

POTATO - PEELED DICED**1. Product Description**

Fresh diced potatoes are diced into the following size cubes:

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

Other sizes by negotiation

Product of Australia

2. Physical Specifications

White fleshed variety of potato only are used. Product has a consistant appearance in size cubes. Present are a small amount of incomplete cubes, from the side of the potato

Odour is that of fresh cut potato with the smell of sodium metabisulphite faintly present. Potatoes are dipped in a solution of no greater concentration than .025% to prevent the product from darkening

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 7 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.