

PARSNIP

1. Product Description

Fresh parsnip is hand peeled and may be cut into the following sizes:

<u>Diced</u>		<u>Sliced</u>		<u>Handcut</u>
3mm VFD	12mm CD	4.8mm	Shredded 10mm	Whole Peeled
6mm FD	20mm	6mm	Baton	Roasting Portions (random weight)
10mm MD		12mm		(due to shape and size of Parsnip)
Product of Australia				

2. Physical Specifications

The parsnip will be 40mm-60mm in diameter, length no shorter than 150mm. The parsnip will be clean and fresh with both the skin and flesh a creamy, white colour. The parsnips will not be yellowish or woody.

3. Preservation Aids Used in Manufacture

<u>Product</u>	<u>Purpose</u>
metabisulphite solution	Vegetable sanitisation
no greater concentration than .025%	

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
 Whole Peeled & Portions will have a shelf life of up to 6 days.
 All other 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	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.