# DAILY FRESH LTD PRODUCT SPECIFICATION

## **CABBAGE**

#### **PRODUCT NAME:**

Shredded White Cabbage Shredded Savoy Cabbage Shredded Pamphrey Cabbage Shredded Red Cabbage

## PRODUCTION SITE

68 Laney Road Moira Co. Armagh BT67 0NZ

Phone: 028 92 613129 Contact Names: Mark Kelly (Owner)

Conor Kelly (General Manager)

#### **ORGANOLEPTIC PROPERTIES**

Physical Appearance -: 1. White shredded cabbage fine 3mm

White shredded cabbage rough 6mm
Savoy shredded cabbage rough 6mm
Pamphrey shredded rough 6mm
Red Shredded cabbage 6mm

Colour Hard Head - White/Cream, Light Green

Savoy - dark green Pamphrey - dark green Red - purple / red

Texture Crunchy

Flavour Fresh of Cabbage no taints

Odour Fresh of Cabbage no off odours

### INGREDIENT DECLARATION

Cabbage

## **COUNTRY OF ORIGIN**

White Cabbage - N. Ireland and Holland

Savoy Cabbage - N. Ireland, UK, France, Holland, Portugal

Pamphrey - N. Ireland, Holland Red Cabbage - U.K. Holland

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#### BACTERIOLOGICAL TESTS & STANDARDS AT END OF SHELF LIFE

TEST	TARGET	MAXIMUM
Escherichia coli	100 /g	1000 /g
Listeria monocytogenes	<100 /g	100 /g
Listeria monocytogenes	Absent /25g	
Salmonella	Absent /25g	

## **GENERAL INSTRUCTIONS**

This product is washed in an antibacterial solution containing natural fruit acids however if it is to be consumed fresh and not cooked, it must be washed before use.

# STORAGE INSTRUCTIONS

Keep Refrigerated: recommend 0 - 5°C maximum 8°C

## **SHELF LIFE**

Date of production + 3 days

## PACKAGING & LABELLING

BAG		BAG		
SIZE	Large 18" x 24".	INFORMATION	Product Name	
		STATED	Company Name &	
MATERIAL	LDPE (Natural) – Food Grade		address	
	MDPE (Blue) – Food Grade		Product Weight	
THICKNESS	50 micron		Best Before Date	
COLOUR	Clear Printed or Blue	Included where	Storage Instructions	
		applicable)	Wash Before Use	

# **ALLERGEN INFORMATION: None**

ISSUED BY:				
SIGN:	PRINT:	Conor Kelly		
POSITION: General Manager	DATE:	08/02/23		

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