

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

The carrot within this product is washed in an antibacterial solution containing natural organic fruit acids. The parsnip is washed in a solution containing sodium metabisulphite to prevent discolouration. This product is intended to be cooked before use.

STORAGE INSTRUCTIONS

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

SHELF LIFE

Date of production + 3 days

PACKAGING & LABELLING

BAG		LABEL	
SIZE	Small 12" x 18" Large 18" x 24"	INFORMATION STATED	Product Name
MATERIAL	LDPE (Natural) – Food Grade MDPE (Blue) – Food Grade		Company Name & address
THICKNESS	50 micron		Product Weight
COLOUR	Clear Printed or Blue		Best Before Date
			Storage Instructions
			Allergen Advice

ISSUED BY:

SIGN: _____ PRINT: Conor Kelly

POSITION: General Manager DATE: 08/02/23

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