

# Produce Specification: Pumpkin Cut and Whole

GENERAL APPEARANCE BY VARIETY				
VARIETY	MATURITY	COLOUR	SHAPE	SENSORY
Crown	To size with firm tough skin.	Pale blue-grey skin, orange flesh.	Squat and rounded with semi-uniform ribs, cleanly cut edges. Tightly sealed packaging.	Fresh, hard thin skin, with firm moist flesh. No off odours or tastes.
Butterkin	To size with firm tough skin and deep orange flesh.	Smooth pale orange skin, deep orange flesh.	Squat and rounded with semi-uniform ribs, cleanly cut edges. Tightly sealed packaging.	Fresh, hard thin skin, with firm moist flesh. No off odours or tastes.
Spaghetti Squash	Firm. Not green and mottled.	Pale yellow skin and flesh, white seeds.	Oval or pear shape.	Thick, firm skin that's smooth to touch, stringy pulp. No off odours or tastes.
Pumpkin Butterkin	Mature veg with deep orange flesh.	Light brown with orange flesh.	Regular shape, squat and rounded.	Fresh, hard thin skin, with firm moist flesh. No off odours or tastes.
Buttercup, Kabocha		Dark/mid green skin with orange-yellow flesh.	Regular & well rounded.	Fresh thin firm skin & sweet nutty flavoured flesh, free from foreign odours & tastes.
Butternut	Full, firm hard skin.	Light yellow / orange skin with orange flesh.	Regular & pear shaped.	Fresh thin firm skin & sweet nutty flavoured flesh, free from foreign odours & tastes.
Supermarket Squash		Dark/mid green skin with orange flesh.	Regular shape, well rounded.	Thin, hard skin, nutty flavoured flesh, free of foreign odours & tastes.






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<b>PUMPKIN CUT AND WHOLE – GENERAL ACCEPTANCE CRITERIA</b>		
<b>CLEANLINESS</b>	Free from excessive dirt, insect stains, residue or other foreign matter.	
<b>UNSALEABLE DEFECTS</b>		
<b>FOREIGN MATTER</b>	Evidence of live insects (e.g. whitefly, insect larva, Rutherglen bug).	
	Nil foreign matter (e.g. glass, metal, hard plastics).	
<b>PRODUCT COUNT</b>	No undercounts.	
<b>MAJOR DEFECTS</b>		
<b>DISEASES</b>	Fungal or bacterial rots or markings (e.g. brown etch, Fusarium rot, bacterial soft rot).	
	Discolouration, disfigurement, blotchy or mottled appearance due to viral infection.	
<b>PHYSICAL IMPURITIES</b>	Unhealed cuts, holes, splits, or insect damage that breaks the skin.	
	Dark, soft bruises or water-soaked lesions.	
	Loss of stem.	
<b>PHYSIOLOGICAL DEFECTS</b>	Evidence of hard lumps in the skin.	
	Soft, dark coloured (not cream or yellow) ground spot.	
	Softening or rot developing at blossom end (calcium deficiency).	
	Grey or brown areas in the internal flesh (grey wall/vascular browning).	
	Circular or star shaped cracking around the stem attachment or blossom scar.	
<b>TEMPERATURE DAMAGE</b>	Softened flesh, pitted skin, or failure to develop normal colour (chilling injury).	
	Dull, wrinkled, softened or pitted skin (dehydration).	
	Dark water-soaked areas (freezing injury).	
	Blotchy orange toned skin (heat damage).	
<b>MINOR DEFECTS</b>		
<b>PHYSICAL IMPURITIES</b>	Light superficial ground marks affecting in aggregate >20% (>45% for Spaghetti Squash) of total surface area.	
	Internal browning or discolouration (Spaghetti Squash).	
	Superficial rubs, marks, bruising or healed scarring affecting in aggregate >4 cm <sup>2</sup> .	
<b>SURFACE INCONSISTENCIES</b>	Bleached areas of skin (sunburn) affecting >4 cm <sup>2</sup> .	
	Dark or white-bleached areas; may be soft to touch or show signs of rotting.	
<b>STEM LENGTH</b>	<b>BUTTERNUT</b>	>20 mm
	<b>CROWN</b>	>40 mm
<b>SIZE</b>		
<b>WHOLE</b>	<b>80ct bin, 5ct crate</b>	3.7 – 5Kg
	<b>100ct bin, 7ct crate</b>	2.8 – 3.6Kg
	<b>130ct bin, 10ct crate</b>	1.4 – 2.6Kg
	<b>160ct bin</b>	1 – 2.3Kg
<b>CUT</b>	<b>PRODUCT COUNT</b>	16ct / 0.9-1.1KG per quarter

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	PRE-PACK	10kg / 0.9-1.1KG per cut
<b>RECEIVAL</b>		
<b>TEMPERATURE °C (AT ARRIVAL)</b>	12 – 25 (12 - 20 for Spaghetti Squash)	
<b>TOLERANCE</b>	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside size range.	
<b>PACKAGING &amp; LABELLING</b>	<p>Packaging manufactured from new food grade materials or sanitised returnable crates. Packaging to adhere to <b>Food Stuffs North Island Produce Packaging Guidelines</b>. All labelling must meet the current legislative requirements. <b>Crate card</b> must include the product description, SKU number (in large font), supplier name, grower/packer’s name, product grade, count/weight, and delivery date. <b>Pre-packaged</b> produce must display the grower’s name, the packed on date, best before date or used by date (batch code optional).</p>	
<b>SHELF LIFE</b>	Produce must have a shelf life of <b>at least 10 days</b> upon arrival at the Distribution Centre, or direct to the store from the supplier.	
<b>TRANSPORT CONDITIONS</b>	<p>Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Goods must be received in accordance with <b>Foodstuffs North Island Receiving and Carrier Guidelines</b> (refer to reference materials for more information). Of note are pallet size, stacking standards and crate cards.</p>	
<b>CHEMICAL CONTAMINATE RESIDUE</b>	Relevant growers and/or producers, hold, will maintain, and will comply with all necessary certificates, licences, permits, and other approvals required by Laws or the Policies and Compliance Requirements for the manufacture, packing, supply, and storage of the groceries. This includes NZGAP (including the Social Practice Standards add-on) and/or GLOBALG.A.P (including GRASP) certification.	
<b>ORGANICS</b>	BioGro certificate, or equivalent, is required to supply organic products into both Foodstuffs stores and Distribution Centres. The current certificate should be available on the Foodstuffs Exchange.	

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PHOTOS OF DEFECTS		
		
<p>Rot spots.</p>	<p>Soft rots.</p>	<p>Excessive scarring.</p>
		
<p>Trimmed faces are drying.</p>	<p>Browning seeds.</p>	