

Specification IQF Sliced Yellow Squash

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Country of Origin: China

Good manufacture System followed by BRC & HACCP

Individually Quick Frozen, sliced yellow squash are free flowing

1. Product Description

- Frozen Yellow Squash Slices are produced from freshly harvested, firm, Yellow Squash (Zucchini) in the well developed stage. Following harvest the Zucchini is washed, inspected/trimmed, sliced, blanched, and then quick-frozen to preserve natural flavor and color. All operations are carried out in accordance with GMP, the product stored at the required temperature.
 - **Color**: Skin possess a reasonably uniform yellow color, characteristic of Yellow Zucchini. With Light flesh.
 - **Flavor & Taste**: Typical taste and flavor of Yellow Zucchini.
 - **Size**: Reasonably uniformed size slice thickness 8mm-10mm width, diameter 25-60mm.
 - **Defects**: No defects from materials affect the appearance or edibility of the product.
 - **Character**: Reasonable uniformed texture.

2. Physical and Chemical details

EVM ^{1/}	< 10 pieces/10kg
Mechanical damage	< 15 pieces/10kg
Skin of Disqualification	< 2% by weight
Discolored	< 5% by weight
Width 8mm-10mm	>8mm & < 10mm: 5% by weight
Diameter 25mm-60mm	> 25 mm & < 60 mm: 15% by weight
Pest damage	NIL
Serious defect/FM ^{4/}	NIL
Decay/Mould	NIL
Air drying	NIL

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3. Microbiological

TPC	< 100,000 cfu / g	Based on ISO 4833-1:2013 35. SA/SOP/METH/418 V2.4
Coliform	< 200 cfu / g	Based on ISO 4832:2006. SA/SOP/METH/420 V3.3
E. Coli	< 10 cfu / g	Based on ISO 16649-2:2001. SA/SOP/METH/434 V2.3
Yeast & Mold	< 100 cfu / g	Based on CCFRA2.1.1: 2007 <10. SA/SOP/METH/419 V2.3
Staphylococcus aureus	< 10 cfu / g	Based on ISO6888-1:1999/Amd. 1:2003 SA/SOP/METH/423 V2.3
Salmonelles	Absent	Based on ISO 6579:2002/Amd 1:2007. SA/SOP/METH/425 V4.2
Listeria	Absent	Based on ISO 11290-1:1996/Amd. 1:2004(E) SA/SOP/METH/457 V1.2

4. Packaging & Storing

Packing temp	0°C to 5°C (32 - 41°F)
Transport temp	-18°C (-0.4°F)
Storing temp	During: -18 to -22°C (- 0.4°F to -7.6°F)
Best before date	24 months at -18 °C (-0.4°F)
Packaging	Chinese Export standard 12x3LB
Label	Per customer's private label if requested

All other terms shall meet FDA and USDA regulations on frozen fruits and vegetables for items of pesticides residue, radio-activity and heavy metal.

This standard reference United States Standards for Grades of sliced yellow squash/zucchini (1940) ; United States Standards for Grades of Onions for Processing (1944).