

Metcash Produce Specification

A. Product Description		
Product	Tomato	
Variety	Medley Mix Pre - Pack	
Pack Type	Cardboard carton containing 8 pre-pack 400g punnets ,	
Product supplied to MF&G Fresh Branches must satisfy the Metcash Supplier Delivery Standards & the following requirements:		
B. Basic Quality Parameters		
General Appearance	Bright bloom, calyxes removed. Free from foreign matter. Zebrino – seeds in dark reddish brown gel. Yellow cherry : seeds in a clear pale gel. Other varieties: seeds in clear reddish gel.	
Colour	Each Pack consists of 4 varieties. The following varieties can be used depending on season availability	
	Grape, Baby Roma, Red Cherry, Cocktail / Piccolini – Colour stage ¾ red colour	
	Yellow Cherry – Colour stage ¾ colour, yellow to greenish tinge	
	Grape – generally > ¾ pale orange colour	
	Zebrino – Green and brown to brownish red striped	
Shape	Grape – Oval not round - grape shaped	
	Cherry, Cocktail/Piccolini, Zebrino – Uniformly round to round slightly squat, nil kidney, egg or dumbbell shaped. No raised edges	
	Baby Roma – Slightly bottleneck to oblong shape. A small and sometimes elongated dimple at blossom end.	
Size	Grape - Weight 6 – 24g	Yellow Cherry - Diameter 20 – 35mm
	Baby Roma – Diameter 15 – 40mm	Zebrino – Diameter 30 – 50mm
	Red Cherry – Diameter 15 – 40mm	Cocktail / Piccolini – Diameter 15 – 45mm
Sensory / Eating Quality	Thin smooth skin, firm juicy and sweet tasting. No foreign smells or tastes. Firm fruit, not excessively immature or soft.	
Distribution Receipt Temperature	7 - 15°C	
C. FOOD SAFETY PARAMETERS <i>(Any detection or evidence is cause for immediate rejection)</i>		
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 Contaminants	Produce shall comply with FSANZ Food Standards Code Standard 1.4.2 – Maximum Residue Limits and Standard 1.4.1 – Contaminants and Natural Toxicants.	
D. Major Defects		
Diseases	Evidence of fungal or bacterial rots e.g. bacterial soft rot, Alternaria rot, grey mould, sour rot Evidence of blotchy or mottled appearance due to viral infection	
Physical or Pest Damage	Evidence of live insects, insect larvae Evidence of cuts, holes, splits or insect damage that breaks the skin Evidence of soft, dark areas due to severe bruising	
Physiological Disorders	Evidence of softening or rot developing at the blossom end (calcium deficiency) Evidence of grey or brown areas in the internal flesh (grey wall/vascular browning) Evidence of circular or star shaped cracking around the stem attachment or blossom scar	
Temperature Injury	Evidence of softened flesh, pitted skin or failure to develop normal colour (Chilling injury) Evidence of soft skin or wrinkled appearance (dehydration) Evidence of bleached flattened area on the fruit skin (sunburn) Evidence of blotchy, orange toned skin (heat damage)	
E. Minor Defects		
Physical or Pest Damage	Evidence of minor bruising or impact damage e.g. skin slightly dark but still firm affecting > 2 sq. cm Evidence of persistent green shoulders affecting >1 sq. cm.	
Skin marks or blemish	With light scattered blemishes e.g. rub marks, affecting in aggregate 0.5 sq. cm. Evidence of 'zipper' lines > half the fruit length and .1mm width.	
F. Labelling & Packaging Requirements (Packaging must be clean & sturdy – no damaged / recycled packaging accepted)		
Packaging / Trade Measurement	Cardboard cartons containing 8 Prepack punnets per tray weight 400g. No underweight packs.	
Labelling	Each carton or sale unit of stock must be labelled, with the following details: <ul style="list-style-type: none">Grower's name & address. Packer's name & address (if different from grower details)Supplier name (if different)Product descriptionCount, size & gradeNet pack weight (where applicable)Lot identification (packed on date etc.)Country Of OriginDC delivery date (all bulk items)Best Before / Use By date	
Assessment Summary		
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%
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

