

Product  
 Specification: BROCCOLI 30-50 MM IQF  
 2X2,5 KG OERLEMANS  
 Item Number: 315055  
 Start Date: 27/02/14



**1. PRODUCT DESCRIPTION**

Broccoli florets 30-50 mm, deep-frozen.

**2. PRODUCT COMPOSITION**

Broccoli : 100%

**3. DECLARATION OF INGREDIENTS**

Broccoli.

**4. PROCESS**

Directly after the harvest the broccoli is cut, blanched, individually quick frozen and packed.

**5. SENSORY CHARACTERISTICS**

Colour : stalks light green, florets dark green  
 (the colour of the floret may also include lighter coloured areas on the outside of the head which is typical for young and tender broccoli).

Odour : fresh  
 Taste : typical, no off flavours  
 Texture : tender, not tough

**6. CHEMICAL CHARACTERISTICS**

Peroxidase : positive/negative (+/-)

**7. PHYSICAL CHARACTERISTICS**

**7.1 Grading**

Diameter : 30-50 mm

Sample size: 1 kg

| Tolerance           | aver/kg     | max/kg  | meas.method |
|---------------------|-------------|---------|-------------|
| Long stalks > 25 mm | max 15% wgh | 19% wgh | *1          |
| Diameter < 30 mm    | max 10% wgh | 14% wgh | *2          |
| Diameter 30-50 mm   | min 70% wgh | 59% wgh | *2          |
| Diameter > 50 mm    | max 15% wgh | 19% wgh | *2          |
| Diameter > 55 mm    | max 5% wgh  | 8% wgh  | *2          |

\*1 Measured from beginning of the stalkbase to the beginning of the floret.

\*2 Widest side of the floret.

**7.2 Defects**

Sample size: 1 kg

| Character | aver/kg | max/kg | meas.method |
|-----------|---------|--------|-------------|
|-----------|---------|--------|-------------|

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|                          |            |        |    |
|--------------------------|------------|--------|----|
| Poorly trimmed*4         | max 10 pcs | 14 pcs | *3 |
| Mechanically damaged*5   | max 3 pcs  | 5 pcs  | *3 |
| Stalk without floret     | max 1% wgh | 2% wgh | -  |
| Overripe*6               | max 6 pcs  | 9 pcs  | *3 |
| Yellow fading*7          | max 6 pcs  | 9 pcs  | *3 |
| Minor blemishes(2-6mm)*8 | max 3 pcs  | 5 pcs  | *3 |
| Major blemishes (>6mm)*8 | max 1 pcs  | 2 pcs  | *3 |
| Leave/leaveparts         | max 4 pcs  | 6 pcs  | -  |
| Debris (< 10 mm)         | max 5% wgh | 8% wgh | -  |
| FEVM                     | absence    | -      | -  |
| Foreign matter           | absence    | -      | -  |

\*3 --> 1 pcs/kg = 1,5% wgh.

\*4 --> Base of the floret has not been clearly cut and has a ragged heel or damaged floret; area > 25% of floret head is missing or floret split longitudinally, presenting a cut facen.

\*5 --> Broccoli floret from which more than 25% of the buds have been knocked off during freezing.

\*6 --> Loose florets or florets with one or more buds showing yellow petals.

\*7 --> Area > 50% of floret.

\*8 --> Brown or black discolourisation/spots caused by diseases, oxidation etc.

## 8. METHOD OF PREPARATION

**COMBISTEAMER\***: Pre-heat the steamer and cook the deep-frozen product for 15-17 minutes in a perforated cooking dish.

**PAN**: Add the deep-frozen product to boiling water. Bring back to the boil and simmer for 6-9 minutes.

**MICROWAVE\***: Heat the deep-frozen product with a few tablespoons of water in a covered microwave bowl for 15-17 minutes. Stir halfway through the cooking time. The product must be hot before serving.

Season to taste.

\*Cooking times are guidelines, depending on the power of the device and the quantity of product.

## 9. SHELF LIFE, STORAGE AND TRANSPORT

Shelf life from production : 24 months  
 Shelf life from delivery : min. 6 months  
 Storage : colder than -18°C  
 Transport : colder than -18°C

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#### 10. PACKAGING AND LABELING

The product is supplied in packaging which applies to the current EU legislation concerning food contact packaging material and labeling.

#### 11. LEGAL DEMANDS

This product meets all EU food legislation requirements and standards. Pesticides residues and heavy metals are conform the valid EU legislation. In addition this product meets the requirements of the Dutch Food and Drugs Act. This product is not irradiated or genetically modified and does not contain additives or ingredients derived from genetically modified material.

#### 12. MICROBIOLOGICAL VALUES

|                           |   |                        |       |
|---------------------------|---|------------------------|-------|
| Total aerobic plate count | : | < 500,000              | CFU/g |
| Coliforms                 | : | < 1,000                | CFU/g |
| E. coli                   | : | < 100                  | CFU/g |
| Yeasts                    | : | < 1,000                | CFU/g |
| Moulds                    | : | < 1,000                | CFU/g |
| Staphylococcus aureus     | : | max. 100               | CFU/g |
| Bacillus cereus           | : | < 100                  | CFU/g |
| Listeria monocytogenes    | : | < 100                  | CFU/g |
| Salmonella                | : | not detectable in 25 g |       |

#### 13. AVERAGE NUTRITIONAL VALUES PER 100 G (fresh product)

(Source: Food composition and nutrition tables, Souci, Fachmann and Kraut, 7th edition)

|                        |   |                          |
|------------------------|---|--------------------------|
| Energy (total)         | : | 145 kilojoules / 35 kcal |
| Fat                    | : | 0.2 g                    |
| of which saturated fat | : | 0.0 g                    |
| Carbohydrates          | : | 2.7 g                    |
| of which sugars        | : | 2.7 g                    |
| Dietary fibre          | : | 3.0 g                    |
| Protein                | : | 3.8 g                    |
| Salt                   | : | < 0.1 g                  |

#### 14. ORIGIN AND HARVEST TIME

|              |   |                 |
|--------------|---|-----------------|
| Harvest time | : | August-November |
| Origin       | : | Poland/Spain    |

#### 15. ALLERGENS

The allergen information of this product is displayed in a separate allergen list.

#### 16. REMARKS

This product specification is liable to the season and crop.

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INSPIRED BY NATURE

*MODIFIED BY: PRODUCT SPECIALIST*

*DATE: 27-02-2014*

*APPROVED BY: SR. PRODUCT MANAGER*

*SIGNED:*

*DATE:*

*(original only)*