

## CELERY

**1. Product Description**

Fresh clean celery can be diced or sliced (into width) into the following sizes.

<u>Diced</u>		<u>Sliced</u>
3mm VFD	15mm	4.8mm
6mm FD	19mm SCD	6mm
10mm MD	20mm	12mm
12mm CD		
Other sizes by negotiation		

**2. Physical Specifications**

Typical celery smell with no chemical odours. Texture is crisp and fresh, the product will have no excess fluid. The product will have a clean cut appearance. Present will be a very small number of incomplete fragments commensurate with a machine cut product. There will be no stones or any other foreign bodies.

**3. Preservation Aids Used in Manufacture**

<b>Product</b>	<b>Purpose</b>
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  
Celery has 6 days Shelf life.  
Apart from VFD(3mm) which has 5 days Shelf Life.  
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".