Metcash Produce Specification

A.	Product Description
Product	Onion
Variety	White Salad - Various
Pack Type	Loose. Carton - weight as per state requirements

Product supplied to MF&G Fresh Branches must satisfy the Metcash Supplier Delivery Standards & the following requirements:

B.	Basic Quality Parameters	
General Appearance	Well-formed shape with smooth double layer of papery skin covering the overlapping concentric layers of flesh.	
	Remnant cut stem not > 50mm and roots not > 10mm in length. Free from foreign matter	
Colour	White skin and white, semi-translucent flesh. Pale green tinge allowable in new season onions only.	
Shape	Squat to rounded squat.	
Size	60 - 75mm. Uniform size within carton.	
Sensory / Eating Quality	Firm, crisp texture; sharp flavour, not too pungent. Free from foreign and 'off' smells or tastes.	
	Well cured, dormant, with tight necks.	
Distribution Receipt	10-20°C.	
Temperature		

C.	FOOD SAFETY PARAMETERS (Any detection or evidence is cause for immediate rejection)
Foreign Matter	Free from foreign matter / contamination / mould or surface residues.
	No foreign or off odours indicating breakdown.
Infestation	No evidence of insect infestation, alive or dead.
Chemicals and	Produce shall comply with FSANZ Food Standards Code Standard 1.4.2 – Maximum Residue Limits and Standard
Contaminants	1.4.1 – Contaminants and Natural Toxicants.

D.	Major Defects
Diseases	Evidence of fungal or bacterial rots (black mould, mildew, bulb/neck rot, white rot)
Physical or Pest Damage	Evidence of unhealed cuts, holes or splits that break the dry outer layers.
	Evidence of soft, spongy or deeply sunken areas due to severe bruising.
Physiological Disorders	Evidence of prominent greening or blotchy colouration.
	Evidence of water soaked areas in the flesh, mostly affecting the 2nd and 3rd fleshy scales (translucent scale).
	Evidence of loose, fleshy scales (puffiness) or visible sprouting (excess maturity).
	Evidence of deep growth cracks penetrating through the dry outer layers.
Temperature Injury	Evidence of soft, water soaked outer fleshy scales (freezing injury).

E.	Minor Defects	
Diseases	Evidence of superficial mould, e.g. Scattered, dry black spots affecting > 10% of visible surface or outer layers, no	
	major mould growth (furry appearance due to visible mycelium).	
Physical or Pest Damage	ge Evidence of healed, shallow (< 2mm deep) scratches / wounds > 5mm long or affecting > 0.5 sq. cm.	
	Evidence of excessive peeling or cracking of papery scales exposing > 2 sq. cm of white fleshy scales.	
	Evidence of superficial (< 2 mm deep) bruises and flattened areas 2 sq. cm.	
Physiological Disorders	Evidence of > 5% misshapen onions, e.g. Doubles, (> 1 distinct bulb) or bottlenecks (thick necks with moderately	
	developed bulbs).	
Skin marks or blemish	Evidence of skin marks/blemish, e.g. dull- grey-black blotches (water staining) affecting in aggregate > 2 sq. cm.	

F. Labelling & Packaging Requirements (Packaging must be clean & sturdy – no damaged / recycled packaging accepted)			
Packaging / Trade	Loose fill packed cardboard cartons. Net carton weight - as per state requirements		
Measurement	No underweight cartons.		
Labelling	Each carton or sale unit of stock must be labelled, with the following details:		
	 Grower's name & address. Packer's name & address (if different from grower details) Supplier name (if different) Product description Count, size & grade 	Net pack weight (where applicable) Lot identification (packed on date etc.) Country Of Origin DC delivery date (all bulk items)	

Assessment Summary		Tray Packed & Bulk Carton Items	
B.	Basic Quality Parameters	Product outside spec must not exceed 5%	
D.	Major Defects	Product outside spec must not exceed 1%	
E.	Minor Defects	Product outside spec must not exceed 5%	
Total	B+D+E Combined	Total product outside spec must not exceed 8%	
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This specification may be revised in consideration of seasonal / climatic conditions. In that instance a Variance To Specification must be issued for a specified period of time, as per procedure HA11-11.

Revision: A – MARCH 2016 Authorised by: L. Couch.

Product Image

Onion - White

