

TOMATO

1. Product Description

Fresh tomato is cut into the following sizes:

<u>Diced</u>	<u>Sliced</u>
3mm- VFD 12mm- CD	4.8mm
6mm- FD 19mm – SCD	6mm
10mm – MD 20mm	12mm

Other sizes by negotiation

2. Physical Specifications

The product is made from moderately ripe tomatoes, with a pinkish skin colour as opposed to a full ripe red skin colour. This enables the diced product to retain texture after cutting. Any variety of tomato fitting these qualities may be used. Varieties of Green and Roma can also be cut to these sizes.

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 cuts 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”.