

**DIEPVRIESGROENTEN LEGUMES SURGELES**  
**TIEFKÜHL GEMÜSE FROZEN VEGETABLES**



Date:09/03/2021 v7 – verification on 09/03/2021

**DEEP FROZEN CAULIFLOWER 15/30**

Product code BLK15/30

**CHARACTERISTICS OF THE FINISHED PRODUCT**

<b>Category</b>	Deep frozen vegetables
<b>Description</b>	Blanched, IQF
<b>Origin</b>	EU
<b>Variety and selection</b>	Brassica oleracea L., Botrylis L. – Balboa, Moby Dick, Octopus, Seoul
<b>Ingredients</b>	100 % cauliflower
<b>Size/Calibre</b>	∅ 15 – 30 mm (max. 20 % < 15 and > 30 mm)

**Nutritional values per 100 g**

Energetic value	85 kJ 20 kcal
Fat	< 0,5 g
Of which fatty acids	0,0 g
Carbohydrates	1,7 g
Of which sugars	1,6 g
Fibres	1,8 g
Proteins	1,8 g
Salt	0,05 g

<b>Storage/shelf life</b>	30 months
<b>Cooking instructions</b>	Cook from frozen, prepare as fresh vegetables with reduced cooking time. Add salt and spices to your own taste. Never refreeze thawed products.
<b>Storage conditions</b>	Freezer 1 week: * -6 °C 1 month: ** -12°C See best before date: *** -18°C Refrigerator 24 hours Freezer compartment refrigerator 48 hours

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## TOLERANCES OF DEFECTS

	Tolerances per 1000 g
Foreign material	absent
Foreign extraneous vegetable material	absent
Extraneous vegetable material	3 %
Discoloration (slight discoloration > smallest diameter)	8 %
Discoloration (dark discoloration > 1/3th largest diameter)	7 %
Spots (3-10 mm)	4 %
Spots (>10mm)	1 %
Damaged and non-compact florets	15 %
Loose and long stems	12 %

## MICROBIOLOGICAL DATA

Cf. microbiological specification SMB\_WF/1.1

## OTHER CHARACTERISTICS

<b>Irradiation</b>	No
<b>GMO</b>	No
<b>Additives</b>	No
<b>Residues of heavy metals, nitrates</b>	According to European regulations
<b>Residues of pesticides</b>	According to European directives and European regulations

## ALLERGENS

Does not contain any allergens

Is produced and packed in the same place as we use celery and soja

## LOT IDENTIFICATION

Traceability till the field

e.g. L8027

L: batch → 8: 2018 → 027: 27<sup>th</sup> day of the year

## PACKAGING (number of cartons/pal)

10 x 1 kg	4 x 2,5 kg	2 x 5 kg	24 x 450 gr	1 x 20 kg
<b>on demand</b>	<b>54</b>	<b>54</b>	<b>on demand</b>	<b>33</b>
<i>bag: LDPE-COEX</i>				<i>bag: LDPE-COEX</i>
<i>carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170</i>				<i>(colour: blue)</i>