

DOC REF: 1534b				DATE: 16/03/2025	
EDITION: 1					
REVISION: 9				QUALITY ASSURANCE	
CONSIGNMENT HISTORY NOTE					
PRODUCT:	Mango (Under ripe)	Variety:	Keitt	Date:	
GRN NO.	SUPPLIER	Supplier Approved (Yes/No)	SOURCE OF FRUIT	QUANTITY	
If supplier not approved, report to Technical Manager/Procurement Manager. Do not receive fruit.					
Sample for destructive testing number of fruits as indicated against quantity supplied below, In each instance sample 50 fruits for non-destructive tests.					
kg - sample 20 fruits	10 000 - 30 000 kg - sample 30 fruits	30 000 - 50 000kg - sample 50 fruit	>50 000 kg - sample		
Contact supplier 2 = Improvement needed, inform Technical Manager, General Manager 3 = Meets attributes in full 4 = Exceeds					
Quality Characteristic	1	2	3	4	Score
EXTERNAL COLOUR	Extremely dark green. 100% yellow/orange skin.	Not typical of variety.	Variable and close to variety type.	Completely typical of variety.	
CONDITION	Not firm. Prevalent bruising. Physical damage, insect damage. Soil evident on	Firm. Minor spotting, little physical damage, little insect damage.	Firm. No spotting. No physical damage. No insect damage..	Firm. Clean. No skin blemishes.	
SIZING	≤400g	401g - 449g	450g - 500g	>500g	
INTERNAL DEFECTS	>30% of fruit with internal breakdown, black spots, dryness, rottenness, worms.	Max 30% of fruit with internal breakdown, black spots, dryness, rottenness.	Absence of internal breakdown, black spots, dryness, rottenness.	Absence of internal breakdown, black spots, dryness, rottenness.	
MATURITY	Not possible to ripen. Dull colour, flattish shape, no shoulder and stem in the middle	Most fruits will ripen. (50 - 80% of fruit). Not so bright colour, flattish shape, no shoulder and stem in the middle	All fruits will ripen (minimum 90%). Bright colour, curved, shape with shoulder, stem position not in the middle	All fruits will ripen (100%). Bright colour, curved, shape with shoulder, stem position not in the middle	
INTERNAL COLOUR / RIPENESS	<80% of fruit darker than colour 0.30 on SAMGA 1998 chart	80 - 90% of fruit between 0.3 - 0.4 on SAMGA 1998 chart	>90% of fruit between 0.3 - 0.4 on SAMGA 1998 chart	All of the fruit between 0.3 - 0.4 on SAMGA 1998 chart	
PRODUCT HOLDING TIME = 21 days		Free of allergens? Refer to allergen list	Free of pests?	Total	

Into which CR/RR is this GRN stored/ripened?		Yes <input type="checkbox"/>	Yes <input type="checkbox"/>	Average <input type="checkbox"/>	
Cold room (CR)		No <input type="checkbox"/>	No <input type="checkbox"/>		
Ripeing room (RR)		Reject if no	Reject of No	REJECT if any attribute = 1, or average = 2 - 2.5; Consult Technical or General Manager if <2.75	
Temperature Checks: Use a temperature probe and check the temperature of 3 different fruits. Record the temperature below. Report to Technical if temperature is >20°C.					
Fruit Temperature:	<input type="text"/>	<input type="text"/>	<input type="text"/>		
Comments and Production actions:					
<input type="text"/>					
<input type="text"/>					
	1	2	3	4	Score
VEHICLE	Very dirty, rotting fruit present. Load with evidence of tampering/ seal not intact.	Some dirt, no rotting, odorous. Load with no evidence of tampering/ seal intact	No dirt, no odour Load with no evidence of tampering/seal intact	Clean Load with no evidence of tampering/seal intact	
CRATES/BOXES/BINS	Very dirty, rotting fruit present	Some dirt, no rotting fruit, odorous.	No dirt, no odour	Clean	
I confirm that the sample check is within specification.			Raw Material Risk Assessment document: 1626		
Intake Team leader/Stock Controller Signature:					
*Consult: Technical Manager, General Manager		<i>Person informed name:</i>	<i>Date:</i>	<i>Signature:</i>	
		