

Byfrost Byfrost S.C. Ul. Jezuicka 7/2 85-102 Bydgoszcz Poland	Quality Specification		No. of Specification:	SP 52
			Edition:	2
	Cauliflower florets 40-60mm, IQF, Class B		Date of edition:	05.05.2021
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Complied by: Quality Control Specialist - Maja Bujak			Approved by: Plant Manager - Mirosław Zytowiecki	
Data: 05.05.2021	Podpis: 	Data: 07.05.2021	Podpis: 	

1. The name of the product		Cauliflower florets 40-60mm, IQF, Class B		
2. Latin name		<i>Brassica oleracea var. botrytis</i>		
3. Product description		Product received from healthy, mature material, blanched or cooked and deeply frozen in loose way.		
		Production period: September-November		
4. Country of origin		Poland		
5. Sensory requirements				
5.1 Ingredients		100% cauliflower		
5.2 Organoleptical requirements		size	florets 40-60mm	
		colour	white to cream-yellow, characteristic for variety, heads from white to lightly seledine	
		aroma	typical, without strange aromas	
		taste	typical, without strange aftertaste	
		texture	firm, tender, not fibrous	
6. Physicochemical requirements				
6.1. Pesticide residues		Product remains in accordance to Directive (EC) no. 396/2005 of the European Parliament and of the Council of 23 February 2005. As: 91/414/EEC, as latter changes.		
6.2. Content of heavy metals harmful to health		According to Commission Regulation (EC) No. 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.		
6.3. Chemical requirements		Peroxydase - negative		
6.4. Physical requirements		Sample 1000g / 40 florets		
7. Tolerances				
Defect	Defect description	Tolerances	Unit	
Assessed on 1000g sample - frozen				
Clumps	These are two or more florets welded together by freezing, which cannot be readily separated without damaging the florets, or where a number of broken pieces or dust are fused together to give a clump heavier than 25g.	2	psc./kg	
Fragments and Dust	Any pieces of floret or unattached stalk or core, less than 15mm in the largest dimension, or leaf or leaf pieces less than 25mm in the largest dimension.	2	% weights	
Undersize	Florets below declared size but above 15mm, measurement of the round holes.	20	% weights	
Stalk/Core	This includes any unattached pieces of stalk/core equal to, or greater than 15mm in the largest dimension, and on which there are no buds.	6	% weights	
Foreign Matter (FM)	This includes any material not derived from the cauliflower plant nor defined as FEVM. Exampels of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, snails, slugs, toxic berries etc.	0	psc./kg	
Foreign Extraneous Vegetable Matter (FEVM)	This includes any vegetable matter not derived from the cauliflower plant, and which is non-toxic.	0	psc./kg	
Extraneous Vegetable Material (EVM)	This includes any material derived from the cauliflower plant, other than the cauliflower florets or stalk; this includes leaf or pieces equal to, or greater than 25mm in any dimension.	1	psc./kg	
Assessed on 40 florets sub-sample - frozen				
Oversize				
Floret Lenght (all products)	This includes florets which are more than 75mm, measured from the dome of the head to the base of the stalk.	5	psc.	
Floret Head (size graded product only)	Florets above declared size, measurement of the round holes.	4	psc.	

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Assessed on 40 florets sub-sample - thawed				
Gross Blemishes	This includes florets which are blemished to the extent that the area affected is equal to, or greater than, 25% of the surface area of the floret, either as a single blemish or an aggregate of blemishes.	1	psc.	
Major Blemishes	This includes florets which are blemished to the extent that the area affected is greater than an equivalent circle 6mm in diameter, either as a single blemish or an aggregate of blemishes.	4	psc.	
Discoloured Florets	These are florets which have significant discolorations of pink, distinct yellow or grey to the floret surface, or significant discolorations of pink, purple or grey to the stalk.	4	psc.	
Maturity	These are overmature florets which either have a loose open structure, with elongated and well spreading peduncles, and/or a ricey appearance.	6	psc.	
Total Blemishes (Major + Minor)	Minor Blemishes- this includes florets which are blemished to the extent that the area affected is equal to an equivalent circle between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes. This excludes senescent buds. Blemishes less than 2mm in diameter shall be ignored.	12	psc.	
Poorly Trimmed	A poorly trimmed floret is one which is affected by any of the following faults: *florets severely damaged to the extent that more than quarter of the floret head is missing and crushed; this excludes longitudinally split florets; *where the base of the floret has not been cut cleanly, and has a ragged heel greater than 5mm in length; this includes florets with a small green leaf attached, which is growing beyond the curd; an immature leaf growing close to the floret but not beyond it, is not considered to be a defect; *florets with a long stalk which, when measured from the base of the head or the branching, are greater than the depth of the head; *florets which have been split longitudinally, presenting more than one cut face.	6	psc.	
8. Nutritional values				
	Energy	25 kcal		
	Protein	1,92 g		
	Total lipid (fat)	0,28 g		
	Carbohydrate	4,97 g		
	Fiber, total dietary	2 g		
	Sugars	1,91 g		
	Fatty acids, total saturated	0,13 g		
9. Microbiological requirements				
	Kind of bacterias	Tolerances cfu/ 1g		
	Mesophilic aerobic bacteria count	1,0x10 ⁵		
	Yeast and mould count	1,0x10 ³		
	Beta-glucuronidase-positive <i>Escherichia coli</i>	<1,0x10 ¹		
	<i>Coliforms</i>	1,0x10 ³		
	Detection of <i>Salmonella pp.</i>	absent in 25 g		
	<i>Listeria monocytogenes</i> count	< 1,0x10 ¹		
10. Special requirements				
10.1. GMO	Product does not contain, consist of and was not produced from genetically modified organisms in accordance with EC Regulations 1829/2003 and 1830/2003, as latter change.			
10.2. Allergens	Product does not contain allergens in accordance with Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.			
10.3. Ionizing radiation	Product does not subjected to ionizing radiation.			
11. Labelling	Product labeled with the following information: name, lot number, netweight, production date, expiry date, country of origin, crop year, storage temperature.			
12. Packaging	sacks a'20 kg, cartons a'10kg or retail packaging, catering packaging			
13. Customer use	The product intended for consumption after prior heat treatment or as a semi-finished product for production of food preserves for all population groups. Once thawed product must not be re-frozen.			
14. Distribution	The commodity should be transported in means of transport which are equipped with devices ensuring maintenance of temperature not higher than 21 degrees below zero Celsius in each point of the product. Short-lived rise of temperature, not higher than 3 degrees Celsius, during manipulative actions, loading and unloading is acceptable.			
15. Storage	The product should be stored at ≤-18°C.			
16. Shelf life	24 months from production date in the above storage conditions			



