


## Metcash Produce Specification

A. Product Description			
Product	Paw-Paw / Papaya		
Variety	Green - Various		
Pack Type	Loose fill packed cardboard cartons. 10kg net weight 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	Smooth, even skin; not glossy; free from foreign matter.
Colour	Mid green skin; white flesh.
Shape	Oval to slightly pear shaped; not misshapen.
Size	Typical Count: 9 – 10's
Sensory / Eating Quality	Firm, smooth, crisp flesh; thin, slightly waxy skin; large number of small, round black seeds in central cavity. Firm, full bodied fruit; skin slightly soft; no green colour in flesh (immature).
Distribution Receipt Temperature	12 - 18°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 sunken brown spots (anthracnose), grey scarred areas (powdery mildew), water-soaked lesions, stem end softening or other symptoms of bacterial or fungal infection Evidence of discolouration or disfigurement from viruses.
Physical or Pest Damage	Evidence of unhealed wounds, pest damage or latex leakages at the stem end.
Physiological Disorders	Evidence of excessive softening of fruit (over ripe) Evidence of soft, translucent flesh (softening disorder)
Temperature Injury	Evidence of skin pitting, hard / water-soaked areas in flesh, and/or skin scald (chilling injury). Evidence of spongy flesh, uneven ripening or sunken areas (heat injury).
Skin marks or blemish	Evidence of deep seated bruises. Evidence of unhealed cuts, holes or splits (that break the skin) wounds or pest damage.

E. Minor Defects	
Physical or Pest Damage	Evidence of superficial bruising or abraded areas > 2 sq. cm
Skin marks or blemish	Evidence of healed scars > 6 sq. cm. Evidence of winter freckling covering > 50% surface area of fruit.

F. Labelling & Packaging Requirements (Packaging must be clean & sturdy – no damaged / recycled packaging accepted)	
Packaging / Trade Measurement	Loose fill packed cardboard cartons. 10kg net weight cartons. No underweight 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 - <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	<i>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.</i>
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>	