

ONIONS DICED

1. Product Description

A free flowing product of freshly peeled onions diced into the following sizes:

3mm – VFD 12mm- CD
6mm- FD 19mm- SCD
10mm- MD 20mm

Other sizes by negotiation
Product of Australia

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 white to the golden colour of late season brown varieties. Salad varieties which do not carry the pungency of a full flavoured onions do not get used.

3. Preservation Aids Used in Manufacture

Product	Purpose	UN Number
Sodium Hypochlorite	Vegetable Sanitisation	1791

4. Microbiological Standard

Total Plate Count	<1,000,000/gm
E. Coli	< 3/gm
Coliform	< 100/gm (raw) <1000/g (cooked)
Listeria Monocytogenes	Zero in 25gm
Yeasts & Moulds	<1000/gm

5. Storage Requirements/Shelf Life

Ideal storage temperature is between 0°C→5°C this will have a shelf life of up to 6 days.
Storage over 7°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

Standard Adelaide metro area between 4.00am-8.30am times to be arranged at the commencement of ordering.

Non Standard 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".