



PRODUCT SPECIFICATION

MFG # 13060

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 DATE 2/15/16
 REPLACES 7/19/10

MATERIAL

Broccoli Cuts

ITEM CODE

060

This material shall be manufactured in accordance with current Good Manufacturing Practices and shall comply with all regulations promulgated under the Federal Food, Drug and Cosmetic Act and with any applicable state statutes and regulations.

DESCRIPTION

Frozen Broccoli Cuts is the product prepared from the fresh, clean, sound stalks or shoots of the broccoli plant that will have been trimmed, blanched, sorted, drained and frozen according to good commercial practice. The product will have a normal flavor and odor, and will be free from objectionable odors and flavors of any kind. The product will be frozen in such a manner as to produce an IQF finished product free from clumps and excessive frost and ice.

ANALYTICAL SPECIFICATIONS

Grade: Broccoli Cuts will grade U.S.D.A. “Grade A” in all respects when graded according to the United States Standards for Grades of Frozen Broccoli meeting the following specific requirement:

Sample size for style and quality factors is 250g. or 8.8oz.

Factors of Quality:

1. Blemish: Caused by pathological injury, hollow or pithy stems, insect injury, discolored (but not limited to) small orange or yellowish-orange buds and olive green petiole to affect the quality slightly; one (1) minor defect for each 5 g. increment; materially: one (1) major defect for each 5 g. increment: one (1) severe defect for each 5 g. increment.
2. Fiber: Is the tough or woody fiber that has developed near the outside portion of the broccoli stem. Each 5 g. increment with non woody fiber is scored as one (1) major defect. Each 5 g. increment with woody fiber is scored as one (1) severe defect.
3. EVM: Edible type are tender green blades of grass, weeds, or leaves which are harmless and each piece is scored as one (1) severe defect. The inedible type consists of coarse blades of grass, weeds, or leaves which may or may not be tender or green and which are harmless. Each piece is scored as one (1) critical defect.

	Total(1)	Major	Severe	Critical
AQL (2)	6.5	2.5	1.0	0.4

(1) Total = Minor + Major + Severe + Critical

(2) AQL expressed as defects per 100 units (50-5 g. increments in 250 g.)



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Style: Each 5 g. 2.0” long is scored as one (1) major defect. Leaf materials is not considered in the classification of style defectives. “Cut” means spears or cut spears cut into portions which may range from 0.8” to 2.0”. Head material should be at least 35% by weight and no single sample shall contain less than 25% by weight. Leaf material shall not average more than 10% by weight and no single sample shall contain more than 15% by weight.

	Minor	Major
AQL (1)	10.0	6.5
(1) AQL expressed as percent defective (50-5 g. increments in 250 g.)		

Prerequisite:

1. Similar varietal characteristics: must be true to their specific varietal characteristics.
2. Flavor and odor: the unit must have a good characteristic flavor and odor and be free from objectionable flavors and odors of any kind.
3. Grit and silt: must be practically free from grit and silt.
4. Overall brightness: the outside of the stalk and head pieces should be a distinct green. The top of the head material may show a slight purplish cast. The color may also include lighter colored areas on the outside of the head material which is typical of young and tender broccoli.

Size: Stalk material shall be $\frac{3}{4}$ ” X $\frac{3}{4}$ ” X $\frac{3}{4}$ ”. 85% of head material pieces shall be between $\frac{1}{2}$ ” and 2” in any dimension.

FOREIGN MATERIAL

None

MICROBIOLOGICAL STANDARDS

Std. Plate Count	100,000/g max.
Coliform	200/g max.
E. Coli	negative

ALLERGEN PRESENT

None

PACKAGING AND MARKING REQUIREMENTS

Primary Packaging - Poly bags, tote bins, or cartons with overwrap. Packages cased into C fluted, 200 lb. test Kraft cases. All cases are to be glued or taped without metal.

Marking - Retail packages shall be marked with production code date, including period code and plant identification code.

NET WEIGHT

The net weight of any lot of packaged product must be at least equal to the declared net weight. At least 97% of the packages must exceed the MAV definitions of NBS Handbook 133.



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SHIPPING/STORAGE

Ship and store under clean, 0° F. or below conditions. Maximum recommended storage is 24 months.

Product of Mexico

13202

2.5 lb. Broccoli Cuts

Nutrition Facts	
Serving Size 1 cup (87g)	
Servings Per Container about 13	
Amount Per Serving	
Calories 30	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 4g	1%
Dietary Fiber 2g	8%
Sugars 2g	
Protein 2g	
Vitamin A 2%	Vitamin C 50%
Calcium 2%	Iron 0%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
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This nutritional panel is for information only.

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MFG #13060



Director, Quality Systems