

Finished Product Specifications

POTATO – WHOLE PEELED

Product Description- Fresh whole peeled potatoes, ranging in size from 45-200 grams. Product of Australia.

Variety - Sebago

Physical Specifications – Only white fleshed variety of potatoes are used. Typical fresh cut potato odour with the smell of sodium metabisulphate faintly present. Potatoes are dipped in a solution of no greater concentration <50 parts per million to prevent the product from darkening.

Intended Use – Product assumed to be cooked and used as an ingredient in the preparation of meals.

Ingredient List – Fresh Potato dipped in metabisulphate solution no greater concentration than <50 parts per million to stop pinking and browning.

Microbiological Standard	m	M
Total Plate Count	10 000	1 000 000mg
E. Coli	<100	100
Coliform	10 000	1 000 000mg
Listeria	ND 25gm	
Salmonella	ND 25gm	

Packaging - 5kg Cryovac Poly Bags

Labelling / Identification - Customer product will be labelled and or identified with the following information:-

- Packed On or Best Before Date
- Weight
- Processor Details
- Recommended Storage Temperature (for maximum life)

Storage Conditions /Shelf Life - Ideal storage temperature 0°C to 5°C product will have a shelf life of up to 7 days. Cook product after breaking vacuum seal.

Delivery - Refrigerated Transport.

Customer Specification - As negotiated between Wickham Farms and the client.

Consumer Group – Wholesale.