

Mushrooms Diced**1. Product Description**

Fresh white mushrooms is cut into the following size cubes:

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

Product of Australia

2. Physical Specifications

The mushrooms are to look bright and not overly ripe. Flesh colour is a tawny colour which develops as the mushroom matures, they will have a smell typical of freshly cut mushrooms. Before cutting the mushrooms will feel "tight" and not be dried out or wrinkled. The cut pieces will be firm individual pieces which have been clean cut and not "mushy" in any way. There will not be any sort of pest infestation or foreign bodies such as stones or cardboard present.

3. Preservation Aids Used in Manufacture

NIL

4. Microbiological Standard

Total Plate Count	<1,000,000/gm
E. Coli	< 3/gm
Coliform	< 100/gm(raw) <1000g (cooked)

5. Storage Requirements/Shelf Life

Ideal storage temperature is between 2°C→5°C this will have a shelf life of up to 5 days.
 Storage Temperatures above 2°C→5°C the storage life is 3 days.
 Storage over 7°C is not recommended.

Shelf life 3 days from pack date 2°C-3°C
 Temp Abuse tolerance – Nil for 12 day shelf life.

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.

11. Intended Use

Product may be "cooked" or "uncooked".