

LETTUCE

1. Product Description

Fresh Iceberg are pulled apart by hand for Tossed salad.

2. Physical Specifications

Lettuce to be medium to large with firm hearts. Lettuce must be totally clean and undamaged (by mishandling or insects). Lettuce must be fresh and not bitter to the taste.

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 7 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 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.

11. Intended Use

Product generally "uncooked".