

ONION RED WHOLE PEELED

1. Product Description

Cleaned freshly peeled onions.
Product of Australia

2. Physical Specifications

Some moisture variation to be expected, depending upon the time of the season.
Onions will be round or oval and of a uniform shape.
Preferable to have uniform layers of skin.
Bald onions are acceptable for this reason, however they must be sound.
Totally Unacceptable are double/pregnant shape onions. or onions of a flat shape..

Defects (sample size 1kg)

Major <0.5% by weight

Minor <2.0% by weight

TOTAL <2.0% by weight

Major being defined as Core Material, Blemished or Dark discoloured material, which seriously affects the overall appearance of the product.

Minor being defined as any discolouration or blemished material, which markedly detracts from the appearance of the product.

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 12 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".