

Finished Product Specifications

PUMPKIN – QUARTERS SKIN ON/SKIN OFF

Product Description- Pumpkin Quarters Skin On or Skin Off, 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 a 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 in 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°C

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

Consumer Group – Wholesale.