry	Dark maroon to black fruit. Pale green calyx (if attached).	Slightly downy, full bodied drupelets; free from excess moisture or juice; free from visible contamination.	Cylindrical berry, made up of many drupelets around a central core.	Firm, not mushy. Plump and juicy. No off odours or tastes.	Firm fruit, not overripe or undeveloped; >80% dark coloured (ripe) fruit within punnet.	<b>MEDIUM</b>	Uniform size within the punnet. Minimum size 15 mm diameter.




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Gooseberry	Green, yellow or red varieties with pale lines on skin.	Full bodied fruit with translucent skin; floral parts often retained at blossom end; free from excess moisture or juice; free from visible contamination.	Round to oval berry.	Sprung, not soft. No off odours or tastes.	Not hard green or fully softened.	<b>MEDIUM</b>	Minimum size 12 mm diameter.
Blueberry	Blue to blue-black skin with waxy whitish bloom. Creamy white to greenish flesh.	Full bodied, plump fruit with stem removed; free from excess moisture or juice; free from visible contamination.	Round to squat shape, without stems.	Firm to the touch. Plump and juicy. No off odours or tastes.	Firm fruit, not over ripe or underdeveloped. >10 Brix.	<b>MEDIUM</b>	Uniform size within the punnet. Minimum size 8 mm diameter.
Cape Gooseberry	Orange-yellow berry with or without husk.		Round berry.	Firm. No off odours or tastes.	> 14 Brix.	<b>MEDIUM</b>	>15 mm diameter

BERRIES - GENERAL ACCEPTANCE CRITERIA	
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.
UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects, webs or droppings.
	Nil foreign matter (e.g. glass, metal, hard plastics).
WEIGHT / COUNT	No underweights.
MAJOR DEFECTS	
DISEASES	Soft, decaying areas due to grey mould (Botrytis), fluffy white mould (Rhizopus), other moulds or bacterial infections.
PHYSICAL IMPURITIES	Unhealed cuts, holes, splits (that break the skin), wounds or pest damage, e.g. chewed fruits or larval burrows.
	Pressure damage and bleeding.
	Dehydrated or squashed berries.
	Deep seated bruises or soft, water-soaked areas.
PHYSIOLOGICAL DEFECTS	Unhealed wounds due to stem pull.
	Growth cracked, splits or hollow mid-section.
TEMPERATURE DAMAGE	Wrinkled, softened or shrivelled skin.
	Bleached or yellow areas (sunburn).
	Soft water-soaked areas on berries (freezing injury).
MINOR DEFECTS	
PHYSICAL IMPURITIES	Minor superficial bruises, cuts or scars.
SURFACE INCONSISTENCIES	Minor blemishes, rub or weather marks.
RECEIVAL	
TEMPERATURE °C (AT ARRIVAL)	2 – 6
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>Food Stuffs 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	Produce must have a shelf life of <b>at least 3 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.

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	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.
<b>TRANSPORT CONDITIONS</b>	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 <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information). Of note are pallet size, stacking standards and crate cards.
<b>CHEMICAL CONTAMINATE RESIDUE</b>	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.
<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.

PHOTOS OF DEFECTS		
		
Rots in punnets.	Berries breaking down.	Excessive juice in punnets.