



NORPAC FOODS, INC.  
SALEM, OREGON 97302-1133

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ITEM# 4308 (13930) 00

**SPECIFICATION FOR:** CAULIFLOWER, IQF FLORETS, M8 (DOMESTIC)  
(Category 09-0064)

**LABEL:** FLAV-R-PAC

**BUYER:** NORPAC FOODS, INC.

**PACKAGE SIZE:** 20 lbs.

**GENERAL REQUIREMENTS:** Product, production procedures, and packaging used shall conform to good manufacturing practices and all Federal, State, and Local regulations.

**PRODUCT OF:** USA

**INGREDIENT STATEMENT:** Cauliflower

**VARIETIES:** No GMO Varieties Allowed

**GRADE:** Conforms to U.S. Standards for Grades of Frozen Cauliflower clusters, and be U.S. Grade A with the following additions and modifications:

**TOTAL GRADE POINTS:** 85 POINTS --

**COLOR:** 34 POINTS -- Buds possess a characteristic white to light cream; color may be slightly darker than light cream which may disappear upon cooking. Stem material may have a characteristic green tint ranging between light and dark.

**SIZE:** 1" to 2 1/4" M8 (greatest dimension measured across the top of cluster -- stem portion not included in length measurement.

**DEFECTS:** 34 POINTS -- Practically free of detached modified leaves or bracts.  
Damage & Serious Damage = 10% by weight (45g)  
Total Poor Trim, Damage = 15% by weight (68g)  
Total Detached Fragments = 5% by weight (23g)

**CHARACTER:** 17 POINTS -- Good texture, may contain up to 20% slightly soft, ricey or fuzzy units.

**FLAVOR & AROMA:** Shall possess good flavor and aroma, typical of properly processed Frozen Cauliflower.

**SAMPLE SIZE:** 16 OZ

**BLANCH:** Negative Peroxidase test.

**FREEZING:** The Cauliflower shall be promptly frozen in accordance with the best quick-freezing method(s).

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STORAGE/HANDLING: The merchandise must not show evidence of improper storage or handling usually denoted by the presence of refrozen, discolored or dehydrated product.  
STORAGE TEMPERATURE: 0°F. and below.  
SHELF LIFE: 24 months.

CODING: NORPAC FOODS, INC. CODE SYSTEM

MICROBIOLOGICAL REQUIREMENTS:

S.P.C..... 100,000/g  
Coliform..... 100/g  
E. Coli..... <10/g  
Staph+..... <10/g

NOTES:

1. 01/2011 Updated shelf life.
2. 10/2015 Updated micro.

10/22/2015



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January 3, 2016

**CAULIFLOWER, IQF, (Based on 100 grams Un-rounded)**

Ingredients: Cauliflower

Moisture: 92.90%  
Ash: 0.54%

N u t r i t i o n   F a c t s	
Serving Size 100 grams Un-Rounded	
Servings Per Container N/A	
Amount Per Serving	
Calories 26.72	Calories from Fat 0.85
%Daily Value*	
Total Fat 0.09g	
Saturated Fat 0g	
Trans Fat 0g	
Cholesterol 0mg	
Sodium 23.45mg	
Total Carbohydrate 4.71g	
Dietary Fiber 1.93g	
Sugars 1.88g	
Protein 1.70g	
Vitamin A 0.0 IU	Vitamin C 29.50mg
Calcium 21.34mg	Iron 0.39mg
* Percent Daily Values are based on a 2000 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 2400mg   2400mg
Total Carbohydrate	300g   375g
Dietary Fiber	25g   30g

This prototype label does not meet the FDA graphic requirements.  
Source of Information: AFFI/ENVIRON DATABASE 05/01.

Bob Beck, Assistant Manager  
Corporate Quality Assurance