

PARSNIP – DICED

1. Product Description

Fresh parsnip hand peeled.

Fresh diced parsnip is cut into the following size cubes:

6mm x 6mm x 6mm	Fine Diced
10mm x 10mm x 6mm	Medium Diced
12mm x 12mm x 12mm	Chunky Diced

Other sizes by negotiation

Product of Australia

2. Physical Specifications

The parsnip will be 40mm-60mm in diameter, length no shorter than 150mm. The parsnip will be clean and fresh with both the skin and flesh a creamy, white colour. The parsnips will not be yellowish or woody.

3. Preservation Aids Used in Manufacture

Product	Purpose	UN Number
metabisulphite solution no greater concentration than .025%	Vegetable sanitisation	

4. Microbiological Standard

Total Plate Count	<1,000,000/gm
E. Coli	< 5/gm
Coliform	< 1000/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
	This product contains preservative 223

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.