



EXTERNAL DOCUMENT

IQF Cauliflower 2kg - Belgium A



Core Details

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

Product Information

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| Organoleptic properties | <p>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.</p> |
| Appearance | <p>Grid 1cm X 1cm.</p> |

Ingredients

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|--------------------------|-------------|
| Ingredient List on Label | Cauliflower |
|--------------------------|-------------|

Nutritional Information

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|--------------|--|----------------------------------|
| 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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| Allergen Statement on Label | May be present: Soybean |
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GM & Irradiation

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| 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

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|------------|---------------|
| 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. |
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Storage & Shelf Life

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| 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 |

Coding

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|-----------------------------------|---|
| Inner coding - example | Best Before: 12/06/2018 W18163H2 05:56 |
| Inner coding - Explanation | 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 |
| Inner coding - Position | Back of bag |
| Inner coding - Type | Inkjet |
| Outer coding - example | Best Before: 12/06/2018 W18163H2 05:56 |
| Outer coding - Explanation | 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 |
| Outer coding - Position | Side of carton |
| Outer coding - Type | Inkjet |

Physical Properties

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

Microbiological Properties

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| Standard Plate Count Limits | 500,000 cfu/g |
| Standard Plate Count Method | AS 5013.1 |
| Yeast and Moulds Limits | 1,000 cfu/g |
| Yeast and Moulds Method | AS 5013.29 |
| Coliforms Limits | 1,000 cfu/g |
| Coliforms Method | AOAC 991.14 |
| Escherichia coli Limits | 100 cfu/g |
| Escherichia coli Method | AOAC 998.08 |
| Listeria monocytogenes Limits | 100 cfu/g |
| Listeria monocytogenes Method | AS 5013.24.2 |
| Salmonella Limits | Absent in 25g |
| Salmonella Method | AOAC 996.08 |

Chemical Properties

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| 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

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| 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

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| Other information for label | N/A |
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Packaging - Marketing

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

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