

	<h1>Courgettes</h1>	
--	---------------------	--

Product Description	Fresh, Whole, Loose or pre-packed Courgettes		
Technical Description	Courgettes		
Variety / varieties	Best in season (Including all varieties and types of Courgettes)		
Carton / Pack Weight - Kg	0.5, 1, 1.2, 1.6, 3, 4, 4.4, 4.5, 5, 6, 7		
Count (Pieces / Packs per Carton)	If by Count: 5, 6, 8, 10, 12, 14, 15, 16, 18, 20, 32		
Size	Conforms to current GB/EU DEFRA GMS Standard (See Ref below)		
Piece weight range	Conforms to current GB/EU DEFRA GMS Standard (See Ref below)		
Packaging Description	Cardboard tray, lidded tray or telescopic box. Small types may be in flow wrapped plastic packs, trays or punnets.		
Latin Name	Cucurbita pepo var. giromontina	EPPO Code	CUUPG
GB 10 digit Commodity Code	07 09 93 10 00		
Delivery Temp	0C to 4C	Storage Temp	0C to 2C
Class	Conforms to current GB/EU DEFRA GMS Standard (See Ref below)		
Labelling Requirements	<p>Best practice to include Grower GGN / RTA, field identification, packer identification, packing date, harvest date.</p> <p>Must include as a minimum grower identification, trace code, weight, count, name of product and complies with UK regulations.</p>		
Shelf Life on Arrival at NWP	10 days.	Shelf Life on Delivery	6 days.
Product consumer	<p>Raw fresh product intended for use as a raw ingredient for processing or for onward sale.</p> <p>Intended to be prepared (washed or cooked, etc.) before use.</p>		
Intended Final Use	For all ages of consumers who are eating a solid food diet		
Product Variation	Country of Origin (COO), pack size, weight, count and packaging may vary in order to maintain consistent supply. Changes in COO, product size and packaging format to be agreed prior to purchase.		
GB/EU DEFRA Standards	<p>For current GB/EU Marketing standards please visit:</p> <p>https://www.gov.uk/guidance/comply-with-marketing-standards-for-fresh-fruit-and-vegetables#general-marketing-standard-gms</p>		

Supply Calendar:

COO X Month	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Netherlands		X	X	X	X	X	X	X	X	X	X	
South Africa	X	X	X	X	X	X	X	X	X	X	X	X
Spain	X	X	X	X	X	X	X	X	X	X	X	X
Contingencies												
Belgium					X	X	X	X	X	X		
France					X	X						
Israel	X	X	X							X	X	X
Morocco	X	X	X	X								X
Poland								X	X			
UK						X	X	X	X			

Document file name:	Approved By:	Date Issued:	Ver. & Iss.	Page:
Courgettes, general	Tony Dorey	01-Nov-22	1.2	Page 1 of 6

	<h1>Courgettes</h1>	
---	---------------------	--

Allergens	Contained in product?	Special Dietary Requirement	Suitability
Celery	No	Coeliac	Yes, free from gluten
Gluten	No	Halal	Yes, acceptable
Crustaceans	No	Kosher	Yes, acceptable
Eggs	No	Vegetarian	Yes, acceptable
Fish	No	Vegan	Yes, acceptable
Lupin	No	Lactose intolerant	Yes, acceptable
Milk	No	Nut allergy sufferers	Yes, acceptable
Molluscs	No	Sesame allergy sufferers	Yes, acceptable
Mustard	No	Ovo-lactarian	Yes, acceptable
Peanuts	No		
Sesame	No		
Soybeans	No		
Sulphur dioxide	No		
Tree Nuts	No		

Label
<p>Example:</p> <p>Courgettes 5 Kg GGN 1234567891234 Field: ABCD Packing date 234 Harvest date 185 Packer Site 125981 Trace code 2341851234-was</p>

Microbiological Standards:

Product supplied is a fresh vegetable grown in an open environment. Whilst good practices are followed (required to be in conformance with the Global GAP and or Red Tractor standards), crops grown in open environments can be expected to be carrying naturally occurring microflora.

The product is supplied as a raw ingredient for further processing. A suitable preparation process is needed to bring raw products into conformance with stated requirements.

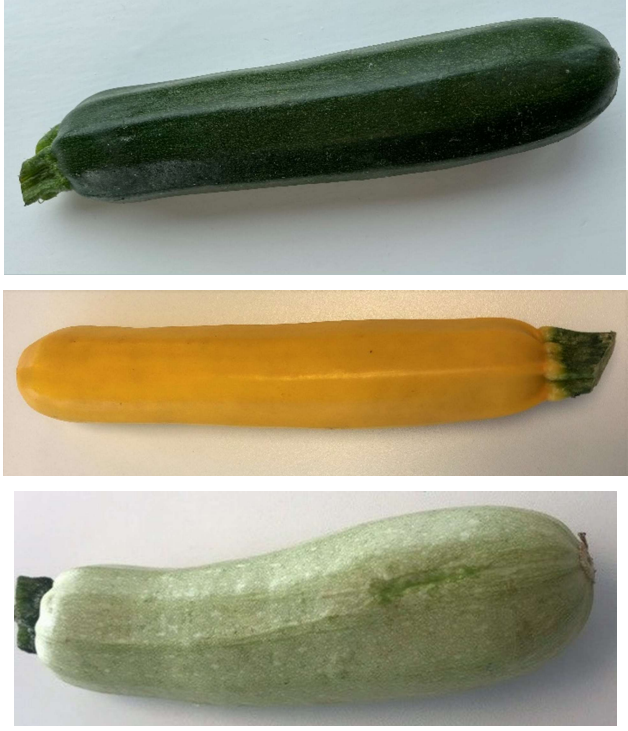
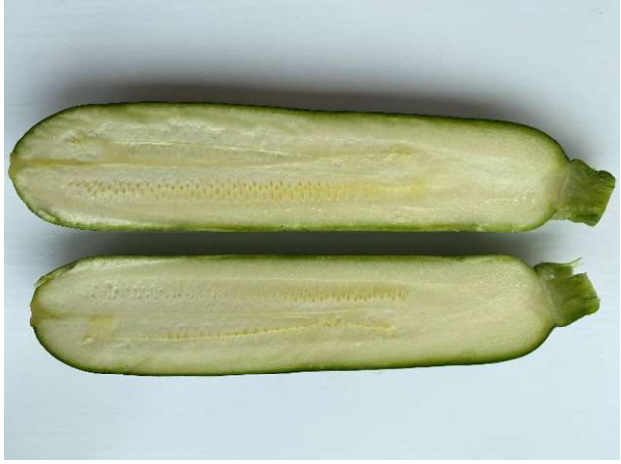






Microbiological test result standards:

Listeria ssp	N.D.
Salmonella	N.D.
Presumptive Faecal Coliforms	<10
Escherichia Coli O 157	N.D.

Document file name:	Approved By:	Date Issued:	Ver. & Iss.	Page:
Courgettes, general	Tony Dorey	01-Nov-22	1.2	Page 2 of 6

Courgettes

Product Photos:

Loose Product External	Loose Product Internal
	 
Outer carton open	Outer carton and Prepacks
  	 

Document file name:

Courgettes, general

Approved By:

Tony Dorey

Date Issued:

01-Nov-22

Ver. & Iss.

1.2

Page:

Page 3 of 6



Courgettes

NUTRITIONAL INFORMATION

Group	Nutrient	Unit	Value per 100g
Proximate	Water	g	95.0
Proximate	Energy	Kcal	16
Proximate	Energy	KJ	66
Proximate	Protein	g	1.3
Proximate	Total Lipid (fat)	g	0.2
Proximate	Carbohydrate, by difference	g	2.3
Proximate	Fiber, total dietary	g	1 ^{Note 1}
Proximate	Sugars, total	g	2.2
Mineral	Calcium, Ca	mg	27
Mineral	Iron, Fe	mg	0.42
Mineral	Magnesium, Mg	mg	24
Mineral	Phosphorous, P	mg	40
Mineral	Potassium, K	mg	341
Mineral	Sodium, Na	mg	8 ^{Note 1}
Mineral	Salt (added)	mg	0
Mineral	Salt (equivalent)	mg	20.32 ^{Note 2}
Mineral	Zinc, Zn	mg	0.3
Vitamin	Vitamin C, Total Ascorbic acid	mg	5
Vitamin	Thiamin	mg	0.03
Vitamin	Riboflavin	mg	0.02
Vitamin	Niacin	mg	0.2
Vitamin	Vitamin B-6	mg	0.07
Vitamin	Folate	µg	34
Vitamin	Vitamin B-12	µg	0
Vitamin	Vitamin A, RAE	µg	10 ^{Note 1}
Vitamin	Vitamin A, IU	IU	200 ^{Note 1}
Vitamin	Vitamin E	mg	0.31
Vitamin	Vitamin D (D2 + D3)	µg	0.0
Vitamin	Vitamin D	IU	0.0 ^{Note 1}
Vitamin	Vitamin K	µg	3.3
Lipids	Fatty Acids, total saturated	g	0.084 ^{Note 1}
Lipids	Fatty Acids, total mono-saturated	g	0.011 ^{Note 1}
Lipids	Fatty Acids, total polyunsaturated	g	0.091 ^{Note 1}
Lipids	Fatty Acids, Total Trans	g	0.0 ^{Note 1}
Lipids	Cholesterol	mg	0
Other	Caffeine	mg	0
Notes:	First source: McCance & Widdowson Composition of Food Integrated Data Set from HMG0V 2021 – Courgette, raw Note 1: Taken from USDA food data central – Squash, summer, zucchini, includes skin, raw Note 2: Calculated as 2.54 X Na content		

Document file name:	Approved By:	Date Issued:	Ver. & Iss.	Page:
Courgettes, general	Tony Dorey	01-Nov-22	1.2	Page 4 of 6

 <p>NATIONWIDE PRODUCE PLC</p> <p>NATIONWIDEPRODUCE.COM</p>	<h1>Courgettes</h1>	
---	---------------------	--

Quality Characteristics

Criteria	Accept	Improve	Reject
Size	Within specified Size range.	Isolated inconsistent sized Courgette present.	Significant number of inconsistent sized Courgettes, out of size range or above current GB/EU GMS tolerances.
Shape	Tube shaped with rounded flower end and thick green stalk end. Typical of variety / type.	Isolated Courgette with inconsistent or atypical shape present.	Numerous inconsistent or atypical shaped Courgettes present.
Internal Colour	Cream/White flesh colour, with pale green/brown opaque soft seeds.	Isolated Courgette with internal browning or discolouration.	Multiple Courgettes with internal discolouration and/or browning. Atypical of variety or type.
External Colour	Varying skin colour Green, Yellow / Pale green / White depending on variety, with no marks or browning.	Isolated Courgette with external discoloration / browning or dark marks / spots.	Multiple Courgettes with significant external discolouration, dark marking and/or spots. Atypical of variety or type.
Pressure	Firm to the touch with no give or rubberyness.	Isolated Courgette with significant give, softness or rubbery to the touch.	Numerous Courgettes with significant give and/or are soft, rubbery to the touch.
Dehydration	Free from dehydration and shrivel.	Isolated Courgette dehydrated or shrivelled.	Significant number of Courgettes dehydrated and/or shrivelled.
Taste	Slightly Bitter courgette flavour, spongy texture. Typical for variety/Type	Isolated Courgette with poor, bland or off flavour.	Multiple Courgettes with poor, bland, off flavour and/or foreign taint.

Progressive Defects

Criteria	Accept	Improve	Reject
Rots and moulds	Free from rots and moulds	Isolated instance of rots and moulds.	Significant instances of rots and moulds above current GB/EU DEFRA GMS Standard.

Non-progressive Defects

Criteria	Accept	Improve	Reject
Foreign matter	Free from foreign material.	Single instance of innocuous foreign body found.	Multiple instances of foreign material present.
Mechanical Damage	Free from mechanical damage.	Isolated instance of mechanical damage present.	Multiple instances of mechanical damage present.
Scarring / Skin Blemish	Skin free from blemish, scarring, and/or deformation	Isolated Courgette with scarring or skin blemish. Does not affect shape or yield.	Multiple Courgettes with severe scarring, spots and/or skin blemishes present. May also affect yield.

Document file name:	Approved By:	Date Issued:	Ver. & Iss.	Page:
Courgettes, general	Tony Dorey	01-Nov-22	1.2	Page 5 of 6

	<h1>Courgettes</h1>	
--	---------------------	--

Packaging Defects

Criteria	Accept	Improve	Reject
Carton / Tray	Carton / Tray sound.	Carton / Tray with some sagging or minor product damage.	Carton / Tray collapsed AND product damaged.
Bags / Packs (Where present)	Bags, Packs sound and sealed.	Isolated Bag / Pack with integrity compromised.	Multiple Bags / Packs with integrity compromised.

GMO Statement


Does not contain genetically modified material.

Pesticide Residues

Target: Free from pesticide residues

Acceptable: Pesticide residues present below MRL in producer and destination market.

Acceptance of Specification by supplier and customer

	Supplier	Customer
Company:	NATIONWIDE PRODUCE PLC	
Date:	16 th NOVEMBER 2022	
Name:	MARK EDWARDS	
Signature:		
Position:	TECHNICAL MANAGER	

- To be signed by the customer Director or Owner (or a Manager designated as authorised to sign specification agreements) and returned to Nationwide Produce PLC.
- Specification taken as accepted if not returned by the customer within two weeks.

Document file name:	Approved By:	Date Issued:	Ver. & Iss.	Page:
Courgettes, general	Tony Dorey	01-Nov-22	1.2	Page 6 of 6