



PRODUCT SPECIFICATION

number: 00288
 index: v
 initials: lg
 date: 1/06/2015

IQF CAULIFLOWER

1. Description

Product description IQF cauliflower
 Process description The cauliflower is cut into florets, washed, blanched, cooled, individually quick-frozen and size sorted.

Latin name *Brassica oleracea*, convar. *botrytis*

Composition	<u>size</u>	<u>%</u>	<u>geographic origin</u>
cauliflower	< 10 mm	100%	Belgium, France
	< 15 mm		
	10-30 mm		
	15-30 mm		
	20-40 mm		
	25-50 mm		
	30-50 mm		
	30-60 mm		
	> 45 mm		

Legal name Quick-frozen cauliflower

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	bright, white to creamy white; may be slightly dull
Flavour/Odour	full, characteristic, slightly sweet
Texture	tender but firm; florets may be slightly soft, stalks may be slightly tough

5. Average nutritional values

	per 100 g	unit	% RI* per 100 g	RI*
Energy	85	kJ	1%	8400
Energy	20	kcal	1%	2000
Fat	0,1	g	< 1%	70
of which saturates	0,05	g	< 1%	20
Carbohydrate	2,7	g	1%	260
of which sugars	1,1	g	1%	90
Fibre	1,9	g	-	-
Protein	1,2	g	2%	50
Salt	0,10	g	2%	6

Source	Analysis on product as sold
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*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 material

Foreign, not vegetable matter: stones, glass, wood, plastic, sand, insects, snails, ... and toxic vegetable matter.

b) FEVM: foreign extraneous vegetable matter

This includes any vegetable matter, not derived from the plant, such as weed, leaves, etc.; except toxic vegetable material.

c) EVM: extraneous vegetable matter

Vegetable matter derived from the cauliflower plant but foreign to the product, including pieces of leaf > 25 mm.

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Two or more florets welded together by freezing or broken pieces or dust which are fused together to give a clump heavier than 25 g.

e) Fragments and dust

This includes pieces of florets, unattached stalk or core < 10 mm.

f) Stalk/Core

This includes unattached pieces of stalk or core > 15 mm.

g) Out of calibration

This includes pieces outside the specified size range.

h) Major blemishes

This includes florets with blemishes > 10 mm.

i) Minor blemishes

This includes florets with blemishes < 10 mm (blemishes < 2 mm are ignored).

j) Discoloured florets

Florets: discoloration of green, pink, distinct yellow or grey.

Stalk: discolouration of dark green, purple or grey.

k) Maturity

Florets with loose open structure and ricey appearance with elongated and well spreading peduncles.

l) Poorly trimmed

a. ¼ of floret is damaged or is missing

b. Florets with long stalk which are greater than the depth of the head

c. Base of the floret has not been cut properly, ragged heel, florets with small green leaf

d. Florets which have been split longitudinally, (more than 1 cut face)

m) Fibrous stalk

Florets with fibrous stalk.



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8. Defects

DEFECTS	TARGET	MAXIMUM
Per 1000 g (frozen)		
a) Foreign material (number)	0	0
b) FEVM (number)	0	0
c) EVM (number)	≤ 1	2
d) Clumps (number)	≤ 2	3
e) Fragment - dust (% by weight)	≤ 7%	10%
f) Stalk/Core (number)	≤ 4	5
Per 40 florets (frozen)		
g) Out of calibration (number)	≤ 7	10
Per 40 florets (thawed)		
h) Major blemishes (number)	≤ 4	6
i) Minor blemishes (number)	≤ 12	20
h) + i) (number)	≤ 12	20
j) Discoloured florets (number)	≤ 4	8
k) Maturity (number)	≤ 6	8
l) Poorly trimmed (number)	≤ 6	8
m) Fibrous stalk (number)	≤ 1	2

9. Packaging

Standard packaging options

RETAIL PACKAGING		
Net weight	50 g up to 2500 g	
Packaging	PE bag / consumer carton box	
	heat sealed / sealed + easy open / sealed + topzip	
Pallet	euro / industry pallet	
INDUSTRY PACKAGING		
Net weight	3 kg up to 18 kg	carton + PE bag
	15 kg - 20 kg - 25 kg	PE bag
	octabins / ½ octabin	
Pallet	euro / industry pallet	

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

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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:	Ardo Group	
Name:	Lien GOETGHEBEUR	
Function:	Data Management Team	
Date:	1/06/2015	
Signature + stamp:	DUJARDIN FOODS N.V. Zwevezeelsestraat 142 B-8851 ARDOOIE-KOOLSKAMP Tel.: +32 51 810 610 BTW: BE 0414.091.812 www.dujardin-foods.com 	
Remarks:		