



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 IQF | Last Update: 31/01/2026 | 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 (minimum of +75°C for 30 seconds).

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 -18°C 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 -18°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 |
| Seeds | Nil | 5 |
| Unpeeled | 1%w/w | 2%w/w |
| Clumps (>5cm) | 2% w/w | 5% w/w |
| Blemishes (Minor + Major) | 1% w/w | 2% w/w |
| Under Size <10mm | 10% w/w | 15% 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.

| | | | | |
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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

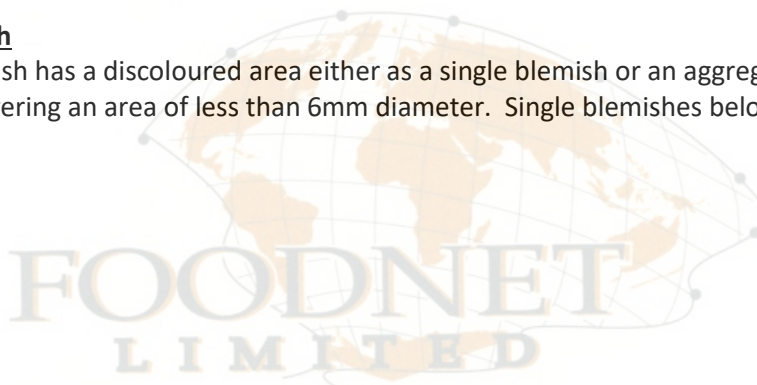
These are dice that are either less than 10mm or greater than 25mm.

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.



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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 |
|------------------------|-----------------|-----------------|
| <i>TVC @ 30°C</i> | 1×10^5 | 5×10^6 |
| <i>Total Coliforms</i> | 1×10^3 | 5×10^4 |
| <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-blanching 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 |
| Pantothenic 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

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/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/Celериac | 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 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 | | | | | |
| | | | | | |

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 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 |
| 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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