

Product Specification Sheet		
Product	IQF Cauliflower Florets	
Description	The IQF should be 100% natural with natural flavor of typical well matured cauliflower and free from off flavor & off notes. The cauliflower is washed, cut into florets of 15-30 mm, blanched and frozen by individual quick freezing technique to the desired product core temperature of -18°C.	
Origin	India	
Finish products Ingredients	100% Cauliflower 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	Organoleptic Characteristics	
1.1	Color	Cream yellow
1.2	Taste	Typical of Cauliflower
1.3	Appearance	Firm
1.4	Flavor	Typical of Cauliflower
1.5	Odor	Typical of Cauliflower
2	Physical and Chemical Characteristics	
2.1	Size	
	15-30 mm	85%
	<30 mm	5%
	>15 mm	10%
2.2	Foreign Matter	Absent

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#Spl.14, Ground Floor, 5th Main road, Jigani Industrial Area, 2nd Phase, Anekal Taluk, Bengaluru - 560105

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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 Cauliflower 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 -18⁰ C

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

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