



FRESH Produce Specification

Product information

PRODUCT:	Lemon
GRADE:	Class 1
ORIGIN:	New Zealand
GENERAL APPEARANCE:	Products should have the typical cultivar characters including normal fruit shape, appearance, maturity, color, odor and flavour. Fruit to be clean, firm, smooth skin, even colour (mid-yellow), evenly waxed, nose and neck unobtrusive (excluding variety Verna).
INTERNAL QUALITY:	Flesh should be pale in color, not a deep golden yellow. Flesh should be clean and free from pest infestation, damage and physiological disorders. Brix>7, ratio of brix/acid>2:1
SEASONALITY:	Year around, with the bulk of the crop harvested between June and March
TEMPERATURES:	Storage: 8°C - 10°C
QUALITY DEFECTS:	<p>UNACCEPTABLE DEFECTS (FREE OF):</p> <ul style="list-style-type: none"> Visible spray deposit Soil or dirt All abnormal moisture Any foreign smell and / or taste <p>MAJOR DEFECTS:</p> <ul style="list-style-type: none"> Mouldy / rots spots / rots Internal injury, granulation or frost injury Heavy scale insect, Heavy insect damage Slight superficial unhealed damage Dry cuts Soft and shrivelled fruit <p>MINOR DEFECTS:</p> <ul style="list-style-type: none"> Heavy scarring / Skin blemish (>10% surface area) Compression damage Oleocellosis (>5% surface area) Peteca Storage mold around the calyx Brown nose Misshape Excessively rough skin Green colour exceed 10% of the total surface
DEFECT TOLERANCE:	<p>UNACCEPTABLE DEFECTS: 0%</p> <p>MAJOR DEFECTS: 3% by weight</p> <p>MINOR DEFECTS: 5% by weight</p> <p>MAXIMUM TOLERANCE: 8% by weight</p>