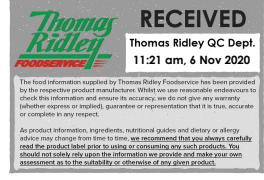




# SPECIFICATION SHEET

Spec No PV 01  
Issue No 02



## PRODUCT – WHOLE PEELED POTATOES

**General description** – Whole peeled potatoes generally free from greens, rot, discolouration, marking, external skin, eyes.

**Source** – UK Maris Piper preferred (other varieties may be used when Maris Piper not available).

**Size** – Potatoes to be packed in 4 categories:

1. Ungraded
2. Small whole potatoes – weight range per potato = 35 – 50g.
3. Large whole potatoes – weight range per potato = 145 – 440g.
4. Extra large whole potatoes, hand peeled

**Major Defects** – Rot, disease, frost damage over surface area >4cm<sup>2</sup>

**Minor Defects** – Blemishes over surface area <4cm<sup>2</sup>, eyes, external skin.

**Tolerances** – 1 major or 5 minor defects per 5 kilo sample is acceptable, greater than 1 major or 5 minor defects, re-examine complete batch for defects.

**Preservative Used** – Sodium Metabisulphite 1/2% solution

**Packaging** – Vacuum Pouches, full vacuum

**Pack Sizes** – 5kg

**Storage & Shelf Life** – Product must be stored under temperature controlled conditions (1°-5°C), under these conditions the recommended shelf life is production date plus 5 days.

Prepared by:	Approved by:	Issue date
Dennis Aylett		22/02/2018