

Metcash Produce Specification

A. Product Description	
Product	Potato
Variety	Dutch Cream (Brushed)
Pack Type	Loose product in cartons or in pre-pack bags as per Metcash Buyer requirements.

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

B. Basic Quality Parameters										
General Appearance	Shallow to medium depth eyes; not with excessive soil clumping; skinning is allowable for new seasons tubers only provided that total area affected is < 3 sq. cm; tubers to be free from excessive moisture, not wet.									
Colour	Creamy to white skin and pale yellow flesh, uniform clean bright bloom.									
Shape	Approximately oval to long oval shape.									
Size	Nil permitted outside range limits shown <table><tr><td>Format</td><td>Weight</td><td>Range Limits</td></tr><tr><td>Loose</td><td>110-350g</td><td></td></tr><tr><td>Pre-pack</td><td>100-400g</td><td>Minimum 50% in 170-300g range</td></tr></table>	Format	Weight	Range Limits	Loose	110-350g		Pre-pack	100-400g	Minimum 50% in 170-300g range
Format	Weight	Range Limits								
Loose	110-350g									
Pre-pack	100-400g	Minimum 50% in 170-300g range								
Sensory / Eating Quality	Firm when tested with finger pressure, not soft or spongy; free from foreign tastes or odours. No 'off' or foreign odours or tastes.									
Dis Receipt Temperature	2 – 15°C.									

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 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. 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	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 (>3mm), 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 sprouting from the eyelets (over-stored tubers). 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	
Physical or Pest Damage	Evidence of cuts or splits > 20mm long, > 2mm wide and/or > 3mm deep (not removable by one pass peeling). Evidence of superficial bruises, scuffs, pressure or rub marks affecting in total > 2 sq. cm and > 3 mm deep.
Physiological Disorders	Evidence of healed growth cracks or splits > 3mm wide or > 3mm deep and over 30mm long (should be removable by a one pass peel of the potato). Evidence of enlarged lenticels (>1mm diameter) affecting >5 sq. cm.
Skin marks or blemish	Evidence of moderate development of silvery sheen, brown markings or skin cracking (crazing) affecting >4 cm ² . 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 Measurement	No underweight bags / cartons
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 description • Count, size & grade • Net pack weight (where applicable) • Lot identification (packed on date etc.) • Country of Origin • DC delivery date (all bulk items) • Best Before / Packed on date: Produce must provide at least 14 days clear shelf life from date of receipt.

Assessment Summary		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.
B.	Basic Quality Parameters	
D.	Major Defects	
E.	Minor Defects	
Total	B+D+E Combined	
		Product outside spec must not exceed 5%
		Product outside spec must not exceed 1%
		Product outside spec must not exceed 5%
		Total product outside spec must not exceed 8%

Product Image

