

## TURNIP

**1. Product Description**

Fresh peeled Turnip can be cut into the following sizes

<b>Diced:</b>		<b>Sliced</b>		<b>Handcut</b>
3mm – VFD	12mm – CD	6mm Scallop	Baton 6mm	Roast Portions
6mm – FD	19mm – SCD		10mm Shred	Whole Peeled
10mm – MD	20mm			Handcut Julienne

.Other sizes by negotiation

**2. Physical Specifications**

Product should have a consistent appearance in size (cubes). A small amount of incomplete cubes will be present from the sides of the Turnip. Odour is that of fresh cut Turnip with a slight smell of sodium metabisulphite.

**3. Preservation Aids Used in Manufacture**

<b>Product</b>	<b>Purpose</b>
Sodium Meta Bisulphate _no greater concentration than .025%	Vegetable Sanisation

**4. Microbiological Standard**

Total Plate Count	<1,000,000/gm
E. Coli	< 3/gm
Coliform	< 1000/gm
Sulphite Residue	< 25/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 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	This Product contains Preservative 223
	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.