

**SPINACH - SLICED****1. Product Description**

Product has leaves cut cross ways against the stem. The product is a mixture of cut leaf, and cut stem pieces.  
Available sizes of cut are  
5. 6mm  
12mm  
Product of Australia

**2. Physical Specifications**

Typical look and smell of freshly cut spinach. There may be a faint odour of chlorine which is used to clean the spinach prior to cutting. The diameter of the stems is not controlled and varies between 5mm and 30mm, and is determined by season. The length of the cross cut pieces is determined by the width of the leaf at that point.

**3. Preservation Aids Used in Manufacture**

| Product             | Purpose                | UN Number |
|---------------------|------------------------|-----------|
| Sodium Hypochlorite | Vegetable Sanitisation | 1791      |

**4. Microbiological Standard**

|                   |               |
|-------------------|---------------|
| Total Plate Count | <1,000,000/gm |
| E. Coli           | < 3/gm        |
| Coliform          | < 1000/gm     |

**5. Storage Requirements/Shelf Life**

Ideal storage temperature is between 0°C→5°C this will have a shelf life of up to 5 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. Assumed to be cooked.