
	Product Specification		
	IQF Large Broccoli Florets (Grade A)		
	Product Code(s): 00712	Revision : 09	Effective Date : 2018-04-30

INDEX OF QUALITY

Ingredients	Broccoli. Product contains no additives or artificial preservatives.
Variety	Acceptable freezing variety and manufactured in accordance with Good Manufacturing Practices.
Maturity	Young and tender meaning that not less than 90% of the head material shows practically compact head clusters and individual bud clusters all practically closed and the remaining tender. Compact buds are indicative of early maturity.
Cut	Consists of uncut, full head material with the adjoining portion of stems removed. No attached leaves. Florets range in width from 20 mm to 40 mm (90% of declared size).
Blanching	Product is blanched sufficiently to inactivate the peroxidase enzyme system.
Freezing Technique	Individual Quick Frozen (IQF).
Organoleptic	Product possesses a good characteristic normal flavor and aroma, and appearance of broccoli. Free from objectionable flavor and odors of any type.
Color	The broccoli possesses a characteristic green color which may include lighter colored areas typical of young and tender broccoli that do not materially affect the appearance of the product. Product shall consist of bright green to light green stalks with dark green head material. Maximum tolerance for color variation or seriously discolored units is 5% total by weight.
Major Defects	No tolerance for foreign matter such as wood, stones, glass, plastic, metal or hair.
Minor Defects	Not more than 2 units or 20% by count (whichever is greater) may show damage caused by poor trimming, pithiness or hollow stems, insect or pathological injury. Tolerance of 2.5% by weight for stem/stalk material.
Storage & Handling	Transport and store at 0°F or colder.
Shelf life	24 months at 0°F or colder.

FOOD SAFETY STANDARDS

HACCP	Required
Non-GMO	The product has not been genetically modified. It does not contain ingredients which have been genetically modified or issued from a genetically modified product.
Pesticides	Maximum residue levels established/regulated by Health Canada and the <i>Pest Control Products Act</i> are respected.

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Microbial Standard Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

3 Class Plan

	n	c	m	M
Total Plate Count (TPC)	5	2	100,000 CFU/g	250,000 CFU/g
Total Coliforms	5	2	100 CFU/g	1000 CFU/g
<i>Escherichi coli</i>	5	0	10 CFU/g	
<i>Listeria monocytogenes</i>	5	0	100 CFU/g	
Salmonella	5	0	Negative/25g	

n = number of samples to be tested from a particular lot number.

c = maximum number of samples allowed to be between m and M.

m = microbiological limit which separates good quality from marginally acceptable quality

M = microbiological limit which separates marginally acceptable quality from defective quality.

Allergens The product is free of all priority food allergens identified by Health Canada and the CFIA.

The product does not contain the following:

- | | |
|--|---|
| <ul style="list-style-type: none"> • peanuts or its derivatives • tree nuts or their derivatives • sesame seeds or its derivatives • milk or its derivatives • eggs or its derivatives • soy or its derivatives • shellfish and mollusks or their derivatives | <ul style="list-style-type: none"> • fish or its derivatives • wheat or its derivatives • sulphites • gluten • mustard • monosodium glutamate • corn • celery |
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An allergen control program is in practice to prevent cross-contamination of the product with allergens which may be present in other products manufactured on the same line or present in the same manufacturing plant.



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Nutrition Facts

The values are expressed as units per 100 grams (approx. 3.5 oz serving). These values are calculated using USDA data. Actual analysis of different lots may vary.

Nutrient per 100g	
Calories	28.00
Fat (g)	0.35
Saturated Fat (g)	0.05
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	27.00
Potassium (mg)	325.00
Total Carbohydrates (g)	5.06
Dietary Fiber (g)	2.30
Total Sugars (g)	1.48
Added Sugars (g)	0
Protein (g)	2.98
Vitamin A (RAE)	150.00
Vitamin C (mg)	93.20
Vitamin D (mcg)	0
Vitamin E-Alpha Toco (mg)	--
Calcium (mg)	48.00
Iron (mg)	0.88
Ash (g)	0.92
Water (g)	90.69
USDA code: 11740/ESHA code: 5556	

Nutrition Facts

Valeur nutritive

Per 1 cup (85 g)
pour 1 tasse (85 g)

Calories 25	% Daily Value*
Fat / Lipides 0.3 g	% valeur quotidienne*
Saturated / saturés 0 g	1 %
+ Trans / trans 0 g	0 %
Carbohydrate / Glucides 4 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 1 g	1 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 0 mg	
Sodium 25 mg	1 %
Potassium 300 mg	6 %
Calcium 40 mg	3 %
Iron / Fer 0.75 mg	4 %
Vitamin A / Vitamine A 150 mcg	17 %
Vitamin C / Vitamine C 79 mg	88 %
Vitamin D / Vitamine D 0 mcg	0 %

*5% or less is a **little**, 15% or more is a **lot**
*5% ou moins c'est **peu**, 15% ou plus c'est **beaucoup**

Cooking Directions

Place frozen vegetables in a small amount of boiling water. Cook until desired tenderness. Cooking time for frozen vegetables is shorter than for fresh ones, drain thoroughly, season to taste. Cooking time may vary depending on the particular appliance used.

Packaging

Product Code
00712

Format
6 x 2 kg