## Revision: A - MARCH 2016

## **Metcash Produce Specification**

A.	Product Description	
Product	Potato	
Variety	Royal Blue	
Pack Type	Loose pack in bags - 16kg.	

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

B.	Basic Quality Parameters	
General Appearance	earance Shallow eyes; free from foreign matter; skinning is allowable for new season tubers only	
Colour	Reddish purple skin which may be lightly russetted; rich golden yellow flesh.	
Shape	Uniform oval to slightly flattened. Nil with deformed shape.	
Size	Weight range:- 110 – 350 g	
Sensory / Eating Quality	g Quality Firm when tested with finger pressure, not soft or spongy; no 'off' or foreign odours or tastes.	
Distribution Receipt	2 – 15°C.	
Temperature		

C.	FOOD SAFETY PARAMETERS	
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	hemicals and Produce shall comply with FSANZ Food Standards Code Standard 1.4.2 – Maximum Residue Limits and Stan	
Contaminants	Contaminants 1.4.1 – Contaminants and Natural Toxicants.	

D.	Major Defects	
Diseases	Evidence of fungal or bacterial rots (e.g. pink rot, dry rot, gangrene, late blight or bacterial wilt).	
	Evidence of numerous raised or sunken corky growths on the potato skin (powdery scab, common scab).	
Physical or Pest Damage	al or Pest Damage Evidence of evidence of rodent, or nematode damage.	
	Evidence of cuts or splits > 20mm long, and/or > 2mm wide and/or > 3 mm deep.	
	Evidence of severely malformed or root constricted tubers, or tubers with advanced secondary growth.	
	Evidence of deep, dark bruising and softened flesh.	
	Evidence of green areas on the skin or an overall green tinge (exposed to light, toxic compounds may form).	
Physiological Disorders		
	Evidence of severe brown spotting of the flesh (brown fleck) or hollow cavities inside the tubers (hollow heart).	
	Evidence of dark pink or black areas at the centre of the tuber (black heart, due to low oxygen).	
Temperature Injury	Evidence of reddish brown blotches or soft, water-soaked areas in the flesh (freezing injury).	
	Evidence of obvious shrivelling and softened, spongy flesh (dehydration).	

E.	Minor Defects
Physiological Disorders	Evidence of enlarged, swollen lenticels (> 1 mm diameter) affecting > 5 sq. cm.
	Evidence of healed growth cracks or splits >3 mm wide or >3 mm deep (not removable by one pass peeling).
Physical or Pest Damage	
	Evidence of superficial bruises, scuffs, pressure or rub marks affecting in total > 2 sq. cm and > 3 mm deep.
<b>Skin marks or blemish</b> Evidence of moderate development of a silvery sheen, brown markings or skin cracking affecting > 5 s	
	Evidence of moderate black speckling affecting in aggregate > 2 sq. cm of surface area

F. Labelling & Packaging Requirements (Packaging must be clean & sturdy – no damaged / recycled packaging accepted)				
Packaging / Trade	Loose fill packed. Net bag weight 16kg.			
Measurement	No underweight bags / cartons			
Labelling	Each carton or sale unit of stock must be labelled, with the following details:-			
	<ul> <li>Grower's name &amp; address. Packer's name &amp; address (if different from grower details)</li> <li>Supplier name (if different)</li> <li>Product description</li> <li>Count, size &amp; grade</li> <li>Net pack weight (where applicable)</li> <li>Lot identification (packed on date etc.)</li> <li>Country Of Origin</li> <li>DC delivery date (all bulk items)</li> </ul>			

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.

## Product Image

