

Título:
Production Specification
Butternut dices 15x15 mm

Documento: ESP_PR43
2ª Edição: 05/09/2024
Revisão: 0 – 05/09/2024

Definição do Produto

The Butternut dices (*Curcubita moschata*) are prepared from fresh, healthy, and tender fruits grown in accordance with good agricultural practices. The butternuts are cleaned, peeled, and cut into cubes, undergo a blanching process, and are then frozen and packed.

Cut: 15x15 mm

Origin: Portugal

Keep at -18°C.

Distribution and/or transport temperature -18°C (± 3°C)

Shelf life: 24 months

Physical Quality

In 1.000 g		Tolerance
Clumps	3 or more pieces frozen together and cannot be separated without damage.	3 Pc
F.M.	Foreign material, such as wood, metal, stones, glass, insects, etc.	0 Pc
F.E.V.M.	Foreign extraneous vegetable material. This includes any vegetable material, excluding the butternut fruits, and which is non-toxic.	0 Pc
Seeds	Presence of butternut seeds.	2 Pc
Sample of 500 g		Tolerance
Major Blemishes	Dark brown or black coloured spots coming from disease or insects > 6 mm.	1 Pc
Minor Blemishes	Dark brown or black coloured spots coming from disease or insects 2 - 6 mm.	8 Pc
Colour Variation	Pieces showing a different colour than the normal colour for the variety.	1%
Fibrous Pieces	Soft pieces, without consistency.	10 Pc
Undersize	Pieces < 10 mm, measured in the largest dimension.	5%
Oversize	Pieces > 20 mm, measured by the longest side.	5%
Badly Peeled	Pieces which or badly peeled or skinned.	4 Pc

Organoleptic Quality

Odour	Typical of the product, without off/flavour.
Colour	Typical of the product, dark orange uniform.
Texture	Typical of the product, tender, not fibrous, not too hard or rubbery.
Taste	Typical of mature butternut sweet, juicy, without off-taste.

Elaborado:
Susana Neves (AQSA)
Data: 05/09/2024

Verificado:
Patrícia Amaro (DQSAA)
Data: 05/09/2024

Aprovado:
Nuno Almeida (DO)
Data: 05/09/2024

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Allergen Declaration

Allergen	Present in product in end product due to ingredients		Present in factory		Possibility of trace in end of product		Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	YES	NO	
Gluten		X		X		X	
Crustaceans		X		X		X	
Eggs		X		X		X	
Fish		X		X		X	
Peanuts		X		X		X	
Soybeans		X		X		X	
Milk		X		X		X	
Nuts		X		X		X	
Celery		X		X		X	
Mustard		X		X		X	
Sesame		X		X		X	
Sulphur Dioxide (> 10 ppm)		X		X		X	
Lupine		X		X		X	
Molluscs		X		X		X	

Microbiological Specifications

	Target (cfu/g)	Maximum (cfu/g)
Total Viable Count	500.000	1.000.000
Enterobacteriaceae	1.000	10.000
E. coli	10	100
S. aureus	<100	
Salmonella	Absent in 25 g	
L. monocytogenes	Absent in 25 g	<10
Yeasts & Moulds	1.000	5.000

Legal Specifications

Pesticide Residues	In accordance with EU legislation
Heavy Metals	

Valores Nutricionais em 100 g de Produto

Energy	98 kJ / 23 kcal
Lipids	0.1 g
• Saturated lipids	0.0 g
Carbohydrates	4.9 g
• Sugars	0.0 g
Fibre	1.1 g
Proteins	0.7 g
Salt	0,03 g

OGM Declaration

We declare that none of our products, produced, packed, delivered, and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gencechnology have been used during production. The product complies with the legislation applicable.

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