

POTATO MINI ROASTS SKIN ON**1. Product Description**

Fresh cut potatoes are to be prepared from washed potatoes with firm flesh and clean skin, then cut and trimmed to achieve an average weight of 15gm – 20gm other sizes by negotiation
Product of Australia

2. Physical Specifications

White fleshed variety of potato only are used. Product has a consistent appearance in size.
Odour is that of fresh cut potato with the smell of sodium metabisulphite faintly present. Potatoes are dipped in a solution of no greater concentration than .025% to prevent the product from darkening

3. Preservation Aids Used in Manufacture

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

4. Microbiological Standard

Total Plate Count	<1,000,000/gm
E. Coli	< 3/gm
Coliform	< 1000/gm
Sulphite Residue	<25mg

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
	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.