

## PUMPKIN PORTIONS

**1. Product Description**

60 -120 gm portions cut from prisms of rich orange pumpkin. Present are no seeds, heart material or skin. Their may be a presence of some small fragments.  
Product of Australia

**2. Physical Specifications**

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.

**3. Preservation Aids Used in Manufacture**

Product	Purpose	UN Number
Sodium Hypochlorite	Vegetable Sanitisation	1791

**4. Microbiological Standard**

Total Plate Count	<1,000,000/gm
E. Coli	< 5/gm
Coliform	< 100/gm
Listeria Monocytogenes	Zero in 25gm

**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 7°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

**Standard** Adelaide metro area between 4.00am-8.30am times to be arranged at the commencement of ordering.

**Non Standard** 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.