

SWEDE

1. Product Description

Fresh peeled Swede can be cut into the following sizes:

<u>Diced</u>		<u>Sliced</u>	<u>Handcut</u>
3mm-VFD	12mm-CD	6mm Sliced	Roast Portions
6mm-FD	19mm-SCD		Handcut Julienne
10mm-MD	20mm	10mm Shred Baton 6mm	Whole Peeled

Other sizes by negotiation

2. Physical Specifications

Product has a consistent appearance in size (cubes). A small amount of incomplete cubes will be present from the sides of the Swede. Odour is that of fresh cut swede with a slight smell of sodium metabisulphite.

3. Preservation Aids Used in Manufacture

Product	Purpose
Metabisulphite solution no greater concentration than .025%	Vegetable Sanisation

4. Microbiological Standard

Total Plate Count	<1,000,000/gm
E. Coli	< 3/gm
Coliform	< 1000/gm

5. Storage Requirements/Shelf Life

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

All 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 Time 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.