





Product Specification Sheet					
Product		IQF Broccoli Florets			
Description		Product is prepared from well developed Grade A stalks of broccoli plant. Broccoli is properly trimmed, washed, blanched, sorted, drained and individually quick frozen under clean ad hygienic facility following GMP. Product is packed in food grade LDPE liner and packed in 5ply Carton. Product is passed through metal detectors, stored at - 20°C and dispatched in refer vehicle at below -18°C.			
Origin		India			
Finish products Ingredients		100% Broccoli Not from GMO No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}			
		Parameter	Specifications		
1	Organole	ptic Characteristics			
1.1	Color		Bright Green		
1.2	Taste		Typica <mark>l of</mark> Broccoli		
1.3	Appeara	nce	Firm		
1.4	Flavor		Typical of Broccoli		
1.5	Odor		Typical of Broccoli		
2	Physical and Chemical Characteristics				
2.1	Size				
	20-40 mn	1	85%		
	<40 mm		5%		
	>20 mm		10%		
2.2	Foreign Ma	atter	Absent		

FRIZWELL AGRO FOODS

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3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	Max 40,000
3.2	Yeast & Mould Count (cfu/g)	Max 100
3.3	Total Coliform (cfu/g)	Absent
3.4	E. Coli (cfu/g)	Absent
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

Chemical preservatives and Additives: Product is manufacture from Broccoli and does not contain any added preservatives, colors, flavors or other adulterants.

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues.

Packaging: Available in 10 kg bulk pack in blue color LDPE bag in 5 ply corrugated cartons.

Labeling: Every pack is labelled in accordance with current international legislation

Name of product; Net weight; Gross Weight; Lot No.; Batch Code; Production date; Best Before date; Country of origin; Storage instructions

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Frozen product should always be stored at or below -18^o C

Best Before: Twenty four months from the date of manufacturing when stored at or below -180 C