

GENERAL PRODUCT SPECIFICATION
FROZEN (IOF) ORGANIC CAULIFLOWER FLORETS
15-35 mm

1. Raw Material Name :

Organic Fresh Cauliflowers
Botanical Name : Brassica oleracea,
Variety : Nevada

The raw material is produced according to EU no 2018/848 and the following regulations, Good Agriculture Practices and transported to the factory with approved trucks under hygienic conditions.

None of genetically altered seed is used.

2. Processing

- whole, full, fresh, sound and healthy cauliflowers at the correct stage of ripeness for freezing, and of a sort suitable for freezing.
- picking,
- sorting the leaves in the field,
- reception of the goods at the freezer,
- visual control
- pre-sorting on the sorting band,
- washing at the freezer,
- cutting into florets,
- removal of the discoloured and defected parts,||
- blanching in the screw blancher,
- freezing in the IQF at minus 40 °C,
- sieving the small parts,
- picking of small blockings,
- filling in carton boxes with inner bags,
- storage at minus 20°C,
- metal check,
- shipment.

3.Sensory Characteristics :

Appearance	<ul style="list-style-type: none">- bud shaped pieces with a proportional stalk- white to slightly creamy colour, sufficiently ripened and developed- healthy, with no sign of rotting or other faults which make the vegetable unsuitable for eating- practically free from damage by pests or illnesses;- rolling frosted- extra water only if technically unavoidable
Scent/Taste	<ul style="list-style-type: none">- ripe, aromatic, typical for the vegetable free from strange scents or tastes

4. Physical Characteristics :

Foreign bodies	none	The analysis are done in 1000 gr sample
E.V.M.	none	
Endogenous V.M.	max 1 piece	

Major blemish > 6 mm	10-15%
Sprouts or seeds	none
Badly cut	10 pieces
Undersize for diameter < 15 mm	5-10%
Undersize for length < 15 mm	5-10%
Oversize for diameter > 35 mm	15-20%
Oversize for length > 35 mm	15-20%
Rotten	none
Color variants	10-15%

5. Microbiological properties :

T.V.C.	Max. 100.000 cfu/g
Coliform	Max 100 cfu/g
E. Coli	Max 10 cfu/g
S. Aureus	Max 10 cfu/g
Salmonella	negative/25 g
Molds	<1000 cfu/g
Yeast	<1000 cfu/g
L.monocytogenes	negative/25 g

6. Pesticide residues :

Supplier also guarantees that the any pesticide, insecticide, herbicide or residues of any unallowed substances in the organic farming will be in accordance with BNN (Bundesverband Naturkost Naturwaren) guidelines.

7. Nutrition Information:

Suitable for	Diets
Halal	✓
Kosher	✓
Vegan	✓
Vegetarian	✓
Ovo-Lacto Vegetarian	✓
Gluten free	✓
Raw food	✗

8.Allergen properties:

There is no allergen in frozen cauliflower 15-35mm

Allergenic substances subject to mandatory labelling, in accordance with the relevant EU Regulation regarding the labelling of foodstuffs	Present according to recipe	Processed/sto red in process. factory	Processed on the same pro- cess. line	Contained as traces in supplied products	Risk of cross contami- nation
	No Yes	No Yes	No Yes	No Yes	No Yes
Gluten Cereals containing gluten and products thereof ¹⁾	X	X	X	X	X
Crustaceans and products thereof	X	X	X	X	X
Eggs and products thereof, chicken egg	X	X	X	X	X
Fish and products thereof	X	X	X	X	X
Peanuts and products thereof incl. oil	X	X	X	X	X
Soybeans and products thereof	X	X	X	X	X
Milk and products thereof (including lactose / milk protein/ cow milk protein)	X	X	X	X	X
Tree nuts/ Shell fruits/ Nuts ²⁾ and products thereof incl. nuts oil	X	X	X	X	X
Celery (with and without seeds) / celeriac and products thereof	X	X	X	X	X
Mustard and mustard seed and products thereof	X	X	X	X	X
Sesame seeds and products thereof	X	X	X	X	X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/l expressed as SO ₂ . (E 220 – E 228)	X	X	X	X	X
Lupin and products thereof	X	X	X	X	X
Molluscs and products thereof (incl. gastropods, bivalves or cephalopods)	X	X	X	X	X

9.Metal detector information:

Detection size of the metal detector, Stainless Steel SS 3.00 mm, Iron FE 2.00 mm, Non FE 2.00 mm.
For each package that passes through the metal detector, the "Passed metal test" box is marked.

10. Nutritional Values:

Water	92,1 g
Energy kj/kcal	104 kj / 25 kcal
Total fat	0,28 g
Saturated fat	0,13 g
Mono unsaturated fat	0,034 g
Poly unsaturated fat	0,031 g
Protein	1,92 g
Carbonhydrates	4,97 g
Fiber, total dietary	2 g
Sugars	1,91 g
Calcium, Ca	22 mg
Potassium, K	229 mg
Magnesium, Mg	15 mg
Phosphorus, P	44 mg
Sodium, Na	30 mg

11. GMO Declaration:

Is the product delivered a GMO?		X
Is the product delivered or any of its ingredients (including processing aids) coming from a potential vegetable GMO-risk component (e.g. maize, soya, canola, cotton, tomato, beetroot, wheat, potato, chicory, rice, etc and/or its derivatives)?		X
Does the product delivered contain or consist of GMOs?		X
Is the product delivered produced from* or does it contain ingredients (including processing aids) produced from GMOs?		X
Is the product delivered to or any of its ingredients (including processing aids) produced by GMOs**?		X
Does the product delivered require a specific labeling (“Containing GMO” or “Derived from GMO”) as defined in regulations no. 1829/2003/EC and no. 1830/2003/EC ? The supplier provides a separate declaration for the countries of use except EU in order to confirm whether the product delivered requires a specific labeling (“Containing GMO” or “Derived from GMO”) or not.		X
Is there any risk of contamination during production in the case where Genetically Modified Material would be handled on the same site?		X

*produced from GMOs means derived, in whole or in part, from GMOs, but not containing or consisting of GMOs.

**produced by GMOs means derived by using a GMO as the last living organism in the production process, but not containing or consisting of GMOs nor produced from GMOs

12. Cooking instruction:

Place desired amount of frozen cauliflower in 1 cup of boiling water. Cover, place on high heat, and bring to a rapid boil, separating with a fork to speed thawing. Stir, reduce heat, and simmer, covered, until cauliflower are tender, approximately 8 to 9 minutes. Please do not refrozen.

13. Delivery Form :

Packaging	Blue LDPE + Carton box
Weight	10 kg net and 10.5 kg gross
Production code information	Lot number format example is as follows; (assuming lot number 211211092011) 21 is year, 12 is month, 11 is day, 09 is raw material batch number, 2 is shift number, 011 is palette number representatives.
Labelling	following labelling should be in writing Organic Cauliflower florets Frozen (size 15-35 mm) – net weight – origin – production and expiry dates – batch number Special label required by Turkish legislation for organic farming and a Label from customer if required

14. Certifications:

Certified USDA/NOP organic by Bio Inspecta
Certified Kosher by OU
Certified BRC by NSF
Certified SA8000 by Intertek

15. Harvesting :

August 15th - November 1st

16. Storage Conditions :

Storage Conditions	minus (-20°C) and below
Length of storage	max. 24 months after harvesting

Cooling chain not to be broken, i.e. temperature during transport may only increase to minus (-15°) at the edge temporarily.

Prepared by :
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Reviewed by :
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Approved by :
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