

## PINEAPPLE - DICED

**1. Product Description**

Diced into the following sizes:

6mm-FD            19mm- SCD  
 10mm-MD        20mm  
 12mm-CD

Other sizes by negotiation

Product of Australia

**2. Physical Specifications**

Diameter of Pineapple to be 120mm-150mm. Fruit should be fresh, firm and ripe but not hard. Flesh of fruit should be 25mm-40mm thick and firm and juicy.

Pineapple skin should be pale green to golden colour not dark green.

**3. Preservation Aids Used in Manufacture**

Product	Purpose	UN Number
NA		

**4. Microbiological Standard**

Total Plate Count	<1,000,000/gm
E. Coli	< 3/gm
Coliform	< 100/gm(raw)
Listeria Monocytogenes	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 4 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".