

	PRODUCT SPECIFICATION		number:	120
			initials:	RD
			date:	12/01/2024

IQF broccoli florets

1. Description

Product description	IQF broccoli florets
Process description	The grown broccoli is washed, blanched, cooled and individually quick-frozen.
Latin name	<i>Brassica oleracea, convar. botrytis, var. Italica</i>
Composition	<u>size</u> <u>%</u> Floret 5-20mm 100%
Ingredient declaration	100% Broccoli
Vegetarian/vegan information	The product is suitable for vegetarians and vegans.
Organic	Not applicable

2. Microbiological standards (cfu/g)

	<u>MAXIMUM</u>
<i>Total aerobic mesophile plate count</i>	1.000.000
<i>Enterobacteriaceae</i>	10.000
<i>Escherichia coli</i>	100
<i>Listeria monocytogenes</i>	<10
<i>Staphylococcus aureus</i>	100
<i>Salmonella</i>	absent/25g

3. Chemical standards

Heat treatment	blanched
Pesticides	in accordance with EC regulation 396/2005 and its modifications
Heavy metals, mycotoxins and nitrates	in accordance with EC regulation 2023/915 and its modifications
GMO	the product is free from gmo, according to the EC regulations 1829/2003 and 1830/2003 and its modifications
Irradiation	the product is not irradiated

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4. Sensorial standards

Per 200 g (prepared)	
Colour	homogeneous intense to soft green colour; some soft green-yellow parts are acceptable, this parts could appear in the borders of the florets when the broccoli head is very compact due to the absence of chlorophyll because this part is not exposed to sun light
Flavour/Odour	full, natural, characteristic, no off flavour/odour
Texture	tender and firm, yielding to the bite, stalks may be slightly fibrous

5. Average nutritional values

Broccoli florets	per 100 g	unit	% RI* per 100 g	RI*
Energy	157	kJ	2%	8400
Energy	38	kcal	2%	2000
Fat	0,9	g	1%	70
of which saturates	0,10	g	1%	20
Carbohydrate	2,3	g	1%	260
of which sugars	1,4	g	2%	90
Fibre	3,6	g	-	-
Protein	3,3	g	7%	50
Salt	0,03	g	1%	6

*Reference intake of an average adult (8400 kJ / 2000 kcal)

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Allergens according to the EU Regulation 1169/2011 and its modifications:	
	Product contains (+) or is free from (-)
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof; except: 1/ wheat based glucose syrups including dextrose, 2/ wheat based maltodextrins, 3/ glucose syrups based on barley, 4/ cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.	-
crustaceans and products thereof	-
eggs and products thereof	-
fish and products thereof; except: 1/ fish gelatine used as carrier for vitamin or carotenoid preparations, 2/ fish gelatine or Isinglass used as fining agent in beer and wine	-
peanuts and products thereof	-
soybeans and products thereof; except: 1/ fully refined soybean oil and fat, 2/ natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources, 3/ vegetable oils derived phytosterols and phytosterol esters from soybeans sources, 4/ plant stanol ester produced from vegetable oil sterols from soybean sources	-
milk and products thereof (including lactose); except: 1/ whey used for making alcoholic distillates including ethyl alcohol of agricultural origin, 2/ lactitol	-
nuts i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts and products thereof; except: nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	-
celery and products thereof	-
mustard and products thereof	-
sesame seeds and products thereof	-
sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	-
lupin and products thereof	-
molluscs and products thereof	-

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7. Definitions of defects

Defect	Definition
Foreign Matter (FM)	This includes any material not derived from the plant nor defined as FEVM. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, snails, slugs, toxic berries etc.
Foreign Extranious Vegetable Matter (FEVM)	This includes any vegetable material not derived from vegetable, and which is non-toxic. Examples are stalks pieces, leaves or pods,..
Extranious Vegetable Matter (EVM)	This includes any extraneous vegetable material derived from the plant, this includes leaf, leaf pieces, tendrils, pieces of pods, loose stems, twins, clusters, pieces of plants,..
Clumps	These are two or more pieces welded together by freezing, which cannot be readily separated without damaging the pieces, or where a number of broken pieces or dust are fused together to give a clump heavier than 25g.
Major blemishes $\geq 6\text{mm}$	This includes units which are blemished to the extent that the area affected is greater than an equivalent circle of 6mm in diameter or length, either as a single blemish, or an aggregate of blemishes. N.B. The area of 6mm diameter is approximately 28mm^2
Total blemishes	Sum off all other blemishes
Pieces out of size floret length $> 35\text{mm}$	Height larger than 35 mm

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8. Defects

Defect (*)	Sample size	UOM	MAXIMUM
Foreign Matter (FM)	1000g	pcs/1000g	Appropriate measures are taken to avoid FM
Foreign Extranious Vegetable Matter (FEVM)	1000g	pcs/1000g	Appropriate measures are taken to avoid FM
Extranious Vegetable Matter (EVM)	1000g	pcs/1000g	1
Clumps	1000g	pcs/1000g	2
Major blemishes $\geq 6\text{mm}$	40pcs	pcs/40pcs	5
Total blemishes	40pcs	pcs/40pcs	10
Pieces out of size floret length $> 35\text{mm}$	40pcs	pcs/40pcs	8

(*) *Apart from the mentioned physical defects, all our products are in compliance with EU legislation and legislation from specific EU countries (example CTCPA from France)*

9. Cooking instructions

Cook before eating. Heat untill core reaches minimum 80°C

10. Storage instructions

-18°C, see BBD

11. Packing information

See packing specification

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12. Approval

	Approved on behalf	Approved on behalf of:
Company name:	Ardo Group	
Name:	Ruth Demuynck	
Function:	Product Specification	
Date:	12/01/2024	
Signature:		