


## Metcash Produce Specification

A. Product Description			
Product	Peach - Bulk	(Preference is pack weights <12kgs. Packs >12kgs to be identified with: "CAUTION HEAVY! Lift with care".)	
Variety	White fleshed - various		
Pack Type	Loose fill packed cardboard cartons.		

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

B. Basic Quality Parameters	
General Appearance	Full bodied, with clean (washed) and mildly downy (de-fuzzed) skins; no foreign matter. No foreign matter. With or without a small amount of sugar speckle spotting. Stickers with PLU and product / variety name or barcode as per customer requirements.
Colour	Cream-pink to red blush skin and whitish flesh; red blush >50% of surface with red speckled on white / green background.
Shape	Round to slightly oval or slightly squat, according to variety.
Size	Uniform size in tray      Up to mid Dec      Count 35 - 39 : 65 - 67mm Mid-December onwards      Count 30 - 35 : 67 - 73mm
Sensory / Eating Quality	Firm to touch, sprung not soft; fresh not dry fruit that is not dry or woody and free of foreign smells and taints. At receipt full level of red blush and sufficient maturity to achieve good development of flavour. <b>Total Soluble Solids ≥ 12° Brix</b>
Dist. Receipt Temp.	2 - 10° 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	<i>All Produce shall comply with FSANZ Food Standards Code Standards 1.4.2 – Agvet Chemicals (S20 &amp; 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.</i>
Interstate Transfers / Import Requirements	<i>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.</i>

D. Major Defects	
Diseases	Evidence of fungal or bacterial rots or mould /scabs; or core rots/ mouldy core.
Physical or Pest Damage	Evidence of cuts, holes, punctures, or unhealed wounds (that break the skin) <5mm. Evidence of deep water-soaked bruises or discolouration. Evidence of unhealed damaged stem ends.
Physiological Disorders	Evidence of unhealed damaged stem ends or tears caused during harvest or the appearance of deep unsightly surface cracking or blemish greater than 8-10mm at the calyx of the fruit. Evidence of structure or stem end splits; no 'split stone' and openings at the stem end. Evidence of scalded, discoloured skin, which slips easily from the flesh (condensation injury). Evidence of dark discolouration of skin and flesh and skin shrivelling (cool storage breakdown) caused by exposure to uneven temperature control causing the fruit to lose moisture and show signs of shrivel or internal browning.
Temperature Injury	Evidence of tissue shrivelling, softening or showing signs of flesh discoloration; and browning of the stem cavity (heat or cold damage). Evidence of water-soaked, translucent areas (freezing damage).

E. Minor Defects	
Physical or Pest Damage	Evidence of slight depression/flattening of skin >2 sq. cm of surface area. Evidence of dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate >5 sq cm; no broken skin or unhealed scars with minimal damage in the calyx. Evidence of bacterial spot >3 dry spots (1mm); not sunken & water soaked.
Skin marks or blemish	Evidence of dark superficial skin marks / blemish i.e. limb rub, dipping injury (black lesions, mostly on red skin areas) affecting > 3 sq. cm of surface.

F. Labelling & Packaging Requirements <i>(Packaging must be clean &amp; sturdy – no damaged / recycled packaging accepted)</i>	
Packaging / Trade Measurement	Loose fill packed cardboard cartons. Net carton weight 10kg. 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</li> <li>• Net pack weight (where applicable)</li> <li>• (if different from grower details)</li> <li>• Lot identification (packed on date etc.)</li> <li>• Supplier name (if different)</li> <li>• Country Of Origin - <i>Labels/Packaging must comply with all aspects of ACCC legislation</i></li> <li>• Product description</li> <li>• DC delivery date (all bulk items)</li> <li>• Count, size &amp; grade</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	<b>Total product outside spec must not exceed 8%</b>	