

LEEK SLICED**1. Product Description**

The Leek is cut cross ways into small discs through a clean cutting slicer. Both stem and leaf are present.
Product of Australia

2. Physical Specifications

The Leeks that are chosen are firm crisp plants with a dark green complexion. They are cleaned thoroughly of soil and all root material is trimmed off before slicing. Cutting tolerance is between 4mm and 6mm with 4.8mm being the stated width. Because of the way the product slices through the slicer, there will be present some longer lengths, but these should be kept to a minimum and if when looking at the product are obvious then their presence is in excess. This product will smell typically of fresh sliced leek and the colour will vary between dark green and the white of the stems.

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	< 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 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.