

Goodness
from Nature
Frozen for Tomorrow

IQF PUMPKIN CHUNKS (18 to 25 mm)

Individually Quick-Frozen | Ready for Your Creations



1. PRODUCT DESCRIPTION

IQF Pumpkin Chunks are prepared from sound, mature and selected semi ripened pumpkin fruits. The process involves selection, washing with disinfectant, peeling, de-seeding, slicing, inspection, chunk cutting and freezing in an IQF freezer at -30°C to -40°C, followed by final inspection, packing in food grade blue polyliner in carton box and passing through metal detector. The product is manufactured under stringent hygiene conditions with continuous quality monitoring to comply with food safety and quality standards.

2. PRODUCT CHARACTERISTICS

2.1 General Characteristics

Category	Fruits
Botanical Name	<i>Cucurbita pepo</i>
Variety	Pumpkin (Orange)
Country of Origin	India

2.2 Physical Characteristics

Product Size	Free flowing chunks of sizes 18 to 25 mm. Made from fresh/frozen slices of semi ripe fruit vertically cut. Due to the geometry of the fruit, not all chunks will be uniform in shape/size.
Consistency	Solid
Raw Fruits	Less than 5 %
Clumps	Less than 5 %

2.3 Organoleptic Characteristics

Appearance	Fresh mature, firm before thawing & soft after thawing (without ice sediments)
Colour	Deep Reddish Orange
Flavor / Odour	Characteristic of pumpkin fruit
Taste	Characteristic of pumpkin fruit

2.4 Extraneous Matters

Skin / Seed Fragments	Max 2 pieces / kg (Target – Nil)
Rotten / Mouldy Fruit	Nil
Other Foreign Bodies	Nil

5. DECLARATION

GMO	Product is free from GMO
Dietary	Product is suitable for all Vegans & Vegetarians
Legal / Safety Declaration	Produced under strict conditions of GMP & Food Safety complying with FSSAI, EU standards. Product meets the requirements of FSSAI and destination country requirements.
Allergen Information	Product is free from top listed allergens (cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, tree nuts, celery, mustard, sesame, sulphur dioxide & sulphites, lupin, molluscs and their products).

2.5 Chemical Characteristics

Parameter	Target	Minimum	Maximum
Brix at 20°C	7° to 9°	6°	10°
Acidity as Citric Acid Anhydrous	0.10 to 0.20 %	0.08%	0.30%
pH	6.2 to 6.5	6.10	6.70

2.6 Microbial Characteristics

Parameter	Target	Acceptable	Permissible
Aerobic Plate Count	<40,000 (CFU/g)	<50,000 (CFU/g)	100,000 (CFU/g)
Yeast & Mould	<100 (CFU/g)	<500 (CFU/g)	1000 (CFU/g)
Coliforms	<100 (CFU/g)	<500 (CFU/g)	1000 (CFU/g)
<i>Staphylococcus aureus</i>	<10 (CFU/g)	-	100 (CFU/g)
<i>E. coli</i>	Absent / 25 g	-	Absent / 25 g
<i>Salmonella</i>	Absent / 25 g	-	Absent / 25 g
<i>Listeria monocytogenes</i>	Absent / 25 g	-	Absent / 25 g
<i>Vibrio cholerae</i>	Absent / 25 g	-	Absent / 25 g

3. PACKING

Packing Description	Product packed in blue color food grade PE bags & packed in 5ply corrugated box.
Net weight / Box	10 kg
Loadability	Up to 2300 cartons / 23 MT Net weight can be loaded per 40" FCL.

4. STORAGE, HANDLING & LABELLING INSTRUCTION

Storage Condition	Store at below -18°C in cold room. After storing at -18°C for more than 3 weeks, chunks may assume a shape of a block, which can be loosened by shaking / banging the cartons gently, twice or thrice. Once opened, return the remaining material to cold room as early as possible to retain product quality.
Handling Instruction	Handle the cartons in horizontal position only. Handle diligently to avoid product damage.
Shelf Life	24 Months from date of manufacturing if stored at -18°C.
Method of distribution & Delivery	Refrigerated container must be used for transit and maintained at -18°C or lower. Delivery as per customer requirement or agreed between the parties.



Frozen
Possibilities
for a Healthier World