

Cucumber**1. Product Description**

Diced		Sliced (rings)
3mm VFD	15mm	4.8 mm
6mm FD	19mm SCD	6mm
10mm MD	20mm	12mm
12mm CD		

2. Physical Specifications

We require the cucumber to be no less than 300mm in length. The cucumber is to be fresh, firm and of consistent dark green colour. The cucumber skin may not have blemishes or damage of any description and must be smooth.

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	< 100/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.

11. Intended Use

Assumed to be "uncooked".