

## CAPSICUM

**1. Product Description**

Fresh capsicum can be cut into the following sizes Colour can be either red or green. Slicing will have a maximum length for pieces of around 5cm and a thickness of 6mm.

**Diced**

3mm VFD	15mm
6mm FD	19mm SCD
10mm MD	20mm
12mm CD	

**Sliced**

4.8mm	H/Cut Julienne
6mm	12mm Baton Sliced
12mm	

Other sizes available by negotiation

**2. Physical Specifications**

Typical capsicums smell with no chemical odours they will look crisp and fresh. The product will have no excess fluid and the red capsicum having been cut will not discolour any other product as it has already been washed. The product will have a clean cut appearance. There will be minimal seeds, no stem/leaf pieces, or pest infected pieces. There will also be no stones or any other foreign bodies.

**3. Preservation Aids Used in Manufacture**

Product	Purpose
Hychlor	Vegetable Sanitisation

**4. Microbiological Standard**

Total Plate Count	<1,000,000/gm
E. Coli	< 3/gm
Coliform	< 100/gm (raw) 1000/g (cooked)
Listeria Monocytogenes	Zero in 25gm

**5. Storage Requirements/Shelf Life**

Ideal storage temperature is between 0°C→5°C.  
All cut sizes will have a shelf life of up to 4 days.  
Storage over 5°C is not recommended.

**6. Packaging**

**Standard-** 5kg & 10kg Poly Bags

**Non Standard-** As negotiated between the Production Manager and the client.

**7. Labelling/Identification**

Customer product will be labelled and or identified with the following information unless otherwise specified by the individual customer.

Customer Name	Weight
Product	Address of Barker Boys
Date Packed	Recommended Storage Temperature (for maximum life)
Use by or Best Before Date	Product of Australia

**8. Delivery**

**Temperature** Refrigerated Transport

**Delivery Times** As negotiated between Barker Boy Processing and the client.

**9. Customer Specification**

As negotiated between Barker Boy Processing and the client.

**10. Consumer Group**

General population or as indicated by customer specification.

**11. Intended Use**

Product may be "cooked" or "uncooked".