

**SWEET POTATO - SLICED****1. Product Description**

Slicing available in the following sizes

6mm  
10mm  
12mm

Product of Australia

**2. Physical Specifications**

We use sweet potatoes that are medium to large. The sweet potato may be of irregular shape, but straight is preferred. They must be fresh, firm and have only a small amount of skin damage. Sweet potato must not have damaged to the flesh. Pink fleshed varieties are used.

**3. Preservation Aids Used in Manufacture**

Product	Purpose	UN Number
metabisulphite solution no greater concentration than .025%		

**4. Microbiological Standard**

Total Plate Count	<1,000,000/gm
E. Coli	< 3/gm
Coliform	< 1000/gm
Sulphite Residue	< 25mg

**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. Assumed to be cooked.