

# Final product Specification

Code: WI-740-01-02-04

Real food commitment

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**Product Name: Frozen Cauliflower IQF**

## 1 – Product Description.

<b>Product Definition</b>	Quick frozen cauliflower is the product prepared from fresh, clean, sound heads of the cauliflower plant conforming to characteristics of the species <i>Brassica oleracea L. var. botrytis L.</i> , which heads may be trimmed and separated into parts, and which are washed and sufficiently blanched to ensure stability of colour and flavour during normal marketing cycles.
<b>Process Definition</b>	Quick frozen cauliflower is the product subjected to a freezing process in appropriate equipment and complying with the conditions laid down hereafter. This freezing operation shall be carried out in such a way that range of temperature of maximum crystallization is passed quickly. The quick freezing process shall not be regarded as complete unless and until the product temperature has reached -18°C (0°F) at the thermal centre after thermal stabilization.
<b>Country of Origin</b>	EGYPT

## 2 – Ingredients.

Name	%	Origin
Cauliflower	100 %	EGYPT

## 3- Physical Evaluation.

**Based on a sample unit of 1kg**

<b>Colour</b>	white to dark cream colour
<b>Smell &amp; Flavour</b>	Typical and Fresh Taste, not Strange Taste. The Smell is fresh
<b>Texture</b>	Soft, not too hard, not too tough
<b>Form / Size ( Diameter )</b>	30 – 50 mm > 50 mm Not Exceed 20 % by Number
<b>Foreign material</b>	Absent
<b>Foreign Vegetable matter</b>	Absent
<b>Small Spots ( 2 – 6 cm )</b>	≤ 1 pieces / kg
<b>Large Spots (6-10 cm )</b>	≤ 1 pieces / kg
<b>Ripening ( over maturing ) ( fiber parts )</b>	Absent
<b>Not cut well, stems long</b>	Steam Long 3.0 cm The Tolerance of ( > 3.0 < 4.0 ) cm = 2pcs / kg
<b>Stems parts Separated</b>	Absent

Fragments (The largest dimensions of no more than 1 mm )	≤ 5% W/W
Injury (pathogenically – Insect Injury )	Absent

#### 4 – Chemical Standards.

Test	Standard Target Range
Pesticides	As per Codex (MRL)
Mineral impurities such as sand	None
Heavy metals	As per Codex

#### 5 – Microbiological Standards.

Micro-test	M (upper limit value which cannot be exceeded)
Total Plate Count	< 100,000 cfu / g
Coliforms	< 10 cfu /g
E. Coli	Absent
Yeast	Absent
Moulds	Absent
Coagulase positive staphylococci	< 100 cfu/g
Salmonella sp.	Absent / 25 g
Listeria sp.	Absent / 25 g
Norovirus / hepatitis (A & E) / Enterovirus	Absent

- shall be free from microorganisms in amounts which may represent a hazard to health.
- shall be free from parasites which may represent a hazard to health.
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.
- shall be free from anaerobic bacteria.

#### 6- Nutrition facts Values per 85 g

Cauliflower			قنبليط		
Nutrition Facts			حقائق تغذوية		
Serving Size 85 g ( 3 OZ )			حجم وحدة التقديم 85 جم ( 3 أونصة )		
Amount Per Serving			الكمية لكل وحدة تقديم		
Calories 20 kcal			السعرات الحرارية 20 كالوري		
% Daily Values*			القيمة الغذائية اليومية%		
<b>Total Fat</b>	0.229 g	0%	0%	0.229 جم	الدهون الكلية
Saturated Fat	0.034 g	0%	0%	0.034 جم	دهون مشبعة
Trans Fat	0 g	0%	0%	0 جم	دهون منحول
Polyunsaturated Fat	0.108 g	0%	0%	0.108 جم	دهون غير مشبعة "منعدده"
Monounsaturated Fat	0.016 g	0%	0%	0.016 جم	دهون غير مشبعة "احادية"
<b>Cholesterol</b>	0 mg	0%	0%	0 ملجم	الكوليسترول
<b>Sodium</b>	20.4 mg	1%	1%	20.4 مجم	صوديوم
<b>Potassium</b>	164.05 mg	3%	3%	164.05 ملجم	بوتاسيوم
<b>Total Carbohydrate</b>	3.978 g	2%	2%	3.978 جم	الكربوهيدرات الكلية
Dietary Fiber	1.955 g	7%	7%	1.955 جم	الألياف الغذائية
Sugars	1.887 g	0%	0%	1.887 جم	سكريات
<b>Protein</b>	1.708 g	1%	1%	1.708 جم	بروتين
<b>Vitamin D</b>	0 mg	0%	0%	0 ملجم	فيتامين د
<b>Calcium</b>	18.7 mg	2%	2%	18.7 ملجم	كالمسيوم
<b>Iron</b>	0.459 mg	3%	3%	0.459 ملجم	حديد
<b>Vitamin A</b>	0.85 mcg	0%	0%	0.85 ميكروجم	فيتامين أ
<b>Vitamin C</b>	41.48 mg	46%	46%	41.48 ملجم	فيتامين سي

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher, or lower depending on your calorie needs: نسب الاحتياجات اليومية به على اساس نظام غذائي من سعرات حرارية 2000

**7 – Shelf life, Storage and Packaging Details.**

<b>Packaging Method</b>	Manual	<b>Shelf life</b>	18 month
<b>Packaging Type</b>	Carton	<b>Storage temperature</b>	-18 °C
<b>Items per carton</b>	15 * 400 g or 1 * 10 kg	<b>Transportation Temperature</b>	-18 °C
<b>Cartons per pallet</b>	110 Carton		
<b>Net Weight</b>	6 kg or 10 kg		
<b>Preservation</b>	-18°C		
<b>Marking</b>	Product name, net weight, expiry date, units per case, production code, Contact details. Do not refreeze after defrosting.		

**Reference: ES: 6933 / 2009**

**Codex Standard: 111 / 1981**