

Product  
 Specification: CAULIFLOWER 15-35 MM  
 4X2,5 KG OERLEMANS  
 Item Number: 312058  
 Start Date: 06/02/14



#### 1. PRODUCT DESCRIPTION

Cauliflower florets Ø 15-35 mm, deep-frozen.

#### 2. PRODUCT COMPOSITION

Cauliflower : 100%

#### 3. DECLARATION OF INGREDIENTS

Cauliflower.

#### 4. PROCESS

After the manual harvest the cauliflower is cut into florets, inspected, by hand, blanched, individually quick frozen, sorted and packed.

#### 5. SENSORIC CHARACTERISTICS

Colour : white/creamy, uniform colour  
 Odour : fresh  
 Taste : typical, no off flavours  
 Texture : not tough

#### 6. CHEMICAL CHARACTERISTICS

Peroxidase : positive/negative (+/-)

#### 7. PHYSICAL CHARACTERISTICS

##### 7.1 Grading

Diameter : 15-35 mm

Sample size: 1 kg

Tolerance	aver/kg	max/kg	meas.method
Diameter < 15 mm	max 5% wgh	8% wgh	*

\* = smallest side, meas.method = measuring method

##### 7.2 Defects

Sample size: 1 kg

Character	aver/kg	max/kg
Colour deviation*1	max 2% wgh	4% wgh
Spotted (black/grey)*2	max 1 pcs	2 pcs
Leaf rests*3	max 1 pcs	2 pcs
Freezerburn/ blockfrozen	absence	-
Stalks/overripe*4	max 5% wgh	8% wgh

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Fragments/dust	max 5% wgh	8% wgh
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\*1 --> Discolorations of green, pink, distinct yellow or grey tot the floret surface or the stalk.

\*2 --> Florets with clear black or grey spots > 2 mm<sup>2</sup>. This can be 1 spot as well as the total surface area of a number of spots together.

\*3 --> Leaves from the cauliflower plant attached or not to the floret.

\*4 --> Stalks without florethead, loose or open florets or overmature.

#### 8. METHOD OF PREPARATION

COMBISTEAMER\*: Pre-heat the steamer and cook the deep-frozen product for 7-9 minutes in a perforated cooking dish.

PAN: Add the deep-frozen product to boiling water. Bring back to the boil and simmer for 4-6 minutes.

MICROWAVE\*: Heat the deep-frozen product with a few tablespoons of water in a covered microwave bowl for 7-9 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	: -18°C or colder
Transport	: -18°C or colder

#### 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)

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

Energy (total)	:	118 kilojoules / 28 kcal
Fat	:	0.3 g
of which saturated fat	:	0.0 g
Carbohydrates	:	2.3 g
of which sugars	:	2.1 g
Dietary fibre	:	2.9 g
Protein	:	2.5 g
Salt	:	< 0.1 g

#### 14. ORIGIN AND HARVEST TIME

Harvest time summer	:	July - August
Harvest time autumn	:	October - November
Origin	:	The Netherlands/Germany/Belgium/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.

*MODIFIED BY: PRODUCT SPECIALIST*

*DATE: 06-02-2014*

*APPROVED BY: SR. PRODUCT MANAGER*

*SIGNED:*

*DATE:*

*(original only)*