

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.	Squat and rounded shape.	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 shape.	Fresh, thin firm skin and sweet nutty flavoured flesh. No off odours or tastes.
Butternut	Full, firm hard skin.	Light yellow / orange skin with orange flesh.	Regular to pear shaped.	Fresh, thin firm skin and sweet nutty flavoured flesh. No off odours or tastes.
Supermarket Squash		Dark/mid green skin with orange flesh.	Regular, well-rounded shape.	Thin, hard skin, nutty flavoured flesh. No off odours or tastes.

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PUMPKIN CUT AND WHOLE – GENERAL ACCEPTANCE CRITERIA		
CLEANLINESS	Free from excessive dirt, insect stains, residue or other foreign matter.	
UNSALEABLE DEFECTS		
FOREIGN MATTER	Evidence of live insects (e.g. whitefly, insect larva, Rutherglen bug).	
	Nil foreign matter (e.g. glass, metal, hard plastics).	
PRODUCT COUNT	No undercounts.	
MAJOR DEFECTS		
DISEASES	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.	
PHYSICAL IMPURITIES	Unhealed cuts, holes, splits, or insect damage that breaks the skin.	
	Dark, soft bruises or water-soaked lesions.	
	Loss of stem.	
PHYSIOLOGICAL DEFECTS	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).	
TEMPERATURE DAMAGE	Circular or star shaped cracking around the stem attachment or blossom scar.	
	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).	
MINOR DEFECTS		
PHYSICAL IMPURITIES	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 ² .	
SURFACE INCONSISTENCIES	Bleached areas of skin (sunburn) affecting >4 cm ² .	
	Dark or white-bleached areas; may be soft to touch or show signs of rotting.	
STEM LENGTH	BUTTERNUT	>20 mm
	CROWN	>40 mm
SIZE		
WHOLE	80ct bin, 5ct crate	3.7 – 5Kg
	100ct bin, 7ct crate	2.8 – 3.6Kg
	130ct bin, 10ct crate	1.4 – 2.6Kg
	12ct crate	1.1 – 2.1Kg
	160ct bin	1 – 2.3Kg

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	15ct crate	0.9 – 1.7Kg
	18ct crate	0.8 – 1.4Kg
CUT	PRODUCT COUNT	16ct / 0.9-1.1KG per quarter
	PRE-PACK	10kg / 0.9-1.1KG per cut
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	12 – 25 (12 - 20 for Spaghetti Squash)	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside size range.	
PACKAGING & LABELLING	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to Food Stuffs North Island Produce Packaging Guidelines.</p> <p>All labelling must meet the current legislative requirements.</p> <p>Crate card must include the product description, SKU number (in large font), supplier name, grower/packer's name, product grade, count/weight, and delivery date.</p> <p>Pre-packaged produce must display the grower's name, the packed on date, best before date or used by date (batch code optional).</p>	
SHELF LIFE	Produce must have a shelf life of at least 10 days upon arrival at the Distribution Centre, or direct to the store from the supplier.	
TRANSPORT CONDITIONS	<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 Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information).</p> <p>Of note are pallet size, stacking standards and crate cards.</p>	
CHEMICAL CONTAMINATE RESIDUE	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.	
ORGANICS	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>	