

Produce Specification: Avocado

GENERAL APPEARANCE BY VARIETY				
VARIETY	COLOUR	SHAPE	SENSORY	MATURITY
Hass Autumn Set	Dark forest green skin. Creamy yellow flesh.	Round to slightly pear shaped. Generally smooth skinned. Protuberances or ridging of the peel less than 3 mm high is allowable.	Firm flesh, not stringy. No off-flavour/taste.	More than 24% dry matter.
Hass Spring	Forest green skin. Creamy yellow flesh to bright green.	Oval to slightly pear shaped. Protuberances or ridging of the peel less than 3 mm high is allowable.	Sprung - i.e. can feel the flesh deform by 2 – 3 mm under extreme thumb force. Firm flesh, not stringy. No off-flavour/taste.	More than 24% dry matter.
Hass Green	Bright green skin. Creamy yellow skin.	Oval to slightly pear shaped. Protuberances or ridging of the peel less than 3 mm high is allowable.	Firm flesh, not stringy. No off-flavour/taste.	More than 24% dry matter.
Reed	Dark forest green skin. Creamy yellow flesh.	Round to slightly pear shaped. Generally smooth skinned. Protuberances or ridging of the peel less than 3 mm high is allowable.	Firm flesh, not stringy. No off-flavour/taste.	More than 24% dry matter.
Tag 2	Forest green skin. Creamy green to green-yellow flesh.	Oval fruit, slightly pear shaped. Protuberances or ridging of the peel less than 3 mm high is allowable.	Sprung i.e. can feel the flesh deform under extreme form. Firm flesh. No off odours or tastes.	Flesh not soft to touch, no evidence of browning, spotting or bruising.

AVOCADO - GENERAL ACCEPTANCE CRITERIA		
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter. Stalk must be intact, or stalk attachment must be dry and intact.	
MATURITY	New season fruit must be accompanied by an independent lab test on maturity. This should be presented to the Foodstuffs Business Manager before stock is received into the Distribution Centre.	
UNSALEABLE DEFECTS		
FOREIGN MATTER	Evidence of live insects.	
	Nil foreign matter (e.g. glass, metal, hard plastics).	
PRODUCT COUNT	No undercounts.	
PACK WEIGHT	No underweights.	
MAJOR DEFECTS		
DISEASES	Fungal or bacterial rots of skin or flesh i.e. no soft black-brown damage to skin and into flesh.	
PHYSICAL IMPURITIES	Unhealed cuts, holes, splits, wounds, or pest damage that break the skin.	
	Hard lumps in flesh.	
	Damaged or torn stem and/or stem area.	
	Skin scarring from pest damage.	
PHYSIOLOGICAL DEFECTS	Deep seated bruising, vascular browning, or grey pulp.	
	Excessive netting, ridging, wrinkling of skin. No ridge will be more than 5 mm high.	
TEMPERATURE DAMAGE	Darkening or bronzing of the skin, failure to ripen and/or flesh discolouration (chilling injury).	
	Hard, corky or cracked yellow or rust-pink skin (sunburn).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	Blemish marks <50% of the surface area of the fruit in any one view.	
	Red brown to brown 'netting, ridging, wrinkling' >25% fruit surface (skin netting).	
	Slightly deformed shape including long neck or round fruit.	
SURFACE INCONSISTENCIES	Minor scattered beige rub marks, wind damage affecting >70% of total fruit surface.	
SIZE		
SIZE CATEGORY	120ct, 140ct	96 – 161 g
	100ct	162 – 207g
	80ct	208 – 256 g
	PRE-PACK BAG (1 Kg)	92 – 289 g
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	5 – 9	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	

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	<p>Minor defects <10%</p> <p>Combined total limit <10%</p> <p><5% outside of size range</p>
PACKAGING & LABELLING	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to Foodstuffs North Island Produce Packaging Guidelines. All labelling must meet the current legislative requirements.</p> <p>Crate card must include the product description, SKU number (in large font), supplier name, grower/packer’s name, product grade, count/weight, and delivery date.</p> <p>Pre-packaged produce must display the grower’s name, the packed on date, best before date or used by date (batch code optional).</p>
SHELF LIFE	<p>Produce must have a shelf life of at least 5 days (10 days chilled at 5 – 7°C) upon arrival at the Distribution Centre, or direct to the store from the supplier.</p> <p>Produce must have a packed on date of no more than 9 days upon arrival at the Distribution Centre, or direct to the store from the supplier.</p>
TRANSPORT CONDITIONS	<p>Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered.</p> <p>Refrigerated van with air bag suspension, unless otherwise approved. Goods must be received in accordance with Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>
CHEMICAL CONTAMINATE RESIDUE	<p>Relevant growers and/or producers, hold, will maintain, and will comply with all necessary certificates, licenses, permits, and other approvals required by Laws or the Policies and Compliance Requirements for the manufacture, packing, supply, and storage of the groceries. This includes NZGAP (including the Social Practice Standards add-on) and/or GLOBALG.A.P (including GRASP) certification.</p>
ORGANICS	<p>BioGro certificate, or equivalent, is required to supply organic products into both Foodstuffs stores and Distribution Centres. The current certificate should be available on the Foodstuffs Exchange.</p>

PHOTOS OF DEFECTS

		
Brown flesh.	Excessively soft.	Heavy skin marks.

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<p>Internal Bruising.</p>	<p>Irregular skin marking and texture.</p>	<p>Rotting fruit.</p>