

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.