

IQF BROCCOLI FLORETS

1. Description

Product description

IQF broccoli florets

Process description

The broccoli is cut into florets, sorted, washed, blanched, cooled, individually quick-frozen and size graded.

Latin name

Brassica oleracea, convar. *botrytis*, var. *italica*

Composition

broccoli florets

| <u>size</u> |
|-------------|
| 5-15 mm |
| 15-30 mm |
| 20-40 mm |
| 30-50 mm |
| 40-60 mm |

% geographic origin
100% Spain, France, Poland

Product information

size = smallest dimension

Vegetarian/vegan information

The product is suitable for vegetarians and vegans.

2. Microbiological standards (cfu/g)

| | <u>MAXIMUM</u> |
|-------------------------------------|----------------|
| Total aerobic mesophile plate count | 500.000 |
| E. coli | 100 |
| Yeast and moulds | 10.000 |
| Coagulase-positive Staphylococci | 100 |
| Listeria monocytogenes | 10 |
| Salmonella spp. | absent/25g |

3. Chemical standards

| | |
|---------------------------------------|---|
| Heat treatment | blanched |
| Pesticides | in accordance with EC regulation 396/2005 and its modifications |
| Heavy metals, mycotoxins and nitrates | in accordance with EC regulation 1881/2006 and its modifications |
| GMO | the product is free from gmo, according to the EC regulations 1829/2003 and 1830/2003 and its modifications |
| Radiation | the product is not irradiated |

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4. Sensorial standards

| Per 200 g (prepared) | |
|----------------------|---|
| Colour | homogeneous intense to soft green colour; some soft green-yellow parts are acceptable, this parts could appear in the borders of the florets when the broccoli head is very compact due to the absence of chlorophyll because this part is not exposed to sun light |
| Flavour/Odour | full, natural, characteristic; no off flavour/odour |
| Texture | tender and firm, yielding to the bite, stalks may be slightly fibrous |

5. Average nutritional values

| | per 100 g | unit | % RI* per 100 g | RI* |
|--------------------|-----------|------|-----------------|------|
| Energy | 106 | kJ | 1% | 8400 |
| Energy | 25 | kcal | 1% | 2000 |
| Fat | 0,3 | g | < 1% | 70 |
| of which saturates | 0,12 | g | 1% | 20 |
| Carbohydrate | 1,7 | g | 1% | 260 |
| of which sugars | 1,0 | g | 1% | 90 |
| Fibre | 2,7 | g | - | - |
| Protein | 2,6 | g | 5% | 50 |
| Salt | 0,05 | g | 1% | 6 |

| | |
|--------|-----------------------------|
| Source | Analysis on product as sold |
|--------|-----------------------------|

*Reference intake of an average adult (8400 kJ / 2000 kcal)

6. Allergen information

| Allergens according to the EU Regulation 1169/2011 and its modifications: | | | |
|--|--|-----------------------------------|--|
| | Product contains (+) or is free from (-) | Present (+) or absent (-) on site | Present (+) or absent (-) on the same line |
| Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof; except: 1/ wheat based glucose syrups including dextrose, 2/ wheat based maltodextrins, 3/ glucose syrups based on barley, 4/ cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin. | - | + | + |
| crustaceans and products thereof | - | + | + |
| eggs and products thereof | - | + | + |
| fish and products thereof; except: 1/ fish gelatine used as carrier for vitamin or carotenoid preparations, 2/ fish gelatine or Isinglass used as fining agent in beer and wine | - | + | + |
| peanuts and products thereof | - | - | - |

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| | | | |
|--|---|---|----|
| soybeans and products thereof; except: 1/ fully refined soybean oil and fat, 2/ natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources, 3/ vegetable oils derived phytosterols and phytosterol esters from soybeans sources, 4/ plant stanol ester produced from vegetable oil sterols from soybean sources | - | + | +* |
| milk and products thereof (including lactose); except: 1/ whey used for making alcoholic distillates including ethyl alcohol of agricultural origin, 2/ lactitol | - | + | +* |
| nuts i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts and products thereof; except: nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin | - | - | - |
| celery and products thereof | - | + | +* |
| mustard and products thereof | - | + | +* |
| sesame seeds and products thereof | - | - | - |
| sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ | - | + | +* |
| lupin and products thereof | - | - | - |
| molluscs and products thereof | - | + | +* |
| Other allergens (according to LeDa-list): | | | |
| Beef | - | + | +* |
| Pork | - | + | +* |
| Chicken | - | + | +* |
| Corn/Maize | - | + | +* |
| Cacao | - | - | - |
| Legumes/pulses | - | + | +* |
| Glutamate | - | + | +* |
| Coriander | - | + | +* |
| Carrot | - | + | +* |

*presence on the same production and/or packing line(s), but no cross contamination as a result of preventive measures (based on our HACCP risk assessment)

7. Definitions of defects

a) Foreign matter

This includes any non-vegetable material like insects, wood, glass, stones, metal, snails, etc. and toxic vegetable material.

b) Foreign extraneous vegetable matter: FEVM

This includes any vegetable matter not derived from the broccoli plant like weed, leaves, etc.; which is non-toxic.

c) Extraneous vegetable matter: EVM

This includes any extraneous vegetable material which is derived from the broccoli plant, other than the broccoli florets or stalks; this includes leaf or leaf pieces equal to, or greater than 25 mm in any dimension.

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d) Clumps

These are two or more florets welded together by freezing, which cannot be readily separated without damaging the florets, or where a number of broken pieces or dust are fused together to give a clump heavier than 25 g.

e) Fragments and dust

- florets sized 5-15 mm: florets, pieces of stalk or (pieces of) leaf smaller than 5 mm.
- other floret sizes: any piece of floret or unattached stalk or core smaller than 15 mm in the largest dimension, or (pieces of) leaf less than 25 mm in the largest dimension.

f) Stalk/Core

This includes any unattached pieces of stalk/core equal to, or greater than, 15 mm in the largest dimension, and on which there are no buds.

g) Out of size

Floret length: the floret shall have a maximum length of 65 mm (not applicable for the 5-15 mm florets).

Outsize floret head: This is where the *smallest* dimension of any floret head exceeds the largest dimension or is less than the smallest dimension of the quoted size range.

h) Process damaged

A broccoli floret from which more than a quarter of the buds have been knocked off during freezing, leaving exposed peduncles.

i) Maturity

An overmature head is one which has one or more buds showing yellow petals. This shall not be confused with paler underparts (lacking chlorophyll), which are characteristic of cut heads. A loose limp head resulting from elongated and well spreading peduncles.

j) Senescent Buds

Senescent buds are tight buds which have changed colour due to overheating, and are khaki-yellow or brown.

k) Major blemishes

This includes florets which are blemished to the extent that the area affected is greater than 6 mm in diameter, either as a single blemish or an aggregate of blemishes. This excludes senescent buds.

l) Minor blemishes

This includes florets which are blemished to the extent that the area affected is between 2 mm and 6 mm in diameter, either as a single blemish, or an aggregate of blemishes. This excludes senescent buds. Blemishes less than 2 mm in diameter shall be ignored.

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m) Poorly trimmed

A poorly trimmed floret is one which is affected by any of the following faults:

- where there is more than one leaf or part of a leaf longer than 25 mm attached to the floret
- where the base of the floret has not been clearly cut, and has a ragged heel greater than 5 mm in length
- where the floret has been severely damaged, to the extent that an area greater than a quarter of the floret head is missing
- where the floret has been split longitudinally, presenting a cut face.

8. Defects

| DEFECTS | MAXIMUM |
|---|---------|
| Per 1000 g (frozen) | |
| a) Foreign matter (number) | 0 |
| b) FEVM (number) | 0 |
| c) EVM (number) | 1 |
| d) Clumps (number) | 2 |
| e) Fragments and dust (% by weight) | - |
| * florets sized 5-15 mm | 6% |
| * other floret sizes | 10% |
| f) Stalk/Core (number) | 4 |
| Per 40 florets (frozen) | |
| g) Out of size: -floret length (number) | 6 |
| -head diameter (number) | 7 |
| Per 40 florets (thawed) | |
| h) Process damaged (number) | 6 |
| i) Maturity (number) | 4 |
| j) Senescent Buds (number) | 1 |
| k) Major blemishes (number) | 3 |
| k) + l) Total blemishes (number) | 10 |
| m) Poorly trimmed (number) | 5 |

9. Packaging

Standard packaging options

| RETAIL PACKAGING | | |
|--------------------|--|-----------------|
| Net weight | 75 g - ... - 2500 g | |
| Packaging | PE bag / consumer carton box | |
| | heat sealed / sealed + easy open / sealed + topzip | |
| Pallet | euro / industry pallet | |
| INDUSTRY PACKAGING | | |
| Net weight | 8 kg - 10 kg | carton + PE bag |
| | 20 kg | PE bag |
| | octabins / ½ octabin | |
| Pallet | euro / industry pallet | |

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All packaging materials are Food Grade (according to current European legislation).
The packaging and pallet layout should be agreed with the Dujardin Sales Department.
Alternative packaging options can be discussed.

| | |
|--------------------|--|
| Lot number | L. LLL BB YDDD; LLL = packing line, BB = batch, Y = year, DDD = day of the year of packing |
| Best Before | 24 months from packing (max. 48 months from freezing) |
| Storage conditions | -18°C |


10. Cooking instructions

Cook from frozen. Prepare as fresh vegetables with reduced cooking time. Ensure the product is piping hot before serving. Add spices to your own taste.
Do not refreeze after defrosting.

11. Picture

No, available on request.

12. Approval

| | Approved on behalf of: | Approved on behalf of: |
|--------------------|--|------------------------|
| Company name: | Dujardin Foods Group | |
| Name: | Josefien GOUSSEAU | |
| Function: | Quality Assurance | |
| Date: | 4/03/2014 | |
| Signature + stamp: |  <p>DUJARDIN FOODS N.V. Zwevezeelsestraat 142 B-8851 ARDOOIE-KOOLSKAMP Tel.: +32 51 610 610 BTW : BE 0414.091.812 www.dujardin-foods.com</p> | |
| Remarks: | | |