



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: Pumpkin Diced 20mm IQF	Last Update: 31/01/2026	Product Code: PUM002

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 (minimum of +75°C for 30 seconds).

INGREDIENTS Pumpkin 100% Declare as: Pumpkin
(*Curcubita*)

PROCESSING Pumpkins 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 pumpkin is sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -18°C until required for packing.

PACKING During packing, the pumpkins are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed and metal detected, palletised and stretch wrapped before being returned to store at -23°C to await despatch to the UK at -18°C.

DEFECT TOLERANCES

<u>Per 1000g</u>	<u>Target</u>	<u>Maximum</u>
Foreign Material	Nil	Nil
EVM	Nil	1
Clumps (>5units)	5% w/w	10% w/w
Blemishes (Minor + Major)	1% w/w	2% w/w
Overripped dice	3%w/w	6%w/w
Dice with peel	2%w/w	5%w/w
Under Size <10mm	10% w/w	20% w/w
Over Size >30mm	5% w/w	10% w/w

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DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the pumpkin 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.

Out Size

These are dice that are either less than 10mm or greater than 30mm.

Extraneous Vegetable Matter (EVM)

Vegetable material derived from the pumpkin plant other than the pumpkin flesh e.g. pieces of leaf, stalk etc. Vegetable material not from the pumpkin plant will be counted as Foreign material.

Clumps

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

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.

Overripened Dice

Dice from overripened pumpkin

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Uniform yellow/orange colour, typical of the variety.

FLAVOUR Full, natural and characteristic pumpkin flavour.

TEXTURE Flesh shall be uniformly tender and firm.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	5×10^5	1.5×10^6
<i>Total Coliforms</i>	1×10^3	1×10^4
<i>E. coli</i>	Nil	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

ANALYTICAL N/A – un-blanchd 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 pumpkin typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	26	USDA Standard Ref. Release 28
Energy - kJ	109	USDA Standard Ref. Release 28
Moisture	91.6g	USDA Standard Ref. Release 28
Carbohydrate	6.5g	USDA Standard Ref. Release 28
- as sugars	2.76g	USDA Standard Ref. Release 28
Fat	0.1g	USDA Standard Ref. Release 28
- as saturates	0.05g	USDA Standard Ref. Release 28
- as mono unsaturates	0.01g	USDA Standard Ref. Release 28
- as poly unsaturates	Trace	USDA Standard Ref. Release 28
Protein	1.0g	USDA Standard Ref. Release 28
Fibre	0.5g	USDA Standard Ref. Release 28
Sodium	1mg	USDA Standard Ref. Release 28
Vitamin A	426µg	USDA Standard Ref. Release 28
Vitamin B6	0.06mg	USDA Standard Ref. Release 28
Vitamin B12	0.0µg	USDA Standard Ref. Release 28
Vitamin C	9mg	USDA Standard Ref. Release 28
Vitamin D	0.0µg	USDA Standard Ref. Release 28
Vitamin E	1.06mg	USDA Standard Ref. Release 28
Thiamin	0.05mg	USDA Standard Ref. Release 28
Riboflavin	0.11mg	USDA Standard Ref. Release 28
Niacin	0.6mg	USDA Standard Ref. Release 28
Folic Acid	16µg	USDA Standard Ref. Release 28
Calcium	21mg	USDA Standard Ref. Release 28
Phosphorus	44mg	USDA Standard Ref. Release 28
Iron	0.8mg	USDA Standard Ref. Release 28
Magnesium	12mg	USDA Standard Ref. Release 28
Zinc	0.32mg	USDA Standard Ref. Release 28
Potassium	340mg	USDA Standard Ref. Release 28

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

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 2026

COSHH Data

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

Care should be used when lifting full cases of frozen fruits.

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

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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/Crustaceans/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/Celeryiac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u>				
Is this product Suitable for:				
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic
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

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 2026

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 PUMPKIN

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
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares

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