

## Metcash Produce Specification

A. Product Description	
Product	Tomato
Variety	Mini Roma – Red Various
Pack Type	Carton prepack – 250gm punnet – 15 punnet per carton

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, seeds in clear reddish gel. Firm fruit, semi ripe to full colour,
Colour	Receival colour stage 5 - 6 on QDPI Chart (coloured to full colour).
Shape	Oval / oblong in shape
Size	20 - 30mm in length.
Sensory / Eating Quality	Thin smooth skin, firm juicy and sweet succulent taste. Semi ripe to full red, not excessively green (immature) No foreign smells or tastes.
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 <i>(Packaging must be clean &amp; sturdy – no damaged / recycled packaging accepted)</i>	
Packaging / Trade Measurement	Cardboard cartons. 250gm punnet – 15 punnet per carton No underweight punnets
Labelling	Each carton or sale unit of stock must be labelled, with the following details: <ul style="list-style-type: none"> <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> <li>• Best Before / Use By date</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%

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

