

**Cucumber****1. Product Description**

Sizes for diced, sliced & shredded negotiated  
Product of Australia

**2. Physical Specifications**

We require the cucumber to be no less than 300mm in length. The cucumber is to be fresh, firm and of consistent dark green colour. The cucumber skin may not have blemishes or damage of any description and must be smooth.

**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               | < 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 | 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**

Assumed to be "uncooked".