


## Metcash Produce Specification

A. Product Description			
Product	Passionfruit		
Variety	Panama		
Pack Type	Loose fill packed cardboard cartons.		

(Preference is pack weights <12kgs.  
Packs >12kgs to be identified with:  
"CAUTION HEAVY! Lift with care".)

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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; firm full fruit with only minimal wrinkling; prominent light-coloured lenticels; short stalk retained with no evidence of calyx remnants; skin not > 6mm thick.
Colour	Red to reddish yellow skin; translucent yellow to orange flesh; black seeds.
Shape	Round to slightly oval fruit.
Size	Count: 50 – 60's
Sensory / Eating Quality	Firm outer shell; juicy, jelly like flesh containing many small seeds; sweet, slightly acid flavour; no unripe "woody" tastes; smooth seeds; heavy for size. Firm sound fruit, not heavily wrinkled. <b>Total Soluble Solids ≥ 14° Brix</b>
Distribution 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 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 crinkled or collapsed skin on fruit. (e.g. anthracnose) Evidence of small or deformed fruit, thick hard rind and small pulp cavity, scabs and cracks. (e.g. passionfruit woodiness virus) Evidence of olive green to brown greasy looking spots or brown sunken circular lesions (e.g. grease spot and brown spot.)
Physical or Pest Damage	Evidence of deep seated bruises punctures and cracks with or without leakage of juice. Evidence of spray deposits.
Physiological Disorders	Evidence of pulp by weight < 35%.
Temperature Injury	Evidence of dehydration, shrivelling, dryness, brown skin (heat injury). Excessive of wrinkling and discolouration (frost injury). Evidence of dark, water-soaked lesions (chilling injury)

E. Minor Defects	
Physical or Pest Damage	Evidence of pest tears or cuts affecting > 1 sq. cm.
Skin marks or blemish	Evidence of superficial scratches, scuffs, skin blemishes affecting > 1 sq. cm.
Temperature Injury	Evidence of skin bleaching or scorched fruit affecting > 25 % fruit

F. Labelling & Packaging Requirements (Packaging must be clean & sturdy – no damaged / recycled packaging accepted)	
Packaging / Trade Measurement	Loose fill packed cardboard cartons. No undercount cartons.
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 - <a href="#">Labels/Packaging must comply with all aspects of ACCC legislation</a></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 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%	