



PRODUCT SPECIFICATION

number: 00156
index: n
initials: ns
date: 8/01/2018

IQF BROCCOLI FLORETS

1. Description

Product description

IQF broccoli florets

Process description

The broccoli is cut into florets, sorted, washed, blanched, cooled, individually quick-frozen and size graded.

Latin name

Brassica oleracea, convar. *botrytis*, var. *italica*

Composition

broccoli florets

<u>size</u>	<u>%</u>	<u>geographic origin</u>
5-15 mm	100%	Spain, France, Portugal, (Poland)
15-30 mm		
20-40 mm		
30-50 mm		
40-60 mm		

Legal name

Quick-frozen broccoli

Product information

size = smallest dimension

Vegetarian/vegan information

The product is suitable for vegetarians and vegans.

2. Microbiological standards (cfu/g)

	<u>MAXIMUM</u>
Total aerobic mesophile plate count	500 000
E. coli	100
Yeast and moulds	10 000
Coagulase-positive Staphylococci	100
Listeria monocytogenes	10
Salmonella spp.	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 1881/2006 and its modifications
GMO	the product is free from gmo, according to the EC regulations 1829/2003 and 1830/2003 and its modifications
Radiation	the product is not irradiated

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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

	per 100 g	unit	% RI* per 100 g	RI*
Energy	106	kJ	1%	8400
Energy	25	kcal	1%	2000
Fat	0,3	g	< 1%	70
of which saturates	0,1	g	1%	20
Carbohydrate	1,7	g	1%	260
of which sugars	1,0	g	1%	90
Fibre	2,7	g	-	-
Protein	2,6	g	5%	50
Salt	0,05	g	1%	6

Source	Analysis on product as sold
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*Reference intake of an average adult (8400 kJ / 2000 kcal)

6. Allergen information

Allergens according to the EU Regulation 1169/2011 and its modifications:	
	Product contains (+) or is free from (-) or cross contamination is possible (-*)
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	-



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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	-
Other allergens (according to LeDa-list):	
Beef	-
Pork	-
Chicken	-
Corn/Maize	-
Cacao	-
Legumes/pulses	-
Glutamate (E 620 to E 626)	-
Coriander	-
Carrot	-

7. Definitions of defects

a) Foreign matter

This includes any non-vegetable material like insects, wood, glass, stones, metal, snails, etc. and toxic vegetable material.

b) Foreign extraneous vegetable matter: FEVM

This includes any vegetable matter not derived from the broccoli plant like weed, leaves, etc.; which is non-toxic.

c) Extraneous vegetable matter: EVM

This includes any extraneous vegetable material which is derived from the broccoli plant, other than the broccoli florets or stalks; this includes leaf or leaf pieces equal to, or greater than 25 mm in any dimension.



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d) Clumps

These are two or more florets welded together by freezing, which cannot be readily separated without damaging the florets, or where a number of broken pieces or dust are fused together to give a clump heavier than 25 g.

e) Fragments and dust

- florets sized 5-15 mm: florets, pieces of stalk or (pieces of) leaf smaller than 5 mm.
- other floret sizes: any piece of floret or unattached stalk or core smaller than 15 mm in the largest dimension, or (pieces of) leaf less than 25 mm in the largest dimension.

f) Stalk/Core

This includes any unattached pieces of stalk/core equal to, or greater than, 15 mm in the largest dimension, and on which there are no buds.

g) Out of size

Floret length: the floret shall have a maximum length of 65 mm (not applicable for the 5-15 mm florets).

Outsize floret head: This is where the *smallest* dimension of any floret head exceeds the largest dimension or is less than the smallest dimension of the quoted size range.

h) Process damaged

A broccoli floret from which more than a quarter of the buds have been knocked off during freezing, leaving exposed peduncles.

i) Maturity

An overmature head is one which has one or more buds showing yellow petals. This shall not be confused with paler underparts (lacking chlorophyll), which are characteristic of cut heads. A loose limp head resulting from elongated and well spreading peduncles.

j) Senescent Buds

Senescent buds are tight buds which have changed colour due to overheating, and are khaki-yellow or brown.

k) Major blemishes

This includes florets which are blemished to the extent that the area affected is greater than 6 mm in diameter, either as a single blemish or an aggregate of blemishes. This excludes senescent buds.

l) Minor blemishes

This includes florets which are blemished to the extent that the area affected is between 2 mm and 6 mm in diameter, either as a single blemish, or an aggregate of blemishes. This excludes senescent buds. Blemishes less than 2 mm in diameter shall be ignored.



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m) Poorly trimmed

A poorly trimmed floret is one which is affected by any of the following faults:

- where there is more than one leaf or part of a leaf longer than 25 mm attached to the floret
- where the base of the floret has not been clearly cut, and has a ragged heel greater than 5 mm in length
- where the floret has been severely damaged, to the extent that an area greater than a quarter of the floret head is missing
- where the floret has been split longitudinally, presenting a cut face.

8. Defects

DEFECTS	MAXIMUM
Per 1000 g (frozen)	
a) Foreign matter (number)	0
b) FEVM (number)	0
c) EVM (number)	1
d) Clumps (number)	2
e) Fragments and dust (% by weight)	-
* florets sized 5-15 mm	6%
* other floret sizes	10%
f) Stalk/Core (number)	4
Per 40 florets (frozen)	
g) Out of size: -floret length (number)	6
-head diameter (number)	7
Per 40 florets (thawed)	
h) Process damaged (number)	6
i) Maturity (number)	4
j) Senescent Buds (number)	1
k) Major blemishes (number)	3
k) + l) Total blemishes (number)	10
m) Poorly trimmed (number)	5

9. Packaging

Standard packaging options

RETAIL PACKAGING		
Net weight	50 g up to 2500 g	
Packaging	plastic bag / consumer carton box	
Pallet	euro / industry pallet	
INDUSTRY PACKAGING		
Net weight	3 kg up to 18 kg	carton + PE bag
	15 kg - 20 kg - 25 kg	PE bag
	octabins / ½ octabin	
Pallet	euro / industry pallet	

All packaging materials are Food Grade (according to current European legislation).

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The packaging and pallet layout should be agreed with the Ardo Sales Department.
Alternative packaging options can be discussed.

Lot number	L. LL(L) (BB) YDDD; LL(L) = factory number, (BB) = batch number, Y = year, DDD = day of the year
Best Before	24 months from packing (max. 48 months from freezing)
Storage conditions	max. -18°C

10. Cooking instructions

Cook from frozen. Prepare as fresh vegetables with reduced cooking time. Ensure the product is piping hot before serving. Add spices to your own taste.
Do not refreeze after defrosting.

11. Picture

No, available on request.

12. Approval

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo Group	
Name:	Nele SERRUYS	
Function:	Data Management Team	
Date:	8/01/2018	
Signature + stamp:	DUJARDIN FOODS N.V. Zwevezeelsestraat 142 B-8851 ARDOOIE-KOOLSKAMP Tel.: +32 51 610 610 BTW: BE 0414.091.812 www.dujardin-foods.com 	
Remarks:		