

PRODUCT NAME:	Battered Cauliflower Florets
PRODUCT DESCRIPTION:	Cauliflower florets in a salt and white pepper tempura batter coating.

SUPPLIER:	Innovate Foods Ltd.	MANUFACTURING SITE:	Barnraig Boreland Road Kirkcaldy Fife KY1 2YG
CONTACT:	Beth Wheeler		
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SITE ACCREDITATION:	BRC A+ Exp: 06/2026		

Product Information

Product Code	410034	Shelf Life From Production (Months)	18
Storage Temp (°C)	-18 to -24	Minimum Life Into Depot (Months)	9
Pieces Weight	N/A	Piece Weight Variance (+/-)	N/A
Unit Weight/ Volume or Size	1kge	Layers Per Pallet	10
		Cases Per Pallet	100
Units Per Case	6 x 1kge		
Outer Barcode (EAN13)	5018525003340	Inner Barcode (EAN13)	5018525003357

Ingredient Declaration (IN DESCENDING ORDER BY WEIGHT AND WITH ALLERGENS IN BOLD)	Cauliflower (40%), Water, Wheat Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Rapeseed Oil, WHEAT Flour, Salt, Rice Flour, WHEAT Starch, Ground White Pepper, Potato Starch, Tapioca Starch, Sugar, Yeast Extract, Raising Agents: Diphosphates, Sodium Carbonates; Dextrose, Yeast, Thickener: Xanthan Gum; Stabiliser: Hydroxypropyl Methyl Cellulose; Antioxidant: Ascorbic Acid.
Cooking Instructions	For the best results cook from frozen. The following instructions are guidelines only. Oven: Pre-heat oven Fan 180°C / 200°C / Gas 6. Remove from all packaging. Place on baking tray near the middle of the oven for 15 - 19 minutes. Turn half way through cook time. Leave to stand for 2 minutes before serving. Deep Fry: Deep fry in hot oil at 175°C (350F) for 3½ - 5 minutes. Drain and leave to stand for 2 minutes before serving. For larger portions increase the cooking time accordingly or cook in batches. Cook throughout to a minimum temperature of 75°C for 30 seconds or equivalent (or apply relevant national requirement).

Nutritional Information	Per 100g of Product as supplied
Energy (kJ/kcal)	688 / 165
Fat (g)	6.8
of which is saturates (g)	0.6
Carbohydrate (g)	23.1
of which is sugar (g)	2.0
Fibre (g)	1.7
Protein (g)	4.2
Salt (g)	1.0

Source: Theoretical from alacalc.

Microbiological Standards

Micro-Organism	Target level (CFUs/g)	Unacceptable (CFUs/g)
Bacillus cereus	<10	>1000
Escherichia coli	<10	>100
Enterobacteriaceae	<1000	>1000000
Staphylococcus aureus	<20	>100
Clostridia spp.	<10	>100

Additives and Allergens

Allergens	Absent (Y/N)	Source as in Ingredient Declaration
Celery or Celery Derivatives	Y	
Cereal or Cereal Derivatives Containing Gluten	N	Wheat Flour, Wheat Starch
Crustaceans or Crustaceans Derivatives	Y	
Egg or Egg Derivatives	Y	
Fish or Fish Derivatives	Y	
Lupin or Lupin Derivatives	Y	
Milk or Milk Derivatives	Y	
Molluscs or Molluscs Derivatives	Y	
Mustard or Mustard Derivatives	Y	
Tree Nuts or Tree Nut Derivatives	Y	
Peanuts or Peanut Derivatives	Y	
Sesame Seeds or Sesame Seed Derivatives	Y	
Soybeans or Soybean Derivatives	Y	
Sulphites >10ppm	Y	
May also contain	N	Soya, Egg
Additives	Absent (Y/N)	Source as in Ingredient Declaration
Artificial Colours	Y	
Artificial Flavours	Y	
Artificial Preservatives	Y	
Additives Other	N	Diphosphates E450, Sodium Carbonates E500, Ascorbic Acid E300, Xanthan Gum E415, Hydroxypropyl Methyl Cellulose E464
GM Ingredients / Derivatives	Y	
Hydrogenated Vegetable Oils	Y	

Please note:

The information cited above is given in good faith and is based upon a working knowledge of the product formulation and data provided by raw material suppliers. We would not knowingly quote data contrary to that supplied to Innovate Foods Ltd, but no absolute guarantees can be given that carry over trace residues of certain materials will be totally absent.

Suitability Information

Suitable for	Yes/No
Vegetarians	Yes
Vegans	Yes
Coeliacs	No
Gluten Free Diet	No
Halal	(Not-Certified)
Kosher	(Not-Certified)

Packaging

Stage	Packaging Type	Material	Weight (g)
Primary	Bag	LDPE	9
Secondary	Case	Cardboard	304
Tertiary	Pallet Wrap	LDPE	240

Please note: All packaging components are sourced from approved, reputable suppliers. All food contact materials comply with EU Food Contact Regulations.

Example Label

Each case will be labelled with the following: - Product Name - Product Description - Units per Case and weight of units - Best Before Date - Batch Code - Ingredient Declaration - Allergens - Nutritional Information per 100g - Cooking Instructions - Producer Information - Storage Conditions - Product Code - Barcode (EAN13)	Product Title Description of Product Units per case and weight of units Best Before: XX/XX/XX Batch: XXXXX Ingredient Declaration Allergens Nutritional Information per 100g as supplied Cooking Instructions  X X X X X X X X X X X X X X X X Product Code XXXXXX Produced By: Innovate Foods Ltd BarnCraig, Boreland Road, Dysart, Kirkcaldy, Fife.KY1 2YG. Storage Conditions
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WARRANTY

The intellectual property applied in the development of this product is the sole property of Innovate Foods Ltd. and as such this specification may not be disclosed to a third party without the prior written agreement from Innovate Foods Ltd.

This product conforms to existing UK/EU statutory regulations and codes of practice. Where stated Innovate Foods Ltd will try to maintain suppliers and country of origins for the raw materials used in the formulation, however we reserve the right to change suppliers and the source to meet the demands of quality, price and availability in order to maintain continuity of supply to our customers.

This specification was correct at the time of publishing. If at any time you wish to know if this specification has changed since your previous order please contact our team. For further information regarding product safety, quality and legality please contact Innovate Foods Technical team by telephone on 01592 651525 or via email office@innovatefoods.co.uk



Innovate Foods Ltd
Specifications
3.6.3b

BATTERED CAULIFLOWER FLORETS



On Behalf of the Supplier:	On Behalf of the customer:
Supplier: Innovate Foods Ltd.	Customer:
Print Name: Beth Turnbull	Print Name:
Position: Food Technologist	Position:
Sign: BTurnbull	Sign:
Date: 22/05/2025	Date:



BATTERED CAULIFLOWER FLORETS



Date	Revision No.	Details of Change	Initials
26/05/2022	1	Specification created.	KHW
03/02/2023	2	Deep fry guidelines added.	KHW
13/02/2023	3	Micro standard updated	BW
13/04/2023	4	Packaging information added	BW
29/01/2024	5	Updated ingredient declaration and nutritional information	BW
22/01/2025	6	Contact details updated	BW
14/04/2025	7	Flour fortification updated	BT