

Finished Product Specifications

PUMPKIN - PORTIONS SKIN ON/SKIN OFF

Product Description- Pumpkin Portions Skin On or Skin Off, 80-120 grams, Product of Australia.

Variety – Jarradale, Sweet Grey or Sampson (Some other varieties are acceptable).

Physical Specifications – Orange to mid Yellow fleshed variety of pumpkin only are used. Typical fresh cut pumpkin odour. Appearance is fresh firm flesh with no softening or decay with typical pumpkin flavor.

Intended Use – Assumed to be cooked and used as an ingredient in the preparation of meals.

Ingredient List – Fresh washed pumpkin.

Microbiological Standard	m	M
Total Plate Count	10 000	1 000 000mg
E. Coli	<100	100
Coliform	10 000	1 000 000mg
Listeria	ND 25gm	
Salmonella	ND 25gm	

Skin On – Finished product should have skin on with a smooth finish and of a green grey colour.

Skin Off - Finished product shall not have skin on, may have some slight patches of green where skin has been removed.

Packaging - 5kg Poly Bags packed secondary cardboard carton, this can be negotiated by customer for larger quantities.

Labelling / Identification - Customer product will be labelled and or identified with the following information:-

- Packed On or Best Before Date
- Weight
- Processor Details
- Recommended Storage Temperature (for maximum life)

Storage Conditions /Shelf Life - Ideal storage temperature 0°C to 5°C product will have a shelf life of up to 7 days.

Transport Delivery - Refrigerated Transport Finished product shall be transported in dry refrigerated transport at <4.

Customer Specification - As negotiated between Wickham Farms and the client.

Consumer Group – Wholesale.