

LEEK

1. Product Description

Leek is sliced cross ways on the following settings

4.8mm 3mm (K) Hand cut Julienne

6mm

12mm

Other sizes by negotiation

2. Physical Specifications

The Leeks that are chosen are firm crisp plants with a dark green complexion. They are cleaned thoroughly of soil and all root material is trimmed off before slicing. Cutting tolerance is between 4mm and 6mm with 4.8mm being the stated width. Because of the way the product slices through the slicer, there will be present some longer lengths, but these should be kept to a minimum and if when looking at the product are obvious then their presence is in excess. This product will smell typically of fresh sliced leek and the colour will vary between dark green and the white of the stems Unless otherwise stated by customer NO GREEN. Slight green (minimal amounts) may occur if leek is small in length on white end of leek .

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.

All 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 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.