

Specification IQF Cauliflower

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To Reddy Raw

Country of Origin: China

Good manufacture System followed by BRC & HACCP

Individually Quick Frozen, cauliflower florets are free flowing

1. Product Description

- Frozen cauliflower florets are prepared from fresh, clean, sound crown, stalks or shoots of the cauliflower plant (*Brassica oleracea botrytis*) in the family Brassicaceae, 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**: White, no miscellaneous color. Possess a reasonably uniform bright color, characteristic of cauliflower of similar varieties.
 - **Flavor & Taste**: Typical taste and flavor of cauliflower.
 - **Size**: Reasonably uniformed size 30-50mm cauliflower floret crown
 - **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	0-5°C (32 - 41°F)
Transport temp	Below -18°C (-0.4°F)
Storing temp	during minus 18 -22 °C (minus 0.4-7.6°F)
Best before date	24 months at -18 °C (-0.4°F)
Packaging	Export standard carton with blue poly-liners of 460kgs.
Label	Imported by CHR INTERNATIONAL INC. Or per customer's private label

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

This standard reference **United States Standards for Grades of Frozen Cauliflower Florets (1980).**



A Grade