

ZUCCHINI**1. Product Description**

Fresh zucchini can be cut into the following sizes:

<u>Diced</u>	<u>Sliced</u>	Shred 10mm	Roast Portions
3mm-VFD 12mm-CD	4.8mm	Shred 15mm	
6mm-FD 19mm-SCD	6mm		
10mm-MD 20mm	12mm	Baton 6mm	
		Baton 10mm	

Other sizes by negotiation

2. Physical Specifications

When diced this product will be made up of a mixture of full cubes of the designated size, and a number of smaller fragments. Flower ends and stalk ends will not be present in the product.

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
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 4 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 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.