

CARROT BATONS/STRIPS**1. Product Description**

Sizes vary 3mm, 6mm, 10mm, 12mm
other sizes can be negotiated as per customer requirements

Product of Australia

2. Physical Specifications

Carrots to be cut from as per customer requirements. They must be sound and of good colour, with no excessive greenness on the stem end. The carrots must be straight and not have cracks or splits. Carrots must not be woody. Produce must be clean, crisp and not limp. Batons/Strips will have the presence of some small fragments.

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(raw) <1000/g(cooked)
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 7 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.