




ALDI Produce Specification

	Product Name:		Item Code:	
	Apples Red Delicious (Bagged)		7628	
	Acceptable U.S. Grade:	Packaging:	State Call-outs:	
	U.S. Extra Fancy	Poly bag, Mesh bag allowed	When applicable	
Description:				
Apples should be firm, fairly well to well formed, fairly uniform sizing and have characteristic color for the variety.				
General Requirements:				
<p><i>Supplier guarantees to ALDI Inc. that this product shall meet the requirements of this specification. All applicable federal, state and municipal food and health requirements, pertaining to agricultural practices, shall be adhered to at all times. If applicable, the product shall meet the stated grade in accordance with the appropriate grade standards as defined by the United States Department of Agriculture.</i></p>				
Sizing:			Storage:	
<ul style="list-style-type: none"> Minimum diameter: 2.5 inches 3lb Bag - 7 to 12 pieces/bag vary by region and market Count is a guideline only. Consistency and minimum diameter are the determining factors. 			<ul style="list-style-type: none"> Temperature: 32° - 40°F Store in cooler (32° - 39°F) Average Freezing Point: 30.0°F Shelf Life: 14 days minimum from receiving 	
Inspection:				
Sample:		One bag		
Sample Size:		One bag per 1% of total cases or min. 5 bags.		
1.	Criteria:	Pressure Test: All apples no less than 12.5 lbs of pressure. Minimum average should be 14 lbs, with ideal at 17 lbs.		
	Tool:	Penetrometer		
	Method:	Select 5 random pieces of fruit. Shave with fruit peeler to expose 2 small portions of flesh on opposite sides of fruit, at its equator. Use 7/16 inch tip and insert into the exposed flesh to measure minimum pressure in pounds (lbs).		
2.	Criteria:	Brix: Poor- 6%; Average- 10%; Good- 14%; Excellent- 18%		
	Tool:	Refractometer		
	Method:	Using the same apples, cut two wedges from opposite sides of the fruit. Remove wedges, and juice samples together.		
3.	Criteria:	Diameter		
	Tool:	Sizing ring		
	Method:	Pass apple through sizing ring while holding the stem.		
4.	Criteria:	Net weight		
	Tool:	Digital scale		
	Method:	Ensure that surface the scale is on is stable. Place a tray/container on top of scale to hold the product and calibrate to zero. Remove product from package, and place on tray/container.		



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5.	Criteria: Tool: Method:	Defects N/A Use guide below for proper application of tolerances.
Defects Tolerances:		
<ul style="list-style-type: none"> • Decay/Mold - No more than 1% • Serious Damage - No more than 5% • Total defects including all above - No more than 10% • Off-size <ul style="list-style-type: none"> ○ Undersized - No more than 5% • Off-color - No more than 10% • Foreign Materials - None 		
Defects:		
Quality Defects		
Factor	Injury/Damage (10%) <i>(Materially detracts)</i>	Serious Damage (5%) <i>(Seriously detracts)</i>
Blush (yellow/green varieties only)	No more than 10% of the surface aggregate or materially detracts.	N/A
Color*	Refer to color chart below. If less than required, scored as damage.	N/A
Limb Rubs	1/4" diameter area, not aggregating.	10% of total surface, aggregating.
Misshapen	Materially affects	Seriously affects
Russeted Lenticels (excludes apples that exhibit due to varietal characteristic)	Materially affects	N/A
Russeting	No more than 10% of the surface aggregate of smooth net-like russeting, excluding russeting in the stem cavity and calyx basin, with no pronounced contrast with the background color of the apple.	No more than 50% of the surface aggregate including russeting in the stem cavity and calyx basin.
Stem Punctures	One stem puncture, on a single fruit.	Two or more stem punctures, on a single fruit.
Watercore	Any amount less than 1/2" diameter area, not aggregating.	1/2" diameter area, not aggregating.



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Invisible Watercore (except Fuji variety of apples. Scored February 1 st to July 31 st)	Three options listed below: 1. If it extends from a vascular bundle to the core. 2. If the affected areas surrounding 3 or more vascular bundle meet. 3. If more than slight degree is formed around the vascular bundles.	N/A
Insects and Worms (dead) Insects(smaller than lady bug) Worms/larvae	1 or more per bag/package N/A	3 or more per bag/package 1 or more per bag/package (worms/larvae always scored as serious damage)
Condition Defects		
Factor	Injury/Damage (10%) (Materially detracts)	Serious Damage (5%) (Seriously detracts)
Bruising	5/8" diameter area, not aggregating or multiple lesser sized bruises that materially detracts.	1-1/8" diameter area, not aggregating or multiple lesser sized bruises that materially detracts.
Bitter Pit/Jonathan Spot	One or more spot present.	10% of total surface, aggregating.
Brown Surface Discoloration	1/4" diameter area, not aggregating.	3/4" diameter area, not aggregating.
Freezing and Freezing Injury	N/A	Any amount scored towards Serious Damage tolerance.
Internal Breakdown	N/A	Any amount scored towards 1% Decay tolerance.
Internal Browning	N/A	Any amount scored towards Serious Damage tolerance.
Sunken Discolored Lenticels	Materially affects	Seriously affects
Overripe	N/A	Less than 7 lbs pressure.
Insects and Worms (live) Insects(smaller than lady bug) Worms/larvae	N/A N/A	1 or more per bag/package 1 or more per bag/package (worms/larvae always scored as serious damage)
Decay/Mold	If present ONLY on stems, any amount scored towards 10% total defects tolerance.	If present on flesh, any amount scored towards 1% Decay tolerance.



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Color Requirements:		
Solid Red Varieties:	Extra Fancy Requirements	Fancy Requirements
Red Delicious	66%	40%
Pictures:		
*Please refer to <i>Apples Defect Pictures</i> for examples of defects		

Revisions Log			
Version	Date	Revised Section	Revised By
1	10-01-2018	Created	JP, ALDI QA