

SPINACH**1. Product Description**

Product has leaves cut cross ways against the stem. The product is a mixture of cut leaf and cut stem pieces. Available cut sizes are:

5.6mm
12mm

2. Physical Specifications

Typical look and smell of freshly cut spinach. There may be a faint odour of chlorine which is used to clean the spinach prior to cutting. The diameter of the stems is not controlled and varies between 5mm and 30mm and is determined by season. The length of the cross cut pieces is determined by the width of the leaf at that point.

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	< 1000/gm

5. Storage Requirements/Shelf Life

Ideal storage temperature is between 0°C→5°C
Both cuts will have a shelf life of up to 5 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. Assumed to be cooked.