

SWEET POTATO**1. Product Description**

Fresh peeled Sweet Potato are cut into the following sizes:

<u>Diced</u>	<u>Sliced</u>	<u>Shred</u>	<u>Handcut</u>
3mm VFD 15mm	40x3mm Scallop	10mm	Whole Peeled
6mm FD 19mm SCD	6mm Scallop	15mm Fine	Roasting Portion
10mm MD 20mm			Hand cut Julienne
12mm CD		Baton 6mm	
Other sizes by Negotiation			

2. Physical Specifications

We use sweet potatoes that are medium to large. The sweet potato may be of irregular shape, but straight is preferred. They must be fresh, firm and have only a small amount of skin damage. Sweet potato must not have damaged to the flesh. Pink fleshed varieties are used.

3. Preservation Aids Used in Manufacture

Product	Purpose
metabisulphite solution no greater concentration than .025%	Vegetable Sanitisation

4. Microbiological Standard

Total Plate Count	<1,000,000/gm
E. Coli	< 3/gm
Coliform	< 1000/gm
Sulphite Residues	<25mg

5. Storage Requirements/Shelf Life

Ideal storage temperature is between 0°C→5°C.
Hand cutJulienne will have 4 days shelf life
Shredded has 5 days shelf life
All other cuts will have a shelf life of up to 6 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	This product contains preservative 223
	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. Assumed to be cooked.