# **Product Specifications**

# **PS-48**

# **BROCCOLI**

#### 1. Product Description

<u>Diced</u> <u>Machine Cut</u> <u>Handcut</u>

3mm VFDFlats – Slabbed PiecesFlorets 5-7cm Head6mm FDShreddedBuds 2-4cm Head10mm MDRosettes 2cm Head12mm CD

Other sizes by Negotiation

# 2. Physical Specifications

Cut from Medium to large tight heads, minimal length stem. Full green colour no flowering. No branching down stem.

#### 3. Preservation Aids Used in Manufacture

Product Purpose

Hychlor Vegetable Sanitisation

#### 4. Microbiological Standard

 Total Plate Count
 <1,000,000/gm</td>

 E. Coli
 < 3/gm</td>

 Coliform
 < 1000/gm</td>

# 5. Storage Requirements/Shelf Life

Ideal storage temperature is between 0°C→5°C.

Florets, Buds, Rosettes & 12mm Diced will have a shelf life of up to 6 days.

All other diced cuts will have a shelf life of 4 days,

Shred & Flats have a 5 day shelf life. 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. <u>Delivery</u>

**Temperature** Refrigerated Transport

**Delivery times** As negotiated between Barker Boy Processing and the client.

# 9. <u>Customer Specification</u>

As negotiated between Barker Boy Processing and the client.

### 10. Consumer Group

General population or as indicated by customer specification. Assumed to be cooked.

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