

**RED ONIONS****1. Product Description**

Freshly peeled RED onions can be diced into the following sizes:

<u>Diced</u>		<u>Sliced</u>		<u>Handcut</u>
3mm-VFD	12mm-CD	3mm sliced (K)	3mm sliced	Whole Peeled
6mm-FD	19mm-SCD	6mm sliced (K)	6mm sliced	
10mm-MD	20mm		12mm sliced	

Other sizes by negotiation

**2. Physical Specifications**

The product will have that typical pungent onion smell. It will not be claggy and will be free of the presence of skin or other foreign particles.

The colour of the cut product will be red.

Salad varieties, which do not carry the pungency of a full flavoured onion, do not get used.

**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.

3mm Sliced will have a 4 day shelf life

all other 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	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 may be "cooked" or "uncooked".