



IQF CAULIFLOWER FLORETS (GRADE A) *

INGREDIENTS: Cauliflower. Product contains no additives or artificial preservatives

CUT AND SIZE: 20 to 40mm. At least 80% must be of the declared size. Tolerance for off-size (<20mm and/or >40cm) max. 20%.

BLANCH: Product is blanched sufficiently to inactivate the peroxidase enzyme system

FREEZING TECHNIQUE: Individual quick frozen (IQF)

ORGANOLEPTIC STANDARDS The product possesses a good characteristic normal odour, flavor and aroma, typical of cauliflower.

COLOR: Buds or buttons possess a characteristic white to light cream color over the tops, which color may be slightly variable, but that not more than one unit or 10 per cent by count (whichever is greater) distinctly stands apart in color from all other units in the container

MAJOR DEFECTS: No tolerance for stones, glass, plastic, metal, hair, wood.

MINOR DEFECT: for a 430g sample:

- Maximum of 15 per cent by weight are poorly trimmed clusters,
- Maximum 10 per cent by weight are damaged clusters showing visible blemished areas, insect or pathological injury in excess of 1/4 square inch

MICROBIOLOGICAL COUNT:

Total plate count:	100 000 CFU/g Max
Total coliform:	1000 CFU/g Max
E. coli:	10 CFU/g Max
Listeria Monocytogenes	Negative in 25g
Salmonella	Negative in 25g

*The above microbiological values must be met from the time of departure at the country of origin to the entry in Canada.

GMO STATEMENT This product has not been or is not issued genetically modified and it does not contain ingredients that have been genetically modified.

PESTICIDES Maximum residue levels established by Canadian authorities are respected.

FOOD SAFETY Food safety standards such as third party audits are required.

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ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
Peanuts or its derivatives	No	No	No
Tree nuts or its derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Soy or its derivatives	No	No	No
Seafoods, shellfish or their derivatives	No	No	No
Fish or its derivatives	No	No	No
Wheat or its derivatives	No	No	No
Gluten	No	No	No
Sulphites	No	No	No
Mustard (all kind)	No	No	No

** Manufacturing plant has cross contamination prevention controls in place

STORAGE AND HANDLING: Transport and store at 0 °F or colder
SHELF LIFE: 24 months at 0 °F or colder

NUTRITIONAL INFORMATION: per portion of 85 g

Nutrition Facts		Valeur Nutritive	
Per 2/3 cup (85g)			
pour 2/3 tasse (85g)			
Calories	20	% Daily Value*	
		% valeur quotidienne*	
Fat / Lipides	0 g		0 %
Saturated / saturés	0 g		0 %
+ Trans / trans	0 g		
Carbohydrate / Glucides	4 g		
Fibre / Fibres	2 g		4 %
Sugars / Sucres	2 g		
Protein / Protéines	2 g		
Cholesterol / Cholestérol	0 mg		
Sodium	20 mg		3 %
Potassium	164 mg		3 %
Calcium	18 mg		2 %
Iron / Fer	0.4 mg		1 %
*5% or less is a little, 15% or more is a lot			
*5% ou moins c'est peu, 15% ou plus c'est beaucoup			

PACKAGING: 6 X 2 Kg Code 6610

PREPARATION
 Place frozen vegetables in a small amount of boiling water. Cook until desired tenderness. Cooking time for frozen vegetables is shorter than for fresh ones, drain thoroughly, season to taste. Cooking time may vary depending on the particular appliance used.

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