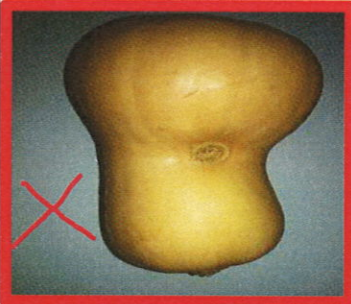
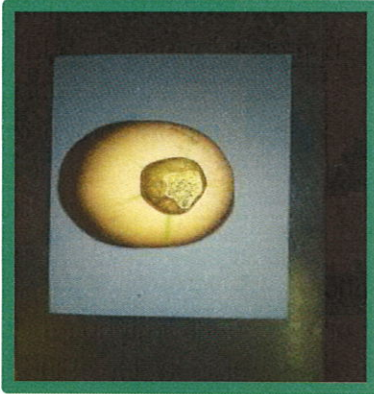


	FRESH PRODUCE QUALITY SPECIFICATIONS		
	Butternut Squash	Doc Ref No.	NAMB-FPQS - 01
		Revision Status	Issue 1
		Revision Date	10 Jan 2023
	<i>Cucurbita moschata</i>	Approved By	Chief Operations Officer

PRODUCE SPECIFICATIONS	
Product type:	Bell shaped cultivars grown from <i>Cucurbita moschata</i>
Recommended Varieties	❖ Quantum ❖ Shiba ❖ Pilgrim ❖ Waltham ❖ Barbara ❖ Pluto ❖ Atlas ❖ Frisco ❖ Gilda
Quality factor	Standard to be complied with
Minimum requirements for all classes	❖ Shall be Clean ❖ free from pest damage, chemical deposit, foreign odour ❖ free from bacterial and fungal decay ❖ unhealed cracks not allowed ❖ squash shall be not soft or shriveled skin ❖ Squash shall have reached full development, firm and has a tough skin. Fruit should sound hollow when tapped with knuckle of finger   
soil	Not allowed
Growth cracks	Not allowed
Shape	Well-shaped
Stem trimming	Well-trimmed: stem intact no longer than 2.5cm
Color	Uniform color

Packaging Requirements	• Container ❖ Must be clean, dry, undamaged and suitable ❖ Must not impart a foreign taste or odour to the butternut ❖ Must be free from any visible signs of fungal growth ❖ Must be strong and rigid enough to ensure that the original shape can be retained and not bulge out, dent in, break or tear to the extent that butternut is damaged or at a risk of being damaged during normal storage, handling or transport. ❖ Butternut packed must be of the same maturity, size and shape in the same container ❖ Must be packed firmly and to capacity ❖ If packed into bags such packaging must be new, clean, dry undamaged and suitable • Butternut should be packed in the 10kg Orange Bag • Bags must be labelled with tags: details to be completed are ❖ Item code (Farmers name) ❖ Date produce was packaged	 						
Post-Harvest Information	❖ Harvest butternut when the green lines at the shoulders have disappeared ❖ Keep produce in a cool dry place away from direct sun ❖ Workers should keep nails short to avoid scratching produce							
Transportation	❖ Below 16° in a refrigerated or insulated unit							
Storage Requirements	❖ Temperature: 7-12° ❖ Humidity: 90-95%							
Food Safety Requirements	❖ Good Agricultural Practices ❖ Good Hygiene Practices							
<table border="0" style="width: 100%;"> <tr> <td style="width: 60%;"> Prepared by: _____  Quality Assurance Officer </td> <td style="width: 40%; text-align: right;"> Date: <u>13. 02 2023</u> </td> </tr> <tr> <td> Reviewed By: _____  Market Manager </td> <td style="text-align: right;"> Date: <u>13.02.2023</u> </td> </tr> <tr> <td> Approved: _____  Chief Operations Officer </td> <td style="text-align: right;"> Date: <u>13.02.2023</u> </td> </tr> </table>			Prepared by: _____  Quality Assurance Officer	Date: <u>13. 02 2023</u>	Reviewed By: _____  Market Manager	Date: <u>13.02.2023</u>	Approved: _____  Chief Operations Officer	Date: <u>13.02.2023</u>
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