

Produce Specification: Imported Oranges


<u>General Information:</u>	
<p>This specification is for supply of Imported Oranges into FSSI Produce DC, any variation to this must be approved by the FSSI Merchandise Manager for Produce</p> <p>All suppliers/growers must be certified in one of the below.</p> <p>NZGAP with Social Practice Add On GlobalGAP GRASP Sedex Smeta</p>	
<u>Shape:</u>	
Imported Oranges:	Round to slightly oval.
<u>Overall Visual Appearance:</u>	
Imported Oranges:	Fresh in appearance. Fully developed (mature), clean, dry, and sound. The shape of fruit must be true to variety. Size to be consistent within pack.
<u>Temperature:</u>	
Imported Oranges:	Optimum storage temperature is 4°C - 8°C
<u>Labelling</u>	
<p>All crates / cartons must be labelled with: </p> <ul style="list-style-type: none"> • Suppliers trading name. • Suppliers trading address. • Pack date • Product name and/or Article Description • Variety • Count • Grade • Shipper Barcode • GAP Number and GAP Name 	
<u>Crates and Bins:</u>	
If product is supplied in a Bin or Crate, bin and crate must be collapsible (unless otherwise stated) and be from an approved supplier.	
<u>Defect List:</u>	
Imported Oranges:	<p><u>Unacceptable (0% tolerance)</u> Chill damage, physical damage, rough scarring. Rot / waste. Soiling. Discolouration. Visible residues. Foreign smells. Pests. Dry flesh. Excessive granulation, Solid block greening. Unhealed physical damage.</p> <p><u>Major (2% tolerance)</u> Healed light scarring (more than 5% of surface area). Pest damage (more than 10% of surface area). Rind breakdown, Creasing.</p> <p><u>Minor (10% tolerance)</u> Light blemishes (less than 10% of surface area). Misshapen fruit. Diffused greening - early season (less than 10% surface). Pests. Dry flesh. Excessive granulation, Solid block greening. Unhealed physical damage</p>

Table of Articles

Article	Description	Fruit Size	Count	Packaging