


## Metcash Produce Specification

A. Product Description		
Product	Mango	
Variety	TPP	
Pack Type	Fibreboard trays with plastic plix.	

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

B. Basic Quality Parameters	
General Appearance	A banana shaped mango with vibrant golden yellow skin and a delicate peach aroma. They have a golden low fibre flesh with a sweet flavour. Even appearance of fruit in tray. Stickers with PLU and produce/variety name, or bar code when available, per requirements.
Colour	Golden yellow skin. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised. 50% of any tray to have at least 25% blush. Flesh yellow/orange.
Shape	Oblong heart shape
Size	Counts: <b>Small:</b> 22 – 25 <b>Medium:</b> 18 - 20
Sensory / Eating Quality	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening). Fully coloured ripened fruit. >14 % dry matter.
Dist. Receipt Temp.	12 - 18°C

C. FOOD SAFETY PARAMETERS <i>(Any detection or evidence is cause for immediate rejection)</i>	
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 <i>(refer to AMIA Mango Defect Guide Chart)</i>	
Diseases	Evidence of fungal or bacterial rots (decaying areas).
Physical or Pest Damage	Evidence of cuts, holes, cracks (that break the skin).
Physiological Disorders	Evidence of internal breakdown, e.g. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
Temperature Injury	Evidence of scattered, small dark-brown spotting on dull, discoloured skin (chilling injury)

E. Minor Defects <i>(refer to AMIA Mango Defect Guide Chart)</i>	
Physical or Pest Damage	Evidence of sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total > 1.5 sq. cm. Evidence of pink spot > 15 spots (each 5mm diameter) (former scale attachment areas). Evidence of shallow (< 2mm), healed scarring, e.g. hail or with cleavage scar affecting in aggregate > 2 sq. cm or with bruising affecting >1.5 sq. cm; no deep scars or soft/moist deep-seated bruises.
Physiological Disorders	Evidence of pronounced/dark lenticels (> 1 - 2mm wide) affecting > 20% of skin; not star shaped or cracked.
Skin marks or blemish	Evidence of sap burn or sap stain/spotting affecting > 4 sq. cm. Evidence of light blemish, e.g. dense, thick russet lines affecting > 6 sq. cm; scattered thin lines are allowable. Evidence of dark blemish > 1.5 sq. cm (rub, abrasion damage).
Temperature Injury	Evidence of bleaching (sunburn) affecting > 20% of visual surface; no grey-brown blotches or black depressed areas (sunscauld).

F. Labelling & Packaging Requirements <i>(Packaging must be clean &amp; sturdy – no damaged / recycled packaging accepted)</i>	
Packaging / Trade Measurement	Fibreboard tray with plastic plix. No undercounts in tray.
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.) - Product not to exceed 21 days (ideal 14 days) from date of packing upon receipt</li> <li>Country of Origin - <i>Labels/Packaging must comply with all aspects of ACCC legislation.</i></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>	