



IQF BROCCOLI CUTS (GRADE A) *BELOW ZERO*

INGREDIENTS: Broccoli. The product contains no additives and or preservatives.

COUNTRY OF ORIGIN: Mexico

MATURITY: Young & tender meaning that not less than 90 % of the head material shows practically compact head clusters and individual bud clusters all practically closed and the remaining tender. Compact buds are indicative of early maturity.

CUT & SIZE: Product consists of broccoli stalks (that are not less than 18mm in length and not greater than 25 mm) and at least 35% of florets. Broccoli cuts must not contain any over mature fiber. Practically uniform in size, not more than 10% of the units by weight shall be less than these measurements.

BLANCH: This product is blanched sufficiently to inactivate the peroxidase enzyme system.

FREEZING METHOD: Individual quick frozen (IQF)

ORGANOLEPTIC STANDARDS Product possesses a good characteristic normal flavor and aroma, and appearance of broccoli. Free from objectionable flavor and odors of any type.

COLOR: The broccoli possesses a characteristic green color which may include lighter colored areas typical of young and tender broccoli. Product shall consist of bright green to light green stalks with dark green head material. Maximum tolerance for color variation (including seriously discolored units) is 5% total by weight.

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

MINOR DEFECT: Not more than 2 units or 20% by count (whichever is greater) may show damage caused by poor trimming, pithiness or hollow stems, insect or pathological injury.

MICROBIOLOGICAL COUNT: Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

3 Class Plan

	n	c	m	M
Total Plate Count (TPC)	5	2	100,000 CFU/g	250,000 CFU/g
Total Coliforms	5	2	100 CFU/g	1000 CFU/g
<i>Escherichi coli</i>	5	0	10 CFU/g	
<i>Listeria monocytogenes</i>	5	0	100 CFU/g	
Salmonella	5	0	Negative/25g	

n = number of samples to be tested from a particular lot number.

c = maximum number of samples allowed to be between m and M.

m = microbiological limit which separates good quality from marginally acceptable quality

M = microbiological limit which separates marginally acceptable quality from defective quality.

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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**HACCP**

Required

ALLERGENS:

The product is free of all priority food allergens identified by Health Canada and the CFIA.

The product does not contain the following:

- Peanuts or its derivatives
- Tree nuts or their derivatives
- Sesame seeds or its derivatives
- Milk or its derivatives
- Eggs or its derivatives
- Soy or its derivatives
- Shellfish and mollusks or their derivatives
- Fish or its derivatives
- Wheat or its derivatives
- Sulphites
- Gluten
- Mustard
- Tartrazine
- Monosodium glutamate
- Corn
- Celery

An allergen control program is in practice to prevent cross-contamination of the product with allergens which may be present in other products manufactured on the same line or present in the same manufacturing plant.

STORAGE AND HANDLING:

Transport and store at 0 °F or colder

SHELF LIFE:

24 months at 0 °F or colder

NUTRITIONAL INFORMATION:

Nutrition Facts	
Valeur nutritive	
Per 3/4 cup (85 g) pour 3/4 tasse (85 g)	
Calories 20	% Daily Value* % valeur quotidienne*
Fat / Lipides 0.2 g	1 %
Saturated / saturés 0 g + Trans / trans 0 g	0 %
Carbohydrate / Glucides 4 g	
Fibre / Fibres 3 g	11 %
Sugars / Sucres 1 g	1 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 0 mg	
Sodium 20 mg	1 %
Potassium 175 mg	4 %
Calcium 50 mg	4 %
Iron / Fer 0.75 mg	4 %
Vitamin A / Vitamine A 40 mcg	4 %
Vitamin C / Vitamine C 48 mg	53 %
Vitamin D / Vitamine D 0 mcg	0 %
*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:

6x2 kg

Code 6601

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. Do not refreeze unused portion.

Revised 03 / 2021

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