



ARDO PRODUCT SPECIFICATION

Cauliflower florets 30/60 mm

| | |
|---------------------|--------------------|
| Spec ID | 1001531XX - BLR310 |
| Date of first issue | 01/08/2002 |
| Date of revision | 01/07/2019 |
| Version Number | 017 |

GENERAL DESCRIPTION

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. After the freezing tunnel the cauliflower is bar-graded. The product is blanched.

DEFINITION OF DEFECTS

- 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) F.M. : 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) F.E.V.M. : any extraneous vegetable material not derived from the cauliflower plant, and which is non-toxic.
- f) E.V.M. : 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 i) 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 i) 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.

TOLERANCES OF DEFECTS

Max per 1000 g

- a) 2 pcs
- b) 70 g
- c) 60 g
- d) NIL
- e) NIL
- f) 1 pc

Max per 40 pcs

- g) 5 pcs
- h) 7 pcs
- i) 1 pc
- j) 4 pcs
- k) 4 pcs
- l) 6 pcs
- m) 8 pcs
- n) 12 pcs
- o) 6 pcs

NUTRITIONAL VALUE Average per 100 g **%RI***

| | | |
|---------------|--------------------|-----|
| Energy | : 131 kJ / 31 kcal | 2% |
| Fat | : 0,9 g | 1% |
| Saturated fat | : 0,2 g | 1% |
| Carbohydrates | : 2,1 g | 1% |
| Sugar | : 1,8 g | 2% |
| Fibres | : 1,6 g | |
| Proteins | : 2,9 g | 6% |
| Salt | : 0,01g | <1% |

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

DECLARATION OF ALLERGENS

| Allergen included in ANNEX II of the directive EU1169/2011 | Present in end product due to ingredients | | Nature of the constituent | Unintended presence | |
|--|---|----|---------------------------|---------------------|----|
| | YES | NO | | YES | NO |
| Gluten | | x | | | x |
| Crustaceans | | x | | | x |
| Eggs | | x | | | x |
| Fish | | x | | | x |
| Peanuts | | x | | | x |
| Soybeans | | x | | | x |
| Milk | | x | | | x |
| Nuts | | x | | | x |
| Celery | | x | | | x |
| Mustard | | x | | | x |
| Sesame | | x | | | x |
| Sulphur Dioxide (>10 ppm) | | x | | | x |
| Lupine | | x | | | x |
| Molluscs | | x | | | x |

DECLARATION OF NON-GMO

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

CHEMICAL DATA

Pesticide residue

We hereby declare that the products, supplied by Ardo, are conform to relevant legislation currently in force in the EC. Pesticides used shall be conform to the EC approved list and not exceed the MRL's defined by the EC in the finished material supplied.

Declaration on heavy metals

We hereby declare that all products ,supplied by Ardo, are conform to the EC-legislation and that they do not exceed the heavy metal tolerances defined by the EC.

BACTERIOLOGICAL DATA

| | Target | Maximum |
|------------------------|---------------|---------------|
| Aerobic plate count | 500.000 / g | 1.500.000 / g |
| Enterobacteriaceae | 1.000 / g | 10.000 / g |
| E. Coli | 10 / g | 100 / g |
| Yeasts and moulds | 1.000 / g | 5.000 / g |
| Listeria monocytogenes | 10/ g | 100 / g |
| Salmonella (25 g) | Absent / 25 g | Absent / 25 g |

QUALITY ASSURANCE
DEPARTMENT