

BEANS

1. Product Description

Beans are prepared to the following sizes:

Top & Tailed Whole
40mm – 60mm cut range

Product of Australia

2. Physical Specifications

Typical of bean smell. Texture to be crisp & fresh green in colour with minimal markings. No foreign matter to be present

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	< 3/gm
Coliform	< 100/gm (raw) <1000/g(cooked)
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 5 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.