

#### EXTERNAL DOCUMENT

#### IQF Cauliflower 2kg - Belgium A



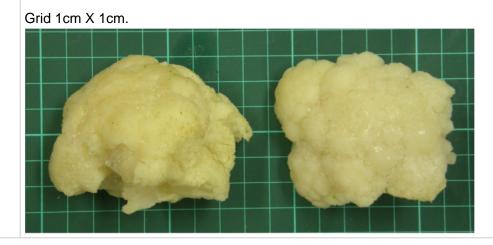
#### **Core Details**

Brand	Garden Supreme
Product	IQF Cauliflower 2kg - Belgium A
Riviana Product Number	2446315
APN	9300602349943
TUN	19300602349940

#### **Product Information**

Organoleptic properties	
	Frozen cauliflower is prepared from clean, fresh heads that have been trimmed and separated into large florets. The cauliflower may have a portion of the secondary stem and or small tender leaves attached. The cauliflower should be a white to dark cream colour, though may have a tinge of green or yellow. Upon cooking, they should be soft and tender in texture and slightly fibrous in the stalks. The flavour is neutral and typical of cauliflower and should have no off of objectionable odours.

#### Appearance



#### Ingredients

Ingredient List on Label	Cauliflower

#### **Nutritional Information**

Serving Size	Servings per package: 40 Servings size: 50g		
	Average Quantity Per Serving	Average Quantity Per 100g	
Energy	53 kJ	106 kJ	
Protein	1.1 g	2.2 g	
Fat - total	0.1 g	0.2 g	
Saturated	0.00 g	0.00 g	
Carbohydrate	1.0 g	2.0 g	
sugars	1.0 g	2.0 g	
Sodium	16 mg	31 mg	

# Allergens

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## **GM & Irradiation**

GMO	
	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	
	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

# **Dietary Compliance**

Kosher	
	Not certified
Halal	
	Certified
Organic	
	Not certified
Vegetarian	
	Suitable
Vegan	
	Suitable

#### Country of Origin

Statement on Label	
	Packed in Belgium from Local or Imported Ingredients.

#### Storage & Shelf Life

Storage Conditions (unopened)	
	Keep frozen. Store at or below -18°C.
Storage Conditions (opened)	
	Store at or below -18°C. Once thawed, do not refreeze.
Shelf Life (unopened)	
	2 years
Shelf Life (opened)	
	Once defrosted, use within 24 hours.
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	
	Best Before

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## Coding

Best Before: 12/06/2018 W18163H2 05:56
Best Before = $12/06/2018$ W = Factory 18 = Last digit of year of production 163 = day of year of production, Julian code H = Shift 2 = Line 05:56 = Time of day, 24hr time Production date is 12 June 2016
Back of bag
Inkjet
Best Before: 12/06/2018 W18163H2 05:56
Best Before = $12/06/2018$ W = Factory 18 = Last digit of year of production 163 = day of year of production, Julian code H = Shift 2 = Line 05:56 = Time of day, 24hr time Production date is 12 June 2016
Side of carton
Inkjet

## **Physical Properties**

Net Weight Limits	
	2 kg (min)
Net Weight Method	
	Electric Balance

#### **Microbiological Properties**

500,000 cfu/g
AS 5013.1
1,000 cfu/g
AS 5013.29
1,000 cfu/g
AOAC 991.14
100 cfu/g
AOAC 998.08
100 cfu/g
AS 5013.24.2
Absent in 25g
AOAC 996.08

#### **Chemical Properties**

Peroxidase Limits	
	Negative
Peroxidase Method	
	AOAC 963.27
Pesticides Limits (FICA Requirement)	
	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method (FICA Requirement)	
	04-048 Pesticides in Food by GC/MS
Lead Limits	
	0.3 mg/kg
Lead Method	
	ICP

# **Preparation & Cooking Instructions**

Preparation Required	
	Cook from frozen. This product must be cooked before consumption.
Cooking Instructions	
	Combi Oven (Steam) 1. Set oven to Steam mode (100°C). 2. Place required quantity of frozen cauliflower onto a perforated combi tray. 3. Cook for 8 minutes or until tender. Stove top 1. Add required quantity of frozen cauliflower to boiling water. 2. Return to boil. 3. Reduce heat and simmer for 4 minute or until tender. 4. Drain and serve. Microwave Cooking times may vary. Refer to your microwave manual for further instructions.

#### Miscellaneous

Other information for label	
	N/A

#### Packaging - Marketing

Carton Configuration	
	5 x 2kg
Pallet Configuration	
	3 layers x 12 cartons = 36 cartons (for internal warehousing purposes)

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