

## Header

Spec Name:	BANANA - Backward Green Kids 5 Pack - PREPACK
Spec No.:	37609
Version:	1
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

## Key Dates

Effective From Date:	01/10/17
Effective To Date:	-

## Products Covered:

Product	Quantity	Article Number	GTIN	Division
Kids 5 Pack Bananas - Backward Green	10	663843	663843	WOOLWORTHS SUPERMARKET

## Brand Details

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

## Reason For Issue of Specification

Project Type	Details of Amendment	Version	Date
New Product	New product specification	1	29/09/17

## Temporary Specifications

Supplier Name	Site Name	Effective From	Effective To	Status	Products Affected
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## 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 st 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	Variety - Contingency	Breed									
Banana	-	Williams	Grand Naine	Cavendish									
Origin & Seasonality				Grade Requirements									
Country	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	One
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.
		Labelling to identify grower or agents name/brand (plus growers name and code if via an agent), address, contents, variety, grade weight.
PACKAGING & LABELLING	-	'Packed On' and 'Harvest Date' to be labelled on outer carton.
		Product to identify 'Batch Code' on individual retail unit and Vendor Number for traceability.
		'Harvest Date' not to exceed 7 days upon receipt at RDC (9 days allowable in TAS).

### Tray End Label Requirements

Labels must include the following information: -

## PRODUCT STANDARDS

### Product Attributes

#### Attributes

##### Product Composition

Component	Number / Quantity	Variety / Colour
Whole Banana (prepack)	-	Cavendish - Hard Green

##### Product Attributes

Attribute	Comments / Method (if applicable)	Amber / Marginal Acceptable	Green (Acceptable)
Appearance	Visual Assessment	N/A	With normal - bright bloom.
Aroma	Sensory - Smell	N/A	Nil foreign smells. Cucumber like aroma in pulp.
Flavour	Sensory - Taste	N/A	Starchy flesh
Texture	Sensory - Texture	N/A	Hard green, starchy/chalky flesh not with any sign of preconditioning.
Texture at End of Life (if applicable)	N/A	N/A	N/A
Aftertaste (if applicable)	Sensory - Texture	N/A	No objectionable after tastes

##### 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 (Colour stage 1-2). Deep green with no signs of yellow.
Shape	No greater than 15% of assessed packs to be outside specified colour range. Visual - No greater than 15% of packs assessed affected with misshapen fingers.	N/A	Paler coloured fruit may be accepted provided the pulp is hard with no give and there is no internal signs of pre-conditioning (translucency in core). Slightly arched, with blunted butt end and intact. Nil with double pulps or 'sausage shapes'. Must be 5 fingers per pack.
Count	Number of fingers allowable per pack.	N/A	No singles allowed in boxes. Minimum net weight 450g.
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 per pack is outside of tolerance then the whole pack counts toward 10% tolerance.	N/A	Finger length: 160 – 200 mm (measurement is over curvature, pulp to pulp, across the back of the Banana).
Maturity	No greater than 15% of packs assessed to have fingers outside 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	Finger maturity thickness: measured at right angles to the curve of the fruit at a point one third from its flowering end. Girth 28 – 38 mm
Temperature	No greater than 15% of packs to contain fruit outside specified range. Temperature probe - no greater than 10% of clusters assessed to be outside specified tolerance.	N/A	Pulp Temperature between 15 to 19 °C
Packaging & Labelling	All cartons and retail units to be consistently labelled as per specification.	N/A	Carton labelling to identify grower or agents name/brand (plus growers name/code if via an agent), address, contents, grade/class, size and minimum net weight, 'Harvest Date' and 'Packed On Date'. 'Harvest Date' to be no more than 7 days prior to receipt at DC (9 Days in Tasmania only). Retail unit to identify Vendor Number and 'Batch code' on in order to provide traceability.

### Benchmarks

#### Benchmark

Is there a benchmark for this product?:	No
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Brand	Description	Justification	User	Date
	No Benchmark for this product	N/A	ALEX DOYLE	01/04/19 04:57 PM

Physical Quantitative Standards/Testing

Physical Quantitative Standards

Test	Comments	Minimum	Target	Maximum	Units	Method	Frequency
Delivery Temperature	Temperature Probe - no more than 10% of assessed stock to be outside range.	15	16	19	°c	Pulp probe	Per consignment
Colour	Hard Green	1	-	2	-	Visual Assessment	Per consignment

Other Physical Standards:

-

Defects

Refer to Standards for reference photos: Banana Backward Green Defect Guide

Version: V4

Defects:

Defect Type	Max %	Defect	Description / Tolerance	Reference Photos
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	5	Diseases	If rodents are found the whole load will be isolated and placed on hold immediately by DC quality controllers	ROTS/DISEASES
Major Defect	5	Physical/Pest Damage	With Fungal/Bacterial diseases or soft rots eg. Anthracnose, black end rot, crown rot, black sooty mould. Any detection qualifies pack.	MAJOR BRUISING / CUTS / SPLITS
Major Defect	5	Physical/Pest Damage	With splits, holes, deep bruises or cuts through the peel into the pulp. Any detection qualifies pack.	BROKEN NECKS
Major Defect	5	Physiological Disorders	With severed / broken necks (broken skin or severe darkened creasing around neck of finger). Any detection qualifies pack.	SENESCENCE/OVERRIPE
Major Defect	5	Temperature Injury	With packs containing yellow/ripe fruit OR fruit with scattered brown spots/flecks (senescent spotting). Any detection qualifies pack.	CHILLING INJURY
Major Defect	5	Temperature Injury	With severe dull, dark grey, or blackened peel, or brown under-peel discolouration (transport chilling injury). Any detection qualifies pack.	FREEZING INJURY
Major Defect	5	Temperature Injury	With dark, water-soaked areas (freezing injury). Any detection qualifies pack.	HEAT INJURY
Minor Defect	15	Physical/Pest Damage	With translucent pitting or blackening of skin, or translucent cores in fruit (heat damage). Any detection qualifies pack.	NECK DAMAGE
Minor Defect	15	Physical/Pest Damage	With Minor neck creasing (not breaking the skin) damage affecting greater than 1 finger per pack.	SCARRING
Minor Defect	15	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 pack)	INSECT DAMAGE
Minor Defect	15	Physical/Pest Damage	With reddish-brown blemishes (Banana rust) affecting areas greater than 2 sq cm (per pack)	SAP STAIN
Minor Defect	15	Physical/Pest Damage	With dark sap stains affecting greater than 4 sq cm (per pack).	MATURITY BRONZING
Minor Defect	15	Physiological Disorders	With reddish-brown discolouration greater 4 sq cm (maturity bronzing) (per pack).	SPECKLING
Minor Defect	15	Physical/Pest Damage	With Speckling that is raised, sunken or with halo, including Pin Head Spot, Deightoniella, Flower Thrips affecting individual fingers by greater than 6 square cm. Any detection qualifies pack.	PHYSICAL DAMAGE
Consignment Tolerance	-	-	With superficial bruises (greater than 1 mm deep), abrasion or rub damage (tan/brown/black) affecting greater than 4 sq cm (per pack). Where: Defects are found within allowance limits scattered over any finger in a pack.	-
Consignment Tolerance	15	Total Minor Defects (Within Tolerance Limits)	Then: The entire pack should be marked down if the aggregate defect surface is over the tolerance limit Where: Packs have greater than 3 fingers affected by Minor Defects that are within the defined tolerance limits	-
Consignment Tolerance	5	Total Major Defects	Then: Pack will be marked down towards total Minor Defect tolerance of 15% of total packs sampled.	-
Consignment Tolerance	15	Total Minor Defects (Outside Tolerance Limits)	Total Major Defects must not exceed 5% of total packs sampled.	-
Consignment Tolerance	15	Total Combined Defects	Total minor defects (outside allowance limit) must not exceed 15% of consignment.	-
			Combined Major - Minor Defects not to exceed 15% of total weight of fruit sampled.	-

Pack / Outer Weights

Products	Min Count	Max Count	Min Net Wt.	Max Net Wt.	Case Count	Tare Weight	Tare Weight Refers to
Kids 5 Pack Banana	5	-	450g	-	-	-	-

## Chemical Quantitative Standards/Testing

## Chemical Quantitative Standards

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

All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.

## Microbiological Standards/Testing

## Microbiological Quantitative Standards

Micro Limits, Absence of Selected pathogens in 1g sample:						
Parameter	Target	Maximum	Units	Method	Frequency	

## Other Microbiological Standards:

All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Fruit to be washed and free from talc based powder insecticide residues.

### 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			

## 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
Product Standards		Banana Backward Green Defect Guide V4.pdf	Visual Guide	3370969	ALEX DOYLE	01/04/19