

## PUMPKIN

**1. Product Description**

Fresh pumpkin can be peeled or unpeeled and can be cut into the following sizes:

<u>Diced</u>		<u>Sliced</u>	<u>Portions</u>	<u>Baton</u>
3mm – VFD	15mm	3mm	30g, 60g or 100g	6mm, 10mm, 12mm
6mm – FD	19mm – SCD	6mm	or half moons	
10mm – MD	20mm	40x3mm		<u>Shred</u>
12mm - CD				10mm or 15mm

Other sizes by negotiation

**2. Physical Specifications**

Seeds, heart material, skin or hardened woody fibrous stem should not be present.

Odour will be that of fresh pumpkin which is a subtle “nutty-buttery” smell which diminishes with time after the pumpkin has been cut. Early season pumpkin will have a hard texture, but as it gets later in the season the pumpkins will show a slight porousness. Cut size variance may cause fragments given the shape (roundness) of the pumpkin.

**3. Preservation Aids Used in Manufacture**

<u>Product</u>	<u>Purpose</u>
Hychlor	Vegetable Sanitisation

**4. Microbiological Standard**

Total Plate Count	<1,000,000/gm
E. Coli	< 5/gm
Coliform	< 5/gm

**5. Storage Requirements/Shelf Life**

Ideal storage temperature is between 0°C→5°C this will have a shelf life of up to 6 days. Storage over 5°C is not recommended.

**6. Packaging**

**Standard-** 5kg & 10kg Poly Bags

**Non Standard-** As negotiated between the Production Manager and the client.

**7. Labelling/Identification**

Customer product will be labelled and or identified with the following information unless otherwise specified by the individual customer.

Customer Name	Weight
Product	Address of Barker Boys
Date Packed	Recommended Storage Temperature (for maximum life)
Use by or Best Before Date	Product of Australia

**8. Delivery**

**Temperature** Refrigerated Transport

**Delivery times** As negotiated between Barker Boy Processing and the client.

**9. Customer Specification**

As negotiated between Barker Boy Processing and the client.

**10. Consumer Group**

General population or as indicated by customer specification. Assumed to be cooked.