Metcash Produce Specification

A. Product Description			
Product	**Grapefruit**	*(Preference is pack weights <12kgs. Packs >12kgs to be identified with: "CAUTION HEAVY! Lift with care".)*	
Variety	**Various**		
Pack Type	Loose fill packed cardboard cartons. Net weight 15kg		

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; missing buttons allowable provided healed dry attachment areas, rind < 20 mm thick; no foreign matter. Loose fruit stickered by PLU (or bar code when available) and variety name.
Colour	Uniform full yellow. Nil with greening except for early season (May – June) when light green tinge not > 30 % of surface allowable.
Shape	Round to oval, typically squat or slightly pear shaped. Nil with raised ridges or elongated necks.
Size	40 – 48's
Sensory / Eating Quality	With firm, smooth skin, not puffy skinned or hollow, mild grapefruit flavour, with acid/ slightly sweet taste. Total soluble solids to acid ratio > 8:1, juice content 38%
Dist. Receipt Temp.	7 - 14° 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 infestation, alive or dead, unless specifically permitted in the defects lists below.
Chemicals and Contaminants	*All Produce shall comply with FSANZ Food Standards Code Standards 1.4.2 – Agvet Chemicals (S20 & S21) and Standard 1.4.1 – Contaminants and Natural Toxicants (S19) and all other relevant codes relating to microbiological, pesticide residues, heavy metals, food additives and chemical contaminants.*
Interstate Transfers / Import Requirements	*Products must conform to all Australian Import Protocols (e.g. Import permits, biosecurity, phytosanitary inspections and certificates and fumigation requirements), as well as any Australian Interstate Quarantine transfer requirements as indicated by the States. Documentation must be made available upon request.*

D. Major Defects	
Diseases	Evidence of fungal or bacterial rots of the skin or flesh (e.g. Penicillium moulds, brown rot, soft rots).
Physical or Pest Damage	Evidence of cuts holes, splits, and cracks (that break the skin).
Temperature Injury	Evidence of dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage). Evidence of pale, hard areas of skin (severe sunburn)

E. Minor Defects	
Physical or Pest Damage	Evidence of brown/black specks (rust mite damage) affecting in aggregate > 1 sq. cm. Evidence of up to 15 scale insects (red-brown spots, 2 mm 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 light blemish affecting in aggregate >3 sq. cm. of surface.
Diseases	Evidence of superficial black/grey marks (e.g. sooty blotch, sooty mould, Melanose) affecting in aggregate > 1 sq. cm.
Physiological Disorders	Evidence of stem end corrugations > 2mm wide, > half fruit length.
Temperature Injury	Evidence of bleached yellowish-orange areas (slight sunburn) affecting > 3 sq. cm.

F. Labelling & Packaging Requirements (*Packaging must be clean & sturdy – no damaged / recycled packaging accepted*)	
Packaging / Trade Measurement	Loose fill packed cardboard cartons. Net weight 15kg. No underweight cartons.
Labelling Pack >12kg? *"CAUTION HEAVY!* *Lift with care"*	Each carton or sale unit of stock must be labelled, with the following details: • 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 - *Labels/Packaging must comply with all aspects of ACCC legislation* • DC delivery date (all bulk items)

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.