

Header

Spec Name: BANANA - Backward Green LOOSE  
 Spec No.: 31276  
 Version: 4  
 Status: Approved  
 Specification Type: Whole/Minimal Processed  
 Issued Date: 10/06/19

**MAIN DETAILS**

Where Sold

Business Category: FOOD / FRUIT / FRUIT FRESH / FRUIT FRESH / FRUIT FRESH BANANA 113020103  
 Countries where products are sold: Australia  
 Product Group: Tropical Fruit

Surveillance Classifications

Select the product classification for the Product for each Discipline  
 Chemical: There are no classifications associated with this product  
 Microbiological: There are no classifications associated with this product  
 Non Food: There are no classifications associated with this product  
 Physical: There are no classifications associated with this product  
 Vulnerability: There are no classifications associated with this product

Key Dates

Effective From Date: 11/06/19  
 Effective To Date: -

Products Covered:

Product	Quantity	Article Number	GTIN	Division
Banana Cavendish Backward Green 13kg	13	744562	133211	WOOLWORTHS SUPERMARKET
Banana Cavendish Backward Green 15kg	15	878517	133211	WOOLWORTHS SUPERMARKET
Banana Cavendish Backward Green 13kg	13	734560	133211	WOOLWORTHS SUPERMARKET
Banana Cavendish Backward Green 13kg	13	734561	133211	WOOLWORTHS SUPERMARKET

Brand Details

Brand Type: Own Label  
 Brand: -  
 Sub Brand: -  
 Legislation: Australia and New Zealand

Reason For Issue of Specification

History From Previous Versions:		Version
Project Type	Details of Amendment	
Capture of Existing Specification	BL: Updated defect name changed from Animal Presence to Pest Presence. Also changed generic defect from Insect to Pest	3
Capture of Existing Specification	BL: Updated defect names under product standards (Physical Quantitative Standards)	2
Capture of Existing Specification	Transfer to PLMS	1
Project Type	Details of Amendment	
Capture of Existing Specification	Transfer of Temp. from Defect to Attributes. Reduction of receipt temp range to include 14 degrees. Amendment of texture to accurately	

Temporary Specifications

Supplier Name Site Name Effective From Effective To Status Products Affected

Managed for Retailer By

Contact Name  
 Product QA: ALEX DOYLE  
 Contact Name  
 Product Development Specialist: AARJIT IYER - PRODUCT DEVELOPER  
 Buyer/Category Manager: CARA REYNOLDS

Produce Specification Approved By

Name: ALEX DOYLE  
 Approval Date: 10/06/19  
 Position: Agronomist

Declaration

All products must comply with the requirements of FSANZ Food Standards Code and any other Statutory/Regulatory requirements as prescribed along with all legislative r sale in addition to the criteria defined in this specification.

This includes Quarantine Treatments (if required) for Interstate Consignment.

Imported and domestically produced food sold in New Zealand must comply with the New Zealand (MRL) Food Standard. The standard recognizes the Tans-Tasman Mutu imported from Australia and the role of Codex standard for imported goods in general.

Contaminants and heavy metals must comply to this standard.

Specifications should be reviewable: E.g. to account for specific regional effects or adverse seasonal impacts on quality or late seasonal variances as agreed with each sta formally in writing by Woolworths.

All chemicals used pre/post-harvest must be registered and approved for use in accordance with the requirements of the NRA regulatory system. Contaminants and Heavy Standards Code MPC's and MRL's. Where applicable this includes microbiological, pesticide residues, heavy metals, food additives and chemical contaminants etc. in add specification or in the Woolworths Quality Assurance Standard.

#### INTELLECTUAL PROPERTY/LICENSE

Products must not infringe intellectual property rights / license of competitor products. Appropriate due diligence should be undertaken in the form of trademark, design reg Intellectual Property must be appropriately licensed for use in the product and target market.

## PRODUCT REQUIREMENTS

### Grade Requirements

Ingredient	Variety - Preferred				Variety - Standard Williams				Variety - Contingency Grand Naine				Breed
-	-				-				-				Cavendish
<input type="checkbox"/>	Origin & Seasonality												
Country	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	-
Australia	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	-

### Packaging Requirements

Product	Component	Description
		Packaging as per Woolworths requirements.
PACKAGING & LABELLING	-	Carton labelling to include product description/name, contents, grade/class, size and minimum net weight. Must identify farm/grow names and addresses. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton. Product not to exceed 8 days (ideal 7 days) (9 days in Western Australia & Tasmania) from Date of Packing upon receipt.

### Tray End Label Requirements

Labels must include the following information:	Best Before Date
	Country of Origin
	Grade
	Grower Code
	Importers Name & Address
	Minimum Nett Weight
	Packed On Date
	Product Description
	Size
	Supplier Name & Address
	Traceability Code
	Vendor Code

## PRODUCT STANDARDS

### Product Attributes

#### Attributes

##### Product Composition

Component	Number / Quantity	Variety / Colour
Whole Banana	15kg	Cavendish / Hard Green Uniform
Whole Banana	13Kg	Cavendish / Hard Green Uniform

##### Product Attributes

Attribute	Comments / Method (if applicable)	Amber / Marginal Acceptable	Green (Acceptable)
Appearance	Visual Assessment	N/A	With Normal bright bloom, Free from foreign matter i.e. no residues or talc based powder (Insecticides).
Aroma	Sensory - Smell	N/A	Chalky white and starchy pulp - no translucency in pulp (i.e. no signs of preconditioning) Cucumber like aroma.
Flavour	Sensory - Taste	N/A	Nil foreign smells.
Texture	Sensory - Texture	N/A	Starchy
Texture at End of Life (if applicable)	N/A	N/A	Hard pulp with starchy/chalky feel.
Aftertaste (if applicable)	N/A	N/A	N/A

##### Additional Attributes

Attribute	Comments / Method (if applicable)	Amber / Marginal Acceptable	Green (Acceptable)
Colour	Visual - Summer 01 November to 31 March Winter 01 April to 31 October	N/A	Hard Green; uniform colour within cartons. (Colour stage 1-2)
Shape	Refer to colour chart. Visual - No greater than 10% of clusters by weight of total clusters assessed affected with misshapen fingers.	N/A	Slightly arched, with blunted butt end and intact. Nil with double pulps or 'sausage shapes'.
Clusters	Number of fingers allowable per cluster. No greater than 10% of clusters assessed to have outside specified number of fingers.	N/A	3-8 Fingers
Size Length	Measurement is by using a banana length gauge and measurement is over the curvature, pulp to pulp across the back of the banana. If one fruit is outside of tolerance then the whole cluster should be marked down.	N/A	Large 200-220mm X Large (Carnavon Large) 220 - 260mm 15 Kg 200-260mm (only one row at the bottom allowed 200 - 220mm)
Maturity	Reject if over 10% of fruit by weight is outside of each specified range. Finger maturity thickness (Girth); measured at right angles to the curve of the fruit at a point one third from its flower end. Measure the middle finger of the cluster on the outer whorl.	N/A	Carnavon Small: 160mm to 220mm Finger maturity thickness - Measured at right angles to the curve of the fruit at a point one third from its flowering end: Large - Girth 30-36mm X Large - Girth 32 - 40mm
Temperature	Reject if over 10% of clusters by weight is outside of each specified range. Temperature probe - no greater than 10% of clusters assessed to be outside specified tolerance.	N/A	Pulp Temperature between 14 to 19 °C (Ideal 15.5) WA Only: Pulp Temperature between 13 to 19°C Packaging as per Woolworths requirements.
Packaging & Labelling	All cartons to be consistently labelled as per specification.	N/A	Carton labelling to include product description/name, contents, grade/class, size and minimum net weight. Must identify farm/grower, packer/facility and supplier/agents names and addresses. Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton. Product not to exceed 8 days (ideal 7 days) (9 days in Western Australia & Tasmania) from Date of Packing upon receipt.

### Benchmarks

#### Benchmark

Is there a benchmark for this	No
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product?:

Brand	Description	Justification	User	Date
	No Benchmark for this product	N/A	-	08/04/19 12:21 PM

Physical Quantitative Standards/Testing

Physical Quantitative Standards

Test	Comments	Minimum	Target	Maximum	Units	Method	Frequency
Delivery Temperature	QLD, VIC, SA, NT, TAS, NSW	14	15.5	19	°c	Pulp Temperature 14-19 degrees c (ideal 15.5 degrees c) for receival	Per Consignment
Delivery Temperature	WA Only	13	15.5	19	°c	Pulp temperature 13-19 degrees c (ideal 14 degrees c)	Per Consignment
Colour	Fruit Colour Evaluated from the inner whorl	1	2	2	per Consignment	No more than 10% variance below/above per consignment and carton	Per Consignment and Carton

Other Physical Standards:

**Receival Conditions**

Compliant with Quarantine treatments (if required) for interstate consignment. Stacked to Ti Hi specifications onto a stabilised pallet as pre ordered. Refrigerated van with air bag suspension, unless otherwise approved.

Defects

Defect Type	Max %	Defect	Description / Tolerance	Reference Photos
Refer to Standards for reference photos: Green Banana Defect Guide Version 3.0				
Version: 3.0				
Defects:				
Major Defect	0	Insects	With obvious noticeable live insects (slugs, snails, beetles, spiders etc) or other pests attached to or affecting fruit.	PEST PRESENCE
Major Defect	2	Diseases	If rodents are found the whole load will be isolated and placed on hold immediately by DC quality controllers With Fungal/Bacterial diseases or soft rots eg. Anthracnose, black end rot, crown rot, black sooty mould.	ROTS/DISEASES
Major Defect	2	Physical/Pest Damage	With splits, holes, deep bruises or cuts through the peel into the pulp.	MAJOR BRUISING / CUTS / SPLITS
Major Defect	2	Physical/Pest Damage	With severed / broken necks (broken skin or severe darkened creasing around neck of finger).	BROKEN NECKS
Major Defect	0	Physiological Disorders	NIL Tolerance of yellow/ripe fruit OR fruit with scattered brown spots/flecks (senescent spotting).	SENESCENCE/OVERRIPE
Major Defect	2	Temperature Injury	With severe dull, dark grey, or blackened peel, or brown under-peel discolouration (transport chilling injury)	CHILLING INJURY
Major Defect	2	Temperature Injury	With dark, water-soaked areas (freezing injury)	FREEZING INJURY
Major Defect	2	Temperature Injury	With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage).	HEAT INJURY
Minor Defect	10	Physical/Pest Damage	With Minor neck creasing (not breaking the skin) damage affecting more than 1 finger per cluster	NECK DAMAGE
Minor Defect	10	Physical/Pest Damage	With dry brown scab / speckling (insect damage); or with scars (due to hail, bird damage) affecting areas greater than 2 sq cm (per cluster)	SCARRING
Minor Defect	10	Physical/Pest Damage	With reddish-brown blemishes (Banana rust) affecting areas greater than 2 sq cm (per cluster).	INSECT DAMAGE
Minor Defect	10	Physical/Pest Damage	With dark sap stains affecting greater than 4 sq cm (per cluster).	SAP STAIN
Minor Defect	10	Physical/Pest Damage	With reddish-brown discolouration greater than 4 sq cm (maturity bronzing) (per cluster).	MATURITY BRONZING
Minor Defect	10	Physiological Disorders	With Speckling that is raised, sunken or with halo, including Pin Head Spot, Deightoniella, Flower Thrips. More than 2 fingers affected per cluster will qualify entire cluster.	SPECKLING
Minor Defect	10	Physical/Pest Damage	With superficial bruises (equal or greater than 1 mm deep), abrasion or rub damage (tan/brown/black) affecting greater than 4 sq cm (per cluster). Where: Defects are found within allowance limits scattered over any finger in a cluster.	PHYSICAL DAMAGE
Consignment Tolerance	-	-	Then: The cluster should be marked down if the aggregate defect surface is over the tolerance limit Where: Clusters have greater than 3 fingers affected by Minor Defects that are within the defined tolerance limits	-
Consignment Tolerance	10	Total Minor Defects (Within Tolerance Limits)	Then: Cluster will be marked down towards total Minor Defect tolerance of 10% of total weight sampled.	-
Consignment Tolerance	2	Total Major Defects	Total Major Defects must not exceed 2% of total weight of fruit sampled.	-
Consignment Tolerance	10	Total Minor Defects (Outside Tolerance)	Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment.	-

Consignment Tolerance	10	Limits) Total Combined Defects	Combined Total not to exceed 10%. Combined Major - Minor Defects not to exceed 10% of total weight of fruit sampled.	-
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Pack / Outer Weights

Products	Min Count	Max Count	Min Net Wt.	Max Net Wt.	Case Count	Tare Weight	Tare Weight Refers to
Loose 15 Kg	-	-	15kg	-	-	-	-
Loose 13 Kg	-	-	13kg	-	-	-	-

Chemical Quantitative Standards/Testing

Chemical Quantitative Standards

Parameter	Comments	Minimum	Target	Maximum	Units	Method	Frequency
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Other Chemical Standards:

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Microbiological Standards/Testing

Microbiological Quantitative Standards

Micro Limits, Absence of Selected pathogens in 1g sample:

Parameter	Target	Maximum	Units	Method	Frequency
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Other Microbiological Standards:

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### Supplier Information

Supplier Name	Site Name	Site Code	Accepted Date	Accepted By	Product Code
LAMANNA BANANAS PTY LTD - VICTORIA	LAMANNA BANANAS PTY LTD - VICTORIA	F32307968396B6C-S32307968396B6C			

Pack Copy Files

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Created On   Spec Version   Spec Status   Pack Copy Version   Pack Copy Files   Created By



## Project Links

Project Title	Activity Name	Project Status	Date Link Created
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### Attachments

Section	Download	File Name / URL	Description	Bytes	Attached By Id	Attached On
		Banana Backward Green Defect Guide V4.pdf	Visual Guide - Green Fruit	3370969	ALEX DOYLE	03/06/17