

Produce Specification: Organic Oranges

General Information:

This specification is for supply of Organic Oranges 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:

Round to slightly oval.

Overall Visual Appearance:

Sugars Minimum 10% brix. Sugar / Acid Ratio Minimum 8: 1

Juice Content 40% and above preferred (% by weight).

Count

Pre-packs 1kg. 6ct count crate. Net Weight

Sizing

Small 65 – 70mm (7 - 8 Oranges) Medium 70 – 75mm (6 - 7 Oranges).

Temperature:

Optimum storage temperature is 4°c - 10°

<u>Labelling</u>

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.



Defect List:

<u>Unacceptable</u>

Chill damage, physical damage, rough scarring. Rot/waste. Dirt. (0% tolerance)Discolouration. Visible residues. Foreign smells. Pests and Insects. Dry flesh. Excessive granulation, Solid block greening, unhealed physical damage.

Major

Diffused Greening – early season only (more than 10% of surface) (2% tolerance) Healed light scarring (more than 5% of surface area). Ceasing. Pest damage (more than 10% of surface area). Rind breakdown,

Minor

Light blemish (less than 10% of surface area). Misshapen fruit. (10% tolerance) 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).

