
PRODUCT TRACEABILITY, CONTAMINATION AND PRODUCT RECALL PROCEDURE

PRODUCT

To ensure full traceability, identification, and management of non-conforming fruit, including product contamination, and the recall of kiwifruit at any point in the supply chain.

PROCEDURE

TRACEABILITY

- Product must be able to be traced at any stage while it is on the orchard.
- The MSO is to ensure that all kiwifruit is traceable on-orchard through the following process:
 - Orchards are identified by the KPIN (as allocated by Zespri and annually registered)
 - The KPIN is subdivided and identified further into blocks
 - Orchards are harvested by clearly identifiable maturity areas (blocks/rows)
 - Bins are clearly labelled at harvest with KPIN and maturity area and/or block
 - Harvest procedures and training are in place and understood by harvest workers

IDENTIFICATION OF POTENTIAL PRODUCT CONTAMINATION

Examples of events that require the MSO to notify their packhouse of potential product contamination include:

Chemical contamination:

- Overuse or spillage of agrichemicals
- Spray drift from adjacent crops
- Neighbouring activities (e.g., industrial, horticultural)
- Exceeding maximum residue levels
- Fertiliser use with high levels of heavy metals
- On-orchard environmental chemical contamination of irrigation/fertigation water.
- Use of agrichemicals not included in the Zespri Crop Protection Standard
- Deliberate contamination in the orchard (e.g. pesticide/herbicide spray applied)

- Food fraud - deliberately contaminated or counterfeit - fertilizer/organic matter/plant protection products, water transported in contaminated tanks, or sourced from contaminated water

Physical contamination:

- Foreign objects originating from:
 - Human handling (e.g., blood, plasters, hair)
 - Equipment (e.g., paint flakes, metal shavings, glass)
 - Activities on orchard (e.g. shotgun pellets imbedded in fruit)
 - Natural disasters (e.g. ash from volcano)

Microbiological contamination:

- Unhygienic harvesting process or people:
 - (e.g. worker with open cut leaving blood on fruit, worker with notifiable sickness)
- water test result that shows microbiological contamination
- potential microbial contamination from unexpected events
- flood affecting kiwifruit on vines

NOTIFICATION OF NON-CONFORMING FRUIT INCLUDING POTENTIAL PRODUCT CONTAMINATION

Whenever fruit is identified as non-conforming fruit or a potential product contamination risk is identified, the MSO must adhere to the following process:

- Contain all affected product:
 - Mitigate risk by immediately isolating all affected fruit e.g. store affected product separately from unaffected fruit, establish appropriate harvest plans
- Notify the packhouse:
 - The packhouse involved must be contacted as soon as the issue is identified
 - In the situation where the MSO is unaffiliated with a packhouse, the MSO must notify Zespri (e-mail to: preharvest@zespri.com)
 - The packhouse, in conjunction with Zespri, will then determine the severity of the issue, in order to decide on the action to take next
 - Obtain the contact details for the packhouse/Zespri person who will be responsible for notifying the next steps to be taken

- ➔ Complete the Notification of Potential Product Contamination Form to provide the packhouse with as much information as possible and include the following information:
 - The amount of product that is affected
 - ✦ e.g. a single bin, a block, a maturity area, a variety, whole orchard
 - When the incident took place
 - ✦ e.g. during harvest of block A, the day before, sometime overnight
 - Who was involved in the incident
 - ✦ e.g. spray contractor, harvest workers, neighbour, unknown
 - What action has been taken already
 - ✦ e.g., Records to show traceability such as harvest diaries to show when different areas of the orchard were harvested and spray diaries to show what type of spray, quantity, date, and the area of crop it was applied to
 - Who has been notified of the incident
 - Where the affected product is now
 - ✦ e.g. on the vine, in picking bins, in transit to packhouse, at the packhouse, on the way to market
- ➔ Await instruction from the packhouse / Zespri
 - The packhouse (in conjunction with Zespri) will assess the risk and severity of the issue
 - Ensure affected product continues to be contained
- ➔ Carry out actions as instructed by the packhouse/ Zespri
 - Ensure any actions instructed are complied with and provide the packhouse/Zespri with written confirmation that instructions have been adhered to
 - Retain records