Produce Specification: Imported Minneola Tangelo

General Information:

This specification is for supply of Imported Minneola Tangelo's into FSSI Produce DC, any variation to this must be approved by the FSSI Merchandise Manager for Produce

All suppliers/growers must be certified in one of the below.

NZGAP with Social Practice Add On GlobalGAP GRASP Sedex Smeta

Shape:		
Imported Minneola	Oval to oblong, distinct neck variety dependent.	
Tangelo:		
Overall Visual Appearance:		
Imported Minneola	Fresh in appearance. Fully developed (mature), clean, dry and	
Tangelo:	sound. The shape of fruit must be true to variety with a well-	
	formed protruding stem end. Size to be consistent within	
	pack.	
Temperature:		
Imported Minneola	Optimum storage temperature is 4°c - 10°c	
Tangelo:		

Labelling

All crates / cartons must be labelled with:

- Suppliers trading name.
- Suppliers trading address.
- Pack date
- Product name and/or Article Description
- Variety
- Count
- Grade
- Shipper Barcode
- GAP Number and GAP Name

Crates and Bins:

If product is supplied in a Bin or Crate, bin and crate must be collapsible (unless otherwise stated) and be from an approved supplier.

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Defect List:	
Imported Minneola	Unacceptable (0% tolerance)
Tangelo:	Chill damage, physical damage, rough scarring. Rot / waste.
	Soiling. Discoloration. Visible residues. Foreign smells. Pests.
	Dry flesh. Excessive granulation, Solid block greening.
	Unhealed physical damage
	Major (5% tolerance)

• Diffused Greening – early season only (more) than 10% of surface area). Healed light scarring (more than 5% of surface area). Pest damage (more than 10% of surface area). Rind breakdown, creasing.

Minor (10% tolerance)

• Light blemish (less than 10% of surface area). Misshapen fruit. Diffused greening - early season (less than 10% of surface area. Healed light scarring (less than 5% of surface area). Pest damage (less than 10% of surface area).

