

POTATO - PEELED**1. Product Description**

Fresh peeled potatoes can be cut into the following sizes:

Diced

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

Sliced

3mm Scallop 10mm Shred
6mm Scallop 15mm Fine Shred

Handcut

Mini Roast
Whole Peeled

Other sizes by negotiation

2. Physical Specifications

White fleshed variety of potato only are used. Product has a consistent appearance in size cubes. Present are a small amount of incomplete cubes, from the side of the potato

Odour is that of fresh cut potato with the smell of sodium metabisulphite faintly present. Potatoes are dipped in a solution of no greater concentration than .025% to prevent the product from darkening

3. Preservation Aids Used in Manufacture**Product**

metabisulphite solution
no greater concentration than .025%

Purpose

Vegetable Sanitisation

4. Microbiological Standard

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

5. Storage Requirements/Shelf Life

Ideal storage temperature is between 0°C→5°C

VFD (3mm) will have a shelf life of 6 days

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	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.