

APPLE - SLICED

1. Product Description

Apples sliced to a thickness of 5mm. Peeled or unpeeled based on customer requirement

Other thickness by negotiation

Product of Australia

2. Physical Specifications

Size preferred medium-large. Diameter 8cm - 10cm. Flesh must be crisp, sound and white. Fruit must be mature.

Acceptable imperfections are:

Shape

Skin texture

Skin colour

3. Preservation Aids Used in Manufacture

| Product | Purpose | UN Number |
|--|------------------------|-----------|
| metabisulphite solution no greater concentration than .025% | Vegetable sanitisation | |

4. Microbiological Standard

| | |
|-------------------|---------------|
| Total Plate Count | <1,000,000/gm |
| E. Coli | < 5/gm |
| Coliform | < 100/gm |
| Listeria | Zero in 25gm |

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 |
| | This product contains preservative 223 |

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".