

**CABBAGE****1. Product Description**

Fresh cabbages can be cut into the following sizes:

<b>Diced</b>	<b>Shred</b>		
6mm-FD	3mm	3mm Long (K)	Rough Cut
10mm- MD	6mm	6mm Long (K)	
	10mm		

Other sizes by negotiation

Different Varieties of cabbage such as Green, Red, Savoy & Chinese (Wombok) can be used

**2. Physical Specifications**

Cut from Medium to large cabbages that should be solid, and not have fluffy hearts (no weight). The outer leaves are removed.

**3. Preservation Aids Used in Manufacture**

<b>Product</b>	<b>Purpose</b>
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 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	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".