

## Header

|                     |                                    |
|---------------------|------------------------------------|
| Spec Name:          | BANANA CAVENDISH - Eat Later LOOSE |
| Spec No.:           | 31278                              |
| 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 Eat Later 13KG      | 13       | 734559         | 133211 | WOOLWORTHS SUPERMARKET |
| Banana Eat Later 13KG (01) | 13       | 734557         | 133211 | WOOLWORTHS SUPERMARKET |
| Banana Eat Later 13KG (02) | 13       | 734558         | 133211 | WOOLWORTHS SUPERMARKET |
| Banana Eat Later 13KG (03) | 13       | 744896         | 133211 | WOOLWORTHS SUPERMARKET |
| Banana Eat Later 13KG (04) | 13       | 744897         | 133211 | WOOLWORTHS SUPERMARKET |
| Banana Eat Later 15kg      | 15       | 885087         | 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:

| Project Type                      | Details of Amendment  | Version | Date     |
|-----------------------------------|---|---------|----------|
| Capture of Existing Specification | Align with other banana spec  | 3       | 08/02/18 |
| Capture of Existing Specification | Addition of Articles  | 2       | 06/06/17 |
| Capture of Existing Specification | Transfer to PLMS  | 1       | 02/06/17 |
| Project Type                      | Details of Amendment  | Version | Date     |
| Capture of Existing Specification | Amendment of temperature & labelling location and addition of article numbers | 4       | 10/06/19 |

## 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 requirements in the country of origin and 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 Mutual Recognition Agreement for food 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 state operation and communicated 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 Metals to comply to the FSANZ Food Standards Code MPC's and MRL's. Where applicable this includes microbiological, pesticide residues, heavy metals, food additives and chemical contaminants etc. in addition to any criteria defined in this 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 registration and patent searches. Any 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                |                                     |                                     |                                     |                                     |                                     |                                     |                                     |                                     |                                     |                                     |                                     | 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.   |
|                       |           | 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. |
| PACKAGING & LABELLING | -         | Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton.   |
|                       |           | All packed dates not to exceed 15 days (ideal 14 days) from date of packing to date of receipt at WW DC. (19 days acceptable in Western Australia & Tasmania ONLY)                            |

### Tray End Label Requirements

|  |  |
|--|--|
| Labels must include the following information: | <ul style="list-style-type: none"> <li>Best Before Date</li> <li>Country of Origin</li> <li>Grade</li> <li>Grower Code</li> <li>Importers Name &amp; Address</li> <li>Minimum Nett Weight</li> <li>Packed On Date</li> <li>Product Description</li> <li>Size</li> <li>Supplier Name &amp; Address</li> <li>Traceability Code</li> <li>Vendor Code</li> </ul> |
|--|--|

## PRODUCT STANDARDS

### Product Attributes

#### Attributes

##### Product Composition

| Component    | Number / Quantity | Variety / Colour                 |
|--------------|-------------------|----------------------------------|
| Whole Banana | 15kg              | Cavendish / Colour Stage 3 - 3.5 |
| Whole Banana | 13Kg              | Cavendish / Colour Stage 3 - 3.5 |

##### 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).<br>Sub-Tropical Fruit (Carnarvon & Coff's Harbour): Dull Bloom permitted for Winter.<br>No mixed-ripe cartons (with hard/green or full coloured fruit in the same pack/cardboard).<br>Yellowish/cream coloured pulp, may have some signs of translucency in core of pulp. |
| Aroma                                  | Sensory - Smell                   | N/A                         | Nil foreign smells   |
| Flavour                                | Sensory - Taste                   | N/A                         | Starchy flesh  |
| Texture                                | Sensory - Texture                 | N/A                         | Firm but not hard. Starchy feeling with some translucency in core indicating ripening has been triggered.  |
| Texture at End of Life (if applicable) | N/A                               | N/A                         | N/A  |
| Aftertaste (if applicable)             | Sensory - Taste                   | N/A                         | Starchy  |

##### Additional Attributes

| Attribute             | Comments / Method (if applicable)   | Amber / Marginal Acceptable | Green (Acceptable)   |
|-----------------------|---|-----------------------------|--|
| Colour                | Visual - No greater than 10% of clusters by weight of total clusters assessed allowed to be outside colour specification.<br>Refer to colour chart  | N/A                         | Colour Stage 3 to 3.5;<br>Uniform colour within cartons (with no greater than 10% variance below/above per consignment, with no greater than 10% variance within each carton).   |
| Shape                 | Visual - Reject if over 10% of weight of total clusters assessed are affected with misshapen fingers  | N/A                         | No more than 1/2 a colour stage outside of Specified colour requirement across consignment.<br>Slightly arched, with blunted butt end and intact. Nil with double pulps or 'sausage shapes'.   |
| Clusters              | Number of fingers allowable per cluster<br>Measurement is by using a banana length gauge and measurement is over the curvature, pulp to pulp across the back of the banana.   | N/A                         | 3-8 Fingers  |
| Size Length           | If one fruit is outside of tolerance then the whole cluster should be marked down.<br>Reject if over 10% of fruit by weight is outside of each specified range.   | N/A                         | Large 200-220mm<br>X Large (Carnarvon Large) 220 - 260mm<br>15 Kg 200-260mm (only one row at the bottom allowed 200 - 220mm)<br>Carnarvon Small: 160mm to 220mm  |
| Maturity              | Finger maturity thickness (Girth); measured at right angles to the curve of the fruit at a point one third from its flower end.<br>Measure the middle finger of the cluster on the outer whorl.<br>Reject if over 10% of clusters by weight is outside of each specified range. | N/A                         | Finger maturity thickness -<br>Measured at right angles to the curve of the fruit at a point one third from its flowering end:<br>Large - Girth 30-36mm<br>X Large - Girth 32 - 40mm   |
| 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.<br>Bulk Loose Product to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton. |
| Temperature           | Temperature probe - no greater than 10% of clusters assessed to be outside specified tolerance.   | N/A                         | All packed dates not to exceed 15 days (ideal 14 days) from date of packing to date of receipt at WW DC.<br>Pulp Temperature between 13 to 15 °C   |

Benchmarks

| Benchmark                               |                               |               |      |                   |
|---|-------------------------------|---------------|------|-------------------|
| Is there a benchmark for this product?: |                               | No            |      |                   |
| Brand                                   | Description                   | Justification | User | Date              |
|   | No Benchmark for this product | N/A           | -    | 10/06/19 01:17 PM |

Physical Quantitative Standards/Testing

Physical Quantitative Standards

| Test                 | Comments                                    | Minimum | Target | Maximum | Units           | Method   | Frequency                  |
|----------------------|---|---------|--------|---------|-----------------|--|----------------------------|
| Delivery Temperature | Pulp temperature taken at receival at DC    | 13      | 13.5   | 15      | °c              | Pulp Temperature 15-19 degrees c (ideal 15.5 degrees c) for receival | Per Consignment            |
| Colour               | Fruit colour evaluated from the inner whorl | 2.5     | 3      | 3.5     | 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: Version: |       | Green Banana Defect Guide 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<br>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).<br>Where:<br>Defects are found within allowance limits scattered over any finger in a cluster. | PHYSICAL DAMAGE                |
| Consignment Tolerance                             | -     | -   | Then:<br>The cluster should be marked down if the aggregate defect surface is over the tolerance limit<br>Where:<br>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:<br>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 Limits) | Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%. | - |
| Consignment Tolerance | 10 | Total Combined Defects                         | Combined Major - Minor Defects not to exceed 10% 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 |
|----------|-----------|-----------|-------------|-------------|------------|-------------|-----------------------|
| 15 Kg    | -         | -         | 15kg        | -           | -          | -           | -                     |
| 13 Kg    | -         | -         | 13kg        | -           | -          | -           | -                     |

Chemical Quantitative Standards/Testing

Chemical Quantitative Standards

| Parameter | Comments | Minimum | Target | Maximum | Units | Method | Frequency |
|-----------|----------|---------|--------|---------|-------|--------|-----------|
|-----------|----------|---------|--------|---------|-------|--------|-----------|

Other Chemical Standards:

-

Microbiological Standards/Testing

Microbiological Quantitative Standards

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

| Parameter | Target | Maximum | Units | Method | Frequency |
|-----------|--------|---------|-------|--------|-----------|
|-----------|--------|---------|-------|--------|-----------|

Other Microbiological Standards:

-

### Supplier Information

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

Pack Copy Files

---



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 |
|---------------|---------------|----------------|-------------------|
|---------------|---------------|----------------|-------------------|

**Attachments**

| Section      | Download  | File Name / URL                           | Description                   | Bytes   | Attached By Id | Attached On |
|--------------|---|---|-------------------------------|---------|----------------|-------------|
| Main Details |  | Banana Ripe Banana Defect Guide V5.pdf    | Visual Guide -<br>Ripe Fruit  | 3591799 | ALEX DOYLE     | 03/06/17    |
|              |  | Banana Backward Green Defect Guide V4.pdf | Visual Guide -<br>Green Fruit | 3370969 | ALEX DOYLE     | 03/06/17    |