

CHILLI & JALAPENO PEPPERS SLICED

1. Product Description

Fresh diced chillies and peppers with maximum length pieces of around 5cm and a thickness of 6mm. Colour can be either red or green and is sliced the following way:

Sliced
Angle Sliced

Different sizes by negotiation
Product of Australia

2. Physical Specifications

Typical pepper and chilli smell with no chemical odours. They are to look crisp and fresh, the product will have no excess fluid, having been cut will not discolour any other produce as it is already washed. The product will have a clean cut appearance. Seeds will be present, stem/leaf pieces, or pest infected pieces. There will be no stones or any other foreign bodies.

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 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

Product may be "cooked" or "uncooked".