



FRESH ORGANIC BUTTERNUT SQUASH INGREDIENT SPECIFICATION

Fresh, whole, organic butternut squash that are free from soft rot and serious damage caused by cuts, dirt, freezing, growth cracks, disease, rodents or insects, or mechanical or other means.

Color & Size

- Exterior: light tan
- Interior: bright, yellow-orange
- Largest diameter must be less than 5 inches

Appearance:

- Exterior: skin is firm
- Shape: characteristic of butternut
- Clean: reasonably free from dirt and other foreign matter
- Defects:
 - Less than 25% of the surface of the squash has cracks, depression, insect damage & pits that materially affect the appearance and ordinary preparation.
 - Rot: Areas affected are no more than 2 inches in diameter.

Grower Requirements

- a. Follow Good Agricultural Practices (GAP) and provide Cardinal Foods a GAP audit certificate OR copy of the Food Safety Plan OR an affidavit summarizing agricultural practices.
- b. Growers must maintain their organic certification and provide Cardinal Foods a copy of the renewed organic certificate annually.

Packaging and Labeling

- a. Squash are packed in corrugate totes (holding approximately 1000 lbs.)
- b. Totes are labeled with growers' lot number and are clearly identified as organic.

Storage and Handling

- a. Storage: < 55°F at 80% humidity
- b. Shelf life: six months

Country of Origin: USA

GMO Status: Source has not been genetically modified