Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Butternut Squash Diced 20MM	**Last Update:** 31/01/2020	**Product Code:** BUT003

PACK SIZE 1 x 10kg;

ORIGIN: Poland / Spain

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption.

INGREDIENTS Butternut Squash 100% Declare as: Butternut Squash *(Cucurbita)*

PROCESSING Butternut squash are harvested, trimmed, delivered to the factory. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, inspected, diced, frozen and filled into bulk palletainers. Frozen butternut squash is sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -18ºC until required for packing.

PACKING During packing, the diced butternut squash is inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, checkweighed and metal detected, palletised and stretch wrapped before being returned to store at -18ºC to await despatch to the UK at -18ºC.

QUALITY CONTROL Checks are carried out on the following: -

Processing: -
- Raw material
- Final Product
- Temperature

Packing: -
- Metal detection
- Check weighing
- Final product physical defect levels
- Organolepsis
- Case quantity
- Case sealing
- Case coding and print quality

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DEFECT TOLERANCES

Per 1000g	Target	Maximum
Foreign Material	Nil	Nil
EVM	Nil	1
Seeds	Nil	5
Clumps (>5cm)	2% w/w	5% w/w
Blemishes (Minor + Major)	1% w/w	2% w/w
Under Size <10mm	10% w/w	20% w/w
Over Size >25mm	5% w/w	10% w/w

DEFINITIONS OF DEFECTS

Foreign Material
This includes any material not derived from the butternut squash plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM)
Vegetable material derived from the butternut squash plant other than the butternut squash flesh e.g. pieces of leaf, stalk etc. Seeds are not included. Vegetable material not from the butternut squash plant will be counted as foreign material.

Clumps
These are dices frozen together which cannot be separated without causing damage to the butternut squash. Clumps up to 5 cm long are not a defect.

Out Size
These are dice that are either less than 10mm or greater than 25mm.

Major Blemish
A major blemish is a discoloured area either as a single blemish or as an aggregate of blemishes covering an area greater than 6mm diameter.

Minor Blemish
A minor blemish has a discoloured area either as a single blemish or an aggregate of blemishes covering an area of less than 6mm diameter. Single blemishes below 2mm shall be ignored.

The below minimum numbers of samples should be inspected and average result to be out-of-spec.

	Minimum samples to be taken (1Kg of product per each item)		
Quantity Delivered (Kg)	10Kg Boxes	20Kg Bags	25Kg Bags
<1000	4	2	2
<2000	8	5	4
<5000	10	7	5
<10000	15	10	8
≤27000	20	15	12

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Yellow to dark orange colour.

FLAVOUR Full, natural and characteristic butternut squash flavour.

TEXTURE Flesh shall be uniformly tender and firm.

Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1 x 10^5	5 x 10^6
Total Coliforms	1 x 10^3	5 x 10^4
E. coli	Nil	1 x 10^2
Listeria mono	Absent in 25g	1 x 10^2
Salmonella	Absent in 25g	Absent in 25g

ANALYTICAL N/A – un-blanched material.

WEIGHT CONTROL The product shall be packed to minimum weight.

METAL DETECTION All cartons shall be passed through a metal detector. The system shall be tested at least every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

BEST BEFORE DATE The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

TRACEABILITY INFO Production date or Lot number printed on the label as well as customer order number and/or delivery date.

STORAGE CONDITIONS Keep frozen at - 18°C at all times.

CARTON LINERS Blue food grade polythene liner of a minimum thickness of 30µm.

CARTONS Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

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NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked Butternut Squash typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	45	USDA Nutrient Database Release 22
Energy - kJ	188	USDA Nutrient Database Release 22
Moisture	86.4g	USDA Nutrient Database Release 22
Carbohydrate	11.7g	USDA Nutrient Database Release 22
- as sugars	2.2g	USDA Nutrient Database Release 22
- as polyols	0.0g	USDA Nutrient Database Release 22
- as starch	3.4g	USDA Nutrient Database Release 22
Fat	0.1g	USDA Nutrient Database Release 22
- as saturates	0.02g	USDA Nutrient Database Release 22
- as mono unsaturates	0.07g	USDA Nutrient Database Release 22
- as poly unsaturates	0.04g	USDA Nutrient Database Release 22
Protein	1g	USDA Nutrient Database Release 22
Fibre	2.0g	USDA Nutrient Database Release 22
Sodium	4mg	USDA Nutrient Database Release 22
Vitamin A	139µg	USDA Nutrient Database Release 22
Vitamin B6	0.15mg	USDA Nutrient Database Release 22
Vitamin B12	0.0µg	USDA Nutrient Database Release 22
Vitamin C	21mg	USDA Nutrient Database Release 22
Vitamin D	0.0µg	USDA Nutrient Database Release 22
Vitamin E	1.44mg	USDA Nutrient Database Release 22
Thiamin	0.10mg	USDA Nutrient Database Release 22
Riboflavin	0.02mg	USDA Nutrient Database Release 22
Niacin	1.2mg	USDA Nutrient Database Release 22
Folic Acid	27µg	USDA Nutrient Database Release 22
Biotin	0.4µg	USDA Nutrient Database Release 22
Pantothentic Acid	0.40mg	USDA Nutrient Database Release 22
Calcium	48mg	USDA Nutrient Database Release 22
Phosphorus	33mg	USDA Nutrient Database Release 22
Iron	0.7mg	USDA Nutrient Database Release 22
Magnesium	34mg	USDA Nutrient Database Release 22
Zinc	0.15mg	USDA Nutrient Database Release 22
Iodine	-	USDA Nutrient Database Release 22
Potassium	352mg	USDA Nutrient Database Release 22

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GMO DECLARATION

Does the product, or any of its ingredients contain any genetically modified material (whether viable or not)?	~~YES~~ / NO
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?	~~YES~~ / NO
Is the product or any of its ingredients produced from, but not containing any genetically modified material?	~~YES~~ / NO
Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients?	~~YES~~ / NO
Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients?	~~YES~~ / NO

Name: Gianluca Oberto — Job Title: Technical Manager

Signature: — Date: 31st January 2020

IRRADIATION POLICY

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto — Job Title: Technical Manager

Signature: — Date: 31st January 2020

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FOOD INTOLERANCE

Food Intolerance Data

Does the material supplied contain any of the following? (**NO**) Absent, (**YES**) Present

Allergen	NO / YES	Reason for presence if YES
Milk & Milk Derivatives	NO	
Egg & Egg Derivatives	NO	
Animal Products (*)	NO	
Fish/Shellfish/Crustations/Molluscs	NO	
Cereals (**)	NO	
Gluten	NO	
Yeast/Yeast Extract	NO	
Soya/Soya Derivatives	NO	
Fruit & Fruit Derivatives	NO	
Beef & Beef Products	NO	
Pork & Pork Products	NO	
Lamb & Lamb Products	NO	
Poultry & Poultry Products	NO	
Legumes	NO	
Peanuts	NO	
Sulphite >10ppm	NO	
MSG	NO	
BHA / BHT	NO	
Benzoates	NO	
Glutamates	NO	
Azo & Coal Tar Dyes	NO	
Added Colour	NO	
Added Flavour	NO	
Preservatives	NO	
Antioxidants	NO	
Added Salt	NO	
Nuts/Nut Oils	NO	
Caffeine	NO	
Sesame Products	NO	
Garlic	NO	
Poppy Seeds	NO	
Mustard	NO	
Celery/Celeriac	NO	
Lupins	NO	

*Including any product derived from slaughtered animals, e.g. gelatine, rennet

**Including wheat, corn, barley, rye, oats, etc.

Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.

Is this product Suitable for:

Vegans	Yes (Not certified)	**Vegetarians**	Yes	**Organic**	No
Halal	Yes (Not certified)	**Kosher**	Yes (Not certified)		

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FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

COSHH Data

Treat as you would any frozen material i.e. if engaged in prolonged handling of the vegetables wear gloves.

Care should be used when lifting full cases of vegetables.

There are no other perceived COSHH implications regarding the use of frozen vegetables.

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2020

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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PROCESS INFORMATION

PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.

DICED BUTTERNUT SQUASH

Raw Material Receipt → QA Check
↓
Washing
↓
Cutting
↓
Freezing → -18°C QA Check
↓
Inspection
↓
Weighing
↓
Carton Fill → QA Check
↓
Check Weigh
↓
Metal Detection → QA Check
↓
Palletise
↓
Cold Storage → -18°C
↓
Despatch → -18°C

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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto