



## ARDO UK LTD PRODUCT SPECIFICATION

### Cauliflower Florets 30-60mm

<b>Spec ID</b>	BLR322
<b>Date of first issue</b>	16/01/2008
<b>Version Number</b>	004

### PACK SIZES

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
3BLR322UK	BLR322	10 x 1Kg	60
3BLR622	BLR622	4 x 2.5Kg	50

### GENERAL DESCRIPTION OF MATERIAL

Quick frozen cauliflower florets shall be prepared by an appropriate freezing process, from freshly harvested, clean, sound, compact heads of suitable varieties of the species *Brassica oleracea* var. *botrytis* L., harvested at an early, even stage of maturity. The process should ensure stability of colour and flavour and the product temperature shall not be warmer than – 18°C after thermal stabilisation.

### INGREDIENT DECLARATION

Cauliflower (100%)

### DEFINITION OF DEFECTS

Assessed on 1000g sample (frozen)

- a) Clumps: these are two or more florets fused together, or dust or broken pieces frozen together, which gives a clump heavier than 25 g.
- b) Dust: pieces < 15 mm measured at the largest side or pieces of leaf < 25 mm measured at the largest side
- c) Stems/ core: stems or core > 15 mm
- d) Foreign Matter (FM): material not derived from the cauliflower plant such as insects, wood, glass, stones, metal, snails, a.s.o. which will render the product unacceptable.
- e) Foreign Extraneous Vegetable Matter (FEVM): any extraneous vegetable material not derived from the cauliflower plant, and which is non-toxic.
- f) Extraneous Vegetable Matter (EVM): leaf or leaf pieces > 25 mm in any dimension
- g) Florets length: the floret shall have a maximum length of 75 mm, measured from the dome of the head to the base of the stalk.

- h) Diameter: over- and undersize (determined on the smallest size of the floret).
- i) Gross Blemishes: a major degree of blemish caused by disease or insects or other factors that gives an affected area larger than 25 % the surface area of the floret
- j) Major blemishes: same as under gross blemish with an affected area > 6 mm diameter.
- k) Colour variants: discolorations of green, pink, distinct yellow or grey on the floret surface or discolouration of green or grey to the stalk.
- l) Loose/ricey : florets that have a loose open structure or ricey texture, overripe.
- m) Minor blemishes : same as under gross blemish with an affected area between 2-6 mm diameter
- n) Total blemishes: Major + minor blemishes
- o) Misshapes :
- Florets with a mechanical damage, so that at least 1/3 of the floret is missing.
  - Florets with a ragged stalk end or where the stalk end is heeled. Also florets with a small light green leaf attached, which is growing beyond the curd.
  - Florets with long stalks, which when measured from the base to the head are larger than the height of the head.
  - Florets with more than one cut area.

NOTE: An immature leaf growing close to the base of the floret but not beyond it is not considered to be a defect.

## TOLERANCES FOR DEFECTS

Assessed on 1000g sample (frozen)

a) Clumps	1 piece
b) Dust	50 g
c) Stems/ core	30 g
d) Foreign Matter:	NIL
e) Foreign Extraneous Vegetable Matter	NIL
f) Extraneous Vegetable Matter	NIL

**Assessed on a 40 floret sub sample**

g) Florets length	3 pieces
h) Diameter	4 pieces
i) Gross Blemishes	NIL
j) Major blemishes	2 pieces
k) Colour variants	2 pieces
l) Loose/ricey	4 pieces

m) Minor blemishes	6 pieces
n) Total blemishes	8 pieces
o) Misshapes	4 pieces

### COUNTRY OF ORIGIN

Belgium, France.

### SHELF LIFE AND STORAGE DETAILS

Shelf Life:	24 months from packing
Minimum Shelf Life on delivery:	100 days
Storage frozen:	Store at $-18^{\circ}\text{C} \pm 3^{\circ}\text{C}$ .
Storage Defrosted:	Keep refrigerated and use within 24 hours.

### CODING

Best Before End:	MMMYYYY
Batch Coding:	XXYDDD: where of XX relates to factory code; Y is the year; DDD is the Julian date code

### MICROBIOLOGICAL SPECIFICATION

	n	c	m	M
Total Viable Count	5	2	500,000/g	1,500,000/g
Coliforms	5	2	1,000/g	10,000/g
E.coli	5	2	10/g	100/g
Yeast and Moulds	5	2	1,000/g	5,000/g
<i>Staphylococcus aureus</i>	5	1	10/g	100/g
<i>Listeria monocytogenes</i>	5	1	10/g	100/g
<i>Salmonella</i>	5	0	Absent/25g	

Sampling plan based on the International Commission on Microbiological Specifications for Foods system (1986) where:

- n = the number of sample units examined from a lot
- m = the microbiological limit which separates good quality from marginally acceptable quality
- M = the microbiological limit which separates marginally acceptable quality from defective quality
- c = the maximum allowable number of results between m and M

<b>INTOLERANCE INFORMATION</b>
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Product Free From	Contains	Handled on Site	Present in Final Product	Comments/ Source
Cereals containing Gluten				
Barley & Barley Derivatives	No	No	No	
Kamut & Kamut Derivatives	No	No	No	
Oats & Oats Derivatives	No	No	No	
Rye & Rye Derivatives	No	No	No	
Spelt & Spelt Derivatives	No	No	No	
Wheat & Wheat Derivatives	No	Yes	No	Pasta
Nuts				
Almond & Almond Derivatives	No	No	No	
Brazil Nut & Brazil Nut Derivatives	No	No	No	
Cashew Nut & Cashew Nut Derivatives	No	No	No	
Hazelnut & Hazelnut Derivatives	No	No	No	
Macadamia Nut & Macadamia Nut Derivatives	No	No	No	
Pecan Nut & Pecan Nut Derivatives	No	No	No	
Pistachio Nut & Pistachio Nut Derivatives	No	No	No	
Queensland Nut & Queensland Nut Derivatives	No	No	No	
Walnut & Walnut Derivatives	No	No	No	
Coconut & Coconut Derivatives	No	No	No	
Pine Nuts/ Pine Kernels	No	No	No	
Peanuts & Peanut Derivatives	No	No	No	
Chestnuts & Chestnut Derivatives	No	No	No	
Nuts - Other (state source)	No	No	No	
Nut Oils & Nut Oil Derivatives	No	No	No	
Seeds				
Sesame Seed & Sesame Seed Derivatives	No	No	No	
Poppy Seeds & Poppy Seed Derivatives	No	No	No	
Cotton Seeds & Cotton Seed Derivatives	No	No	No	
Seed Oil & Seed Oil Derivatives	No	No	No	
Celery & Celery Derivatives	No	Yes	No	Celery
Celeriac & Celeriac Derivatives	No	Yes	No	Celeriac
Eggs & Egg Derivatives	No	No	No	
Lupin & Lupin Derivatives	No	No	No	
Milk & Milk Derivatives	No	No	No	
Mustard & Mustard Derivatives	No	No	No	
Soya & Soya Derivatives	No	No	No	
Sulphur Dioxide/ Sulphites >10mg/kg or 10mg/litre	No	No	No	
Fish & Fish Derivatives	No	No	No	
Crustacean & Crustacean Derivatives	No	No	No	
Molluscs & Mollusc Derivatives	No	No	No	

<b>Product Free From</b>	<b>Yes/No</b>	<b>Comments</b>
Oil Refined to SCOPA Std	Yes	
Oil Not Refined to SCOPA Std	Yes	
Maize/ Corn & Derivatives	Yes	
Rice & Rice Derivatives	Yes	
Spices & Spice Extracts	Yes	
Herbs & Herb Extracts	Yes	
Yeast & Yeast Extract	Yes	
Fruit & Fruit Derivatives	Yes	
Vegetable & Vegetable Derivatives	No	Cauliflower
Leguminous Plants	Yes	
Cocoa & Cocoa Derivatives	Yes	
Animal & Animal Derivatives	Yes	
Beef & Beef Derivatives	Yes	
Pork & Pork Derivatives	Yes	
Lamb/Mutton & Lamb/Mutton Derivatives	Yes	
Poultry & Poultry Derivatives	Yes	
Mechanically Recovered Meat	Yes	
Textured Vegetable Protein (TVP)	Yes	
Hydrolysed Vegetable Protein (HVP)	Yes	
Additives	Yes	
Natural Colours	Yes	
Artificial Colours	Yes	
Azo Dyes	Yes	
Natural Flavourings	Yes	
Nature Identical Flavourings	Yes	
Artificial Flavourings	Yes	
Flavour Enhancers	Yes	
MSG	Yes	
Artificial Preservatives	Yes	
BHA	Yes	
BHT	Yes	
Emulsifiers	Yes	
Stabilisers	Yes	
Artificial Sweeteners	Yes	
Sugar	Yes	
Molasses	Yes	
Maltodextrin	Yes	
Salt	Yes	
Salt Substitutes	Yes	
Irradiated Ingredients	Yes	
Genetically Modified Material	Yes	
<b>Product Suitability</b>	<b>Yes/No</b>	<b>Comments</b>
Coeliac	Yes	
Lactose Intolerance	Yes	
Vegetarian	Yes	
Ovo-lacto Vegetarians	Yes	
Vegan	Yes	
Organic	No	
Halal	No	Not certified
Kosher	No	Not certified

**Signed:** ..... **Name:** .....

**Position:** ..... **Date:** .....

## NUTRITIONAL INFORMATION

Information is based on values from McCance and Widdowson's Composition of Foods, Electronic Version 2.3.9.

	Per 100g	Per 80g Serving	Percentage of GDA* based on women
Energy kJ	87	69	
Energy kcal	21	16	0.8%
Protein	2.0 g	1.6 g	3.6%
Carbohydrate	2.0 g	1.6 g	0.7%
of which sugars	1.5 g	1.2 g	1.3%
of which Starch	0.4 g	0.3 g	
Fat	0.5 g	0.4 g	0.6%
of which Saturates	0.1 g	0.1 g	0.4%
of which Monounsaturated	0.0 g	0.0 g	
of which Polyunsaturated	0.3 g	0.2 g	
Fibre	1.2 g	1.0 g	4.0%
Sodium	7.0 mg	5.6 mg	0.2%
Salt Equivalent	17.5 mg	14.0 mg	0.2%

### \*Guideline Daily Amounts


	Women	Men	Children (5-10yrs)
Energy kcal	2000	2500	1800
Protein	45g	55g	24g
Carbohydrate	230g	300g	220g
of which Sugars	90g	120g	85g
Fat	70g	95g	70g
of which Saturates	20g	30g	20g
Fibre	24g	24g	15g
Sodium	2.4g	2.4g	1.6g
Salt	6g	6g	4g

### Vitamins & Minerals

	Per 100g	Per 80g Serving	RDA	Percentage RDA per 80g serving
Vitamin A	10.0µg	8.0µg	800 µg	1.0%
Vitamin C	31.0mg	24.8mg	80 mg	31%
Folate/ Folic Acid	20.0µg	16.0µg	200 µg	8.0%
Calcium	21.0mg	16.8mg	800 mg	2.1%
Iron	0.3mg	0.2mg	14 mg	1.7%
Zinc	0.2mg	0.2mg	10 mg	2%

## AMENDMENTS AND UPDATES

Details of changes	Date of Amendment	New Version Number
First issue in this format	10/1/12	4

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**WARRANTY**

We warrant that this product, intended for food use will meet the requirements of Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

The Food Safety Act 1990 and all relevant Regulations and their amendments.




The Food Hygiene (England) Regulations 2006 and all relevant amendments.

The Materials and Articles in Contact with Food (England) Regulations 2005 and all relevant amendments.

All regulations made as a result of the requirements of European Union Directives and Regulations.

	<b>Accepted on behalf of</b>	<b>Accepted on behalf of Customer:</b>
Company Name:	<u>Ardo UK Ltd</u>	
Signed		
Position		
Date		

**Please return a signed copy of this page to the Ardo UK Ltd Technical Department**

Document Control and review		
Approved by: 	Document reference: 3.6 Specifications	Created on: 10/1/12 Issue 4
1 <sup>st</sup> Document Review Due 10/1/13	2 <sup>nd</sup> Document Review Due: 10/1/14	3 <sup>rd</sup> Document Review Due: 10/1/15
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<b>Controlled copy if red</b>		