



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

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

**STORAGE INSTRUCTIONS**

Keep Refrigerated: recommend 0 - 5°C maximum 8°C. This product is intended to be cooked before use.

**SHELF LIFE**

Whole peeled potatoes:      Date of production + 5 days  
 Diced, chipped, sliced:      Date of production + 3 days

**PACKAGING & LABELLING**

<b>BAG</b>		<b>LABEL</b>	
<b>SIZE</b>	Chips/Diced/ Sliced - Large (Bag) 18" x 24" Whole Peeled (Film) = 2Kg, 5Kg, 7Kg, 9Kg, 10Kg, 12.5Kg	<b>INFORMATION STATED</b>	Product Name
<b>MATERIAL</b>	LDPE – Food Grade		Company Name & Address
<b>THICKNESS</b>	Bag 50 micron Film 80 micron		Product Weight
<b>COLOUR</b>	Clear Printed or Blue		Best Before Date
			Storage Instructions
			Allergen Advice

**ISSUED BY:**

SIGN: \_\_\_\_\_ PRINT: Conor Kelly

POSITION: General Manager      DATE: 08/02/23