

CARROT**1. Product Description**

Fresh carrot can be peeled or unpeeled & cut into the following sizes :

<u>Diced</u>				<u>Rings & ½'d Moons</u>
3mm – VFD	12mm –CD	10mm Shred	Whole Peeled	4.8mm
6mm- FD	19mm- SCD	15mm Shred	Roast portions	6mm
10mm – MD	20mm	6mm Baton	Angle cut (K)	12mm
6mm Flat		10mm Baton		

Other sizes by negotiation

2. Physical Specifications

The carrot will be dry and virtually clear of any chemical odour. The product will have a smell of typical fresh cut carrots. Some material may be a little paler due to it coming from the middle of the carrots, but its overall look will be a rich orange. Present is no dark fragments of tops. There will be some incomplete pieces which make up a proportion of the product.

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/g(raw) 1000/g (cooked)
Listeria Monocytogenes	Zero in 25gm

5. Storage Requirements/Shelf Life

Ideal storage temperature is between 0°C→5°C
 15mm Shred & 4.8mm ½'d moons have 5 days shelf life.
 Whole Peeled, VFD, 10mm Baton, 6mm flat have 6 days shelf life.
 and all other cuts will have a shelf life of up to 7 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 can be "cooked" or "uncooked"