

PUMPKIN PORTIONS

1. Product Description

60 -120 gm portions cut from prisms of rich orange pumpkin. Present are no seeds, heart material or skin. Their may be a presence of some small fragments.
Product of Australia

2. Physical Specifications

Odour will be that of fresh pumpkin which is a subtle "nutty-buttery" smell which diminishes with time after the pumpkin has been cut. Early season pumpkin will have a hard texture, but as it gets later in the season the pumpkins will show a slight porousness.

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 | < 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 6 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.