


## Metcash Produce Specification

A. Product Description		
Product	Mandarin	
Variety	Imperial	
Pack Type	Pre-packed 750 gm	

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

B. Basic Quality Parameters	
General Appearance	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code.
Colour	Uniform pale to full orange. Nil with > 2 sq. cm of light green tinge; limit of 5% of fruit affected.
Shape	Squat to slightly round
Size	Uniform size within carton. Size = 55 – 63 mm Count = 9 -10 pieces of fruit per net.
Sensory / Eating Quality	Sweet and juicy with smooth skin, not coarse, no foreign odours/tastes. Total Soluble Solids $\geq 10^{\circ}$ Brix; (2016 Season typically accepted range at Metcash receiving 10 – 14° Brix) Juice content > 33%. Suppliers should aim to meet the <b>Australian Citrus Standard - (Brim A) 110</b>
Dist Receipt Temperature	7 - 12°C

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 Contaminants	Produce shall comply with FSANZ Food Standards Code Standard 1.4.2 – Agvet Chemicals (S20 & S21) and Standard 1.4.1 – Contaminants and Natural Toxicants (S19).

D. Major Defects	
Diseases	Evidence of fungal or bacterial rots of the skin or flesh (e.g. Penicillium moulds, brown rot, soft rots). Evidence of dark lesions on the fruit skin (e.g. Black spot, Septoria spot). Evidence of black decay at the fruit core (Alternaria).
Physical or Pest Damage	Evidence of cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacs).
Insects	Evidence of insects (e.g. mealy bugs), especially in navel or button.
Temperature Injury	Evidence of dark brown depressed lesions (chilling injury) or water-soaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn).

E. Minor Defects	
Diseases	Evidence of superficial black/grey markings (e.g. sooty blotch, sooty mould, Melanose) affecting in > 1 sq. cm.
Physiological Disorders	Evidence of skin badly puffed and separated from flesh segments. Stress damage > 1 sq. cm.
Temperature Injury	Evidence of bleached yellowish-orange areas (slight sunburn) affecting > 4 sq. cm.
Physical or Pest Damage	Evidence of brown/black specks (rust mite damage) affecting in aggregate > 2 sq. cm. Evidence of cuts that break the orange outer layer of the skin (scratches) clipper damage > 1 sq. cm Evidence of up to 10 scale insects (red-brown spots, 2mm diameter). Evidence of slightly dark and sunken areas (Oleocellosis) affecting > 1 sq. cm of surface.
Skin marks or blemish	Evidence of dark blemishes (e.g. stem end blemish) affecting in aggregate > 1 sq. cm of surface. Evidence of Red rind damage > 2 sq. cm. Evidence of light blemish affecting in aggregate > 4 sq. cm. of surface.

F. Labelling & Packaging Requirements (Packaging must be clean & sturdy – no damaged / recycled packaging accepted)	
Packaging / Trade Measurement	No underweight pre-packed units.
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 (incl. packed on date etc.)</li> <li>Country Of Origin - <i>Labels/Packaging must comply with all aspects of ACCC legislation</i></li> <li>DC delivery date (all bulk items)</li> </ul>

Assessment Summary		Tray Packed & Bulk Carton Items	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	Product outside spec must not exceed <b>5%</b>	
D.	Major Defects	Product outside spec must not exceed <b>1%</b>	
E.	Minor Defects	Product outside spec must not exceed <b>5%</b>	
Total	B+D+E Combined	Total product outside spec must not exceed <b>8%</b>	