



IQF CALIFORNIA MIX (GRADE A) *Brand*BELOW ZERO*

- INGREDIENTS:** Cauliflower, broccoli, and carrots. Product contains no additives or artificial preservatives.
- CUT AND SIZE:** 35% cauliflower florets: diameter = 2-4 cm; length = 2-4cm
35% broccoli florets: diameter = 2-4 cm; length = 2-4cm
30% carrot crinkle cut: diameter = 2-4 cm; thickness of slices = 6-8mm.
- BLANCH:** Product is blanched sufficiently to inactivate the peroxidase enzyme system.
- FREEZING TECHNIQUE:** Individual quick frozen (IQF)
- ORGANOLEPTIC STANDARDS** Product possesses a good characteristic normal flavor and aroma, and appearance of each vegetable. Free from objectionable flavor and odors of any type.
- COLOR:** The product possesses a color that is typical for each vegetable. 3% tolerance for discoloration
- MAJOR DEFECTS:** No tolerance for stones, glass, plastic, metal, hair, wood.
- MINOR DEFECT:** For a 427g sample: 10% tolerance for pieces of skin, minor blemishes, insect or mechanical injury and broken pieces in a 427g sample.
- 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.

	n	c	m	M
Total plate count	5	2	100,000 CFU/g	250,000 CFU/g
Total coliforms	5	2	100 CFU/g	1000 CFU/g
E. Coli	5	0	<10 CFU/g	
Listeria mono.	5	0	negative/ 25g	
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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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
Monosodium glutamate	No	No	No
Celery	No	No	Yes
Corn	No	No	Yes

** 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:

Nutrition Facts	
Valeur nutritive	
Per 3/4 cup (85 g) pour 3/4 tasse (85 g)	
Calories 25	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0.3 g	1 %
Saturated / saturés 0.1 g	1 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 5 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 2 g	2 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 0 mg	
Sodium 35 mg	2 %
Potassium 250 mg	5 %
Calcium 30 mg	2 %
Iron / Fer 0.5 mg	3 %
Vitamin A / Vitamine A 250 mcg	28 %
Vitamin C / Vitamine C 43 mg	48 %
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: 6X2KG Code 6783

PREPARATION

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

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