

**POTATO RED (skin on) - DICED****1. Product Description**

Fresh sliced potatoes, 6mm in thickness.  
Product of Australia

**2. Physical Specifications**

We require potatoes to be 60mm-90mm in diameter. Skin must be white, totally clear of blemishes, dirt and green. Potatoes must be a pink skinned variety. Potatoes must be fresh and firm with no internal bruising. Product has a consistent 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	< 5/gm
Coliform	< 100/gm
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	This product contains preservative 223
	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. Assumed to be cooked.