



## PRODUCT SPECIFICATION

MFG # 013-352

PAGE 1 of 2  
 DATE 2/15/16  
 REPLACES 7/22/10

### MATERIAL

**Broccoli Florets – Small**

### ITEM CODE

**352**

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 Florets (small) is a product prepared from fresh, clean, sound stalks of the broccoli plant (*Brassica oleracea* (Italica group)) that have been trimmed, washed, blanched, properly drained, and frozen according to good commercial practice. Small Broccoli Florets consists of the head portions of the plant that have passed over a minimum 5/8" round-hole screen immediately after freezing. 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 Florets will grade U.S.D.A. "Grade A" in all respects, and when graded according to the United States Standards for Grades of Broccoli will meet these specific requirements:

Color: Bright, uniform, and typical of high quality broccoli. May include slightly lighter colored areas on the perimeter of the floret which is typical of young broccoli.

Character: Very tight and compact head and bud development typical of Grade A young broccoli. Any branching or spreading of bud cluster shall not materially affect the appearance of the unit.

Size: 90% of a sample by weight shall fit within the following ranges:

Length: 3/4" – 1 1/2"

Width: 3/4" – 1 1/2"

Blanch: Peroxidase and Catalase negative.

Defects: The maximum allowable defects per sample:

Woody fiber	none per 50 oz. sample
Severe (severe blemishes and EVM)	one per 50 oz. sample
Major (non-woody fiber and major blemishes)	one per 20 oz. sample
Bare Stalk	10% by weight
Unattached Leaf	1% by weight
Fines (chaff)	5% by weight



PAGE 2 of 2  
DATE 2/15/16  
REPLACES 7/22/10

**FOREIGN MATERIAL**

None

**MICROBIOLOGICAL STANDARDS**

Std. Plate Count	100,000/g max.
Coliform	200/g max.
E. Coli	Less than 10/g

**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 code.

**NET WEIGHT**

The net weight of any lot of retail 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.

**SHIPPING/STORAGE**

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

Product of Mexico

---

Director, Quality Systems



# 13203

Pictsweet  
20 lb. Broccoli Florets

**Nutrition Facts**

Serving Size 1 cup (85g)  
Servings Per Container about 107

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 1g	

Vitamin A 2%      Vitamin C 50%  
Calcium 2%      Iron 0%

\* Percent Daily Values are based on a diet of other people's secrets.  
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

DISTRIBUTED BY  
THE PICTSWEET COMPANY  
BELLS, TN 38006

This nutritional panel is for information only.

Pictsweet  
MFG # 013-352