

Specification

IQF Broccoli Cuts

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To Reddy Raw

Country of Origin: China

Good manufacture System followed by BRC & HACCP

Individually Quick Frozen, florets & stalks are free flowing

1. Product Description

- Frozen broccoli florets are prepared from fresh, clean, sound crown, stalks or shoots of the broccoli plant (*Brassica oleracea* (Italica group)) by trimming, washing, blanching, sorting, and properly draining. The products are frozen in accordance with good manufacture practice and maintained at temperatures necessary for its preservation.
 - ❖ Color: The outside of the stalk is a bright, distinct green. The top of the crown is a bright, distinct green. Possess a reasonably uniform bright color, characteristic of broccoli of similar varieties.
 - ❖ Flavor & Taste: Typical taste and flavor of broccoli.
 - ❖ Size: Florets -> Reasonably uniformed size 20-40mm floret crown. Stalks -> 20mmx25mm cuts
 - ❖ Percentage: Florets 65%. Stalks 35%
 - ❖ Defects: No defects from materials affect the appearance or edibility of the product.
 - ❖ Character: Reasonable uniformed texture

2. Physical and Chemical details

EVM ^{1/}	< 10 pieces/10kg
Mechanical damage	< 15 pieces/10kg
Off size ^{2/}	< 10% by weight
Discoloured	< 5% by weight
Chill damage	< 2% by weight
Ice crystal and Frost	< 5% by weight
Over blanched ^{3/}	< 2% by weight
Pest damage	NIL
Serious defect/FM ^{4/}	NIL
Decay/Mould	NIL
Air drying	NIL

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3. Microbiological

TPC	< 100,000 cfu / g	Based on ISO 4833-1:2013 35. SA/SOP/METH/418 V2.4
Coliform	< 100cfu / g	Based on ISO 4832:2006. SA/SOP/METH/420 V3.3
E. Coli	< 10 cfu / g	Based on ISO 16649-2:2001. SA/SOP/METH/434 V2.3
Yeast & Mold	< 100 cfu / g	Based on CCFRA2.1.1: 2007 <10. SA/SOP/METH/419 V2.3
Staphylococcus aureus	< 10 cfu / g	Based on ISO6888-1:1999/Amd. 1:2003 SA/SOP/METH/423 V2.3
Salmonelles	Absent	Based on ISO 6579:2002/Amd 1:2007. SA/SOP/METH/425 V4.2
Listeria	Absent	Based on ISO 11290-1:1996/Amd. 1:2004(E) SA/SOP/METH/457 V1.2

4. Packaging & Storing

Packing temp	0°C to 5°C (32 - 41°F)
Transport temp	-18°C (-0.4°F)
Storing temp	During: -18 to -22°C (- 0.4°F to -7.6°F)
Best before date	24 months at -18 °C (-0.4°F)
Packaging	Chinese Export standard carton with blue poly-liners
Label	Regal Nonpareil

All other terms shall meet FDA and USDA regulations on frozen fruits and vegetables for items of pesticides residue, radio-activity and heavy metal. All other terms shall meet FDA and USDA regulations on frozen fruits and vegetables for items of pesticides residue, radio-activity and heavy metal.