

|              |  |   |
|--------------|--|---|
| <b>BEGRO</b> | <b>PRODUCT SHEET</b><br><br><b>RICED CAULIFLOWER</b> | <b>SP-QA-31367.1F</b><br><b>Pagina : 1/3</b><br><b>SAP 10011367</b> |
|--------------|--|---|

| <b>1. PRODUCT</b> |                              |
|-------------------|------------------------------|
| Name              | Riced Cauliflower frozen IQF |
| Production code   | artnr. 1367                  |

| <b>2. PRODUCT DESCRIPTION</b> |   |
|-------------------------------|---|
| Sort                          | Brassica oleracea botrytis variety : ravella, fremont, lyndon |
| Place of harvesting           | Belgium (Flandres)  |
| Harvest time                  | July, August, September, October                              |
| Shelf life                    | 30 months   |
| Composition                   | 100% cauliflower fragments                                    |

| <b>3. PRODUCTION FLOW</b>  |  |
|--|--|
| Cutting in florets => Inspection table => Washing => Blanching => Cutting => Freezing IQF => Calibration => Stock => Packing-palet => Expedition |  |

| <b>4. PHYSICAL CHARACTERISTICS</b> |                      |
|------------------------------------|----------------------|
| Spots 0-4 mm                       | Max. 5 pieces per kg |
| Fibrous stems                      | Absence per kg       |
| Loose stems + ribs                 | Max. 8 % per kg      |
| Stems > 20 mm                      | Max. 4 % per kg      |
| Foreign vegetable matter           | Max. 2 pieces per kg |
| Foreign non-vegetable matter       | Absence              |

| <b>5. CHEMICAL CHARACTERISTICS</b>                                       |   |
|--|---|
| Blanching  | Yes   |
| Peroxydase   | Negative  |
| Free of OGM  |   |
| Allergens: celery (present in the factory, but no risk of contamination) |   |
| No add of enzymes or additives   |   |
| Free from ionization and radiation                                       |   |
| Pesticides   | According to regulation CE 396/2005 and its adjustments                               |
| Heavy metals, nitrates and mycotoxines                                   | According to regulation CE 1881/2006 and its adjustments                              |
| OGM  | Free of OGM, according to regulation CE 1829/2003 and 1830/2003 and their adjustments |
|  |   |

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| <b>6. ORGANOLEPTICAL CHARACTERISTICS AFTER COOKING</b> |                         |
|--|-------------------------|
| Colour   | White creamy            |
| Odour  | Typical for cauliflower |
| Flavour  | Typical for cauliflower |
| Texture  | Soft, little crispy     |

| <b>7. BACTERIOLOGICAL CHARACTERISTICS (in g)</b>  |                     |                     |
|---|---------------------|---------------------|
|   | NORM                | TOLERANCE           |
| Total germ number   | $5 \times 10^5 / g$ | $5 \times 10^6 / g$ |
| Coliforms   | $10^3 / g$          | $10^4 / g$          |
| E. Coli   | $10 / g$            | $10^2 / g$          |
| Staphylococcus aureus   | $10^2 / g$          | $10^3 / g$          |
| Yeast   | $10^3 / g$          | $10^4 / g$          |
| Mould   | $5 \times 10^2 / g$ | $5 \times 10^3 / g$ |
| Salmonella  | Absent/25 g         | Absent /25 g        |
| Listeria monocytogenes  | Absent /25 g        | < 100 /1 g          |
| Results < norm = ok ; Results < tolerance → 2 extra samples < norm = ok ; results > tolerance = nok (product refused) |                     |                     |

According to accord n° EG 1441/2007

| <b>8. MEAN NUTRITIONAL VALUES (g/100g)</b> |      |
|--|------|
| Proteins                                   | 1.9  |
| Fat  | 0.2  |
| Saturated                                  | 0.0  |
| Carbohydrates                              | 2.1  |
| Sugars                                     | 1.6  |
| Fibers                                     | 2.2  |
| Salt                                       | 0.05 |
| Kcal                                       | 22   |
| KJ   | 93   |

| <b>9. TECHNOLOGY</b> |   |
|----------------------|---|
| Metal detector       | Ø 2,5 mm iron<br>Ø 3 mm non-iron<br>Ø 3,5 mm inox |

| <b>10. CERTIFICATION</b> |                                     |
|--------------------------|-------------------------------------|
| Certification            | BRC – IFS on highest level<br>EFSIS |

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|--------------|--|---|

| <b>11. CONTACT INFORMATION</b>        |  |
|---------------------------------------|--|
| <b><u>ADMINISTRATION AND SALE</u></b> |  |
| Address                               | Tombrugstraat 8b<br>B-8850 Ardoie<br>BELGIUM     |
| Fax                                   | ++32-51-744088                                   |
| Tel                                   | ++32-51-744901                                   |
| E-mail                                | <a href="mailto:info@begro.be">info@begro.be</a> |