



Processing Plant: Exhacienda Chichimequillas

Silao, GTO Mexico

Mexico office 011 52 462 622 0093

NY office 585 248 5165

EMIS DATE: Aug 2020

REV DATE: Aug 2020

## IQF CAULIFLOWER FLORETS ¾" - 1 ½" (20 mm - 40 mm)

Individually quick frozen from sound shoots of the cauliflower plant, processed according to Good Manufacturing Practices and in compliance with all aspects of the Federal Food, drug and Cosmetic Act with any applicable state statutes and regulations.

<b>INGREDIENT STATEMENT</b>	100 % cauliflower Florets	<b>COUNTRY OF ORIGIN</b>	Product of Mexico
<b>ANALYTICAL SPECIFICATIONS</b>	Product to meet all prerequisites for varietal characteristics, flavor, odor, grit, slit, color brightness and development as defined by the USDA standards for Frozen cauliflower grade A.		
<b>DIAMETER</b>	Target: ¾" - 1 ½" 80% by weight minimum Total Units < ¾" and > 1 ½". Maximum 20% weight	<b>MICROBIOLOGICAL STANDARDS</b>	Std. Plate Count ≤ 100,000 UFC/g Coliform ≤ 100 UFC/g E. Coli Less than 10 UFC/g

### COLOR

The IQF Cauliflower must be white color with no clusters darker than light cream or dark cream.

Light Cream 0.5% by wt Maximun

Dark Cream 5.0% by wt Maximun

### DEFLECTIONS and DEFINITIONS

Blemishes: Decay pin rot, insect and pathological insury, brown discoloration, hollow stalk, pithy stalk, and small orange or yellowish orange buds.

Blemish Major 0.5% by wt. (appearance or eating quality is materially affected)

Blemish Minor 5.0% by wt. (appearance of eating quality is slightly affected)

Loose Core Material 0.5% by wt.

Mechanical / Trim 2.0% by wt.

Chaff / Fines <6.4mm 3.0% by wt. Maximum  
<6.4mm (At time of pack)

<b>FOREIGN MATERIAL</b>	None (vegetable and / or not vegetable)	<b>MARKINGS</b>	Item, Net Weight, Production Code, Storage scan bar, Country of Origin
<b>PACKAGING</b>	Polylined bulk totes or cases	<b>PRODUCTION CODE</b>	ICFC1K1420 1031020303 ICFC1K1420 Cold Storage designator 1 Production Line 031 Julian Date 0 Year 2 Period changing every 3 hours 0303 Raw Material Evaluation Number
<b>SHIPMENTS</b>	Can be sent with good quality treated pallets or slipsheets		
<b>SHIPPING DETAILS</b>	Product is shipped and stored at below 0° F. All trucks used for shipping are inspected prior to loading. Tamper proof numbered Seals are placed on door and will be recorded on the Bill of Lading.		

### CERTIFICATIONS

SQF Level 2 April 2020 Kosher Certified April 2020

**MSDS statement:** This product is considered to be a "food". We are not aware of any chemicals that could be present in this food that may be hazardous to the health. Since the product is considered to be "food", it is exempt from OSHA 29 CFR 1910 (Revised on July 1st, 1985) and it does not require a Material Safety Data Sheet.

**LETTER OF CONTINUING GUARANTEE:** By this way we guarantee that all the products are manufactured, stored and distributed in compliance with all applicable laws and Good Manufacturing Practices, Congelados La Hacienda operate in accordance with HACCP (Hazard Critical Contact Points) principles. We guarantee that all products are inspected and graded by fully trained quality control technicians, meet specifications to ensure product uniformity, quality and safety, and complies with all applicable physical, chemical and microbiological safety standards. Congelados La Hacienda at all times has in place stringent quality control and food safety systems, including foreign matieral control, pest control and traceability systems, which are audity regularly by third party auditing firms to ensure compliance. We guarantee to provide a safe, high quality product that complies with all applicable laws.

**GMO** By this way we confirmed that the Cauliflower processed here is free of genetically modified products.

## IQF CAULIFLOWER FLORETS ¾" - 1 ½" (20 mm - 40 mm)

### FOOD SECURITY AND BIOTERRORISM STATEMENT:

Congelados la Hacienda S.A de C.V. has re-registered with the FDA and the current register is 19412069936 in compliance with Food Safety Modernization Act requirements that were effective October 1, 2012 regarding re-registration of food facilities per Title I, section 102 of the Act. The re-registration was performed on October 17, 2018.

We have in place, a food security program established on FDA and USDA food security guidelines: conducting an annual food-security risk assessment of the facility is conducted and documented. In addition, we have in place:

- Procedures established to ensure physical security of the facility.
- Procedures established to ensure physical security inside the facility.
- Procedures established to ensure shipping and receiving security.
- Procedures established for storage security.

## Nutrient data

### National Nutrient Database for Standard Reference

Release 25 Software v.1.2.2



Nutrient Data Laboratory



Food Group: Vegetables and Vegetable Products

Carbohydrate Factor: 3.57 Fat Factor: 8.37 Protein Factor: 2.44 Nitrogen to Protein Conversion Factor: 6.25

Nutrient	Unit	Value per 100.0g
<b>Proximates</b>		
Water	g	92.51
Energy	kcal	24
Energy	kJ	100
Protein	g	2.01
Total lipid (fat)	g	0.27
Ash	g	0.53
Carbohydrate, by difference	g	4.68
Fiber, total dietary	g	2.3
Sugars, total	g	2.22
<b>Minerals</b>		
Calcium, Ca	mg	22
Iron, Fe	mg	0.54
Magnesium, Mg	mg	12
Phosphorus, P	mg	35
Potassium, K	mg	193
Sodium, Na	mg	24
Zinc, Zn	mg	0.17
Copper, Cu	mg	0.031
Manganese, Mn	mg	0.197
Selenium, Se	µg	0.8
<b>Vitamins</b>		
Vitamin C, total ascorbic acid	mg	48.8
Thiamin	mg	0.051
Riboflavin	mg	0.07
Niacin	mg	0.429
Pantothenic acid	mg	0.136
Vitamin B-6	mg	0.123
Folate, total	µg	64
Folic acid	µg	0
Folate, food	µg	64
Folate, DFE	µg	64

<b>Vitamins</b>		
Choline, total	mg	41.9
Vitamin B-12	µg	0
Vitamin B-12, added	µg	0
Vitamin A, RAE	µg	1
Retinol	µg	0
Carotene, beta	µg	7
Carotene, alpha	µg	0
Cryptoxanthin, beta	µg	0
Vitamin A, IU	IU	12
Lycopene	µg	0
Lutein + zeaxanthin	µg	31
Vitamin E (alpha-tocopherol)	mg	0.07
Vitamin E, added	mg	0
Vitamin D (D2 + D3)	µg	0
Vitamin D	IU	0
Vitamin K (phylloquinone)	µg	14.8
<b>Lipids</b>		
Fatty acids, total saturated	g	0.041
04:00	g	0
06:00	g	0
08:00	g	0
10:00	g	0
12:00	g	0
14:00	g	0
16:00	g	0.036
18:00	g	0.005
Fatty acids, total	g	0.019
16:1 undifferentiated	g	0
18:1 undifferentiated	g	0.019
20:01	g	0
22:1 undifferentiated	g	0
Fatty acids, total	g	0.128
18:2 undifferentiated	g	0.029
18:3 undifferentiated	g	0.098
18:04	g	0
20:4 undifferentiated	g	0
20:5 n-3 (EPA)	g	0
22:5 n-3 (DPA)	g	0
22:6 n-3 (DHA)	g	0
Cholesterol	mg	0
<b>Amino Acids</b>		
Tryptophan	g	0.026
Threonine	g	0.073
Isoleucine	g	0.077
Leucine	g	0.118
Lysine	g	0.108
Methionine	g	0.028
Cystine	g	0.023
Phenylalanine	g	0.072
Tyrosine	g	0.044
Valine	g	0.101
Arginine	g	0.097
Histidine	g	0.041
Alanine	g	0.106

Amino Acids		
Aspartic acid	g	0.236
Glutamic acid	g	0.268
Glycine	g	0.065
Proline	g	0.087
Serine	g	0.105
Other		
Alcohol, ethyl	g	0
Caffeine	mg	0
Theobromine	mg	0

### IQF CAULIFLOWER FLORETS ¾" - 1 ½" (20 mm - 40 mm)

#### FOOD ALLERGY AND SENSITIVITY STATEMENT

Component & Derivatives	Present in Product	Present in Products manufactured on same line	Present in same manufacturing facility
1. <b>Peanut or its derivatives</b> , e.g. peanut - pieces, protein, oil, butter, flour and mandelona nuts, etc. Peanut may also be known as ground nut.	No	No	No
2. <b>Tree Nuts</b> (almond, brazil nuts, cashew, hazelnut, pecans, pine nuts (pinyon, pinon) pistachio, walnuts or their derivatives, e.g. nut butters and oils, etc	No	No	No
3. <b>Sesame</b> or its derivaties, e.g. paste and oil, etc	No	No	No
4. <b>Milk</b> or its derivatives, e.g. milk caseinate, whey and yogurt powder, etc	No	No	No
5. <b>Eggs</b> or its derivatives, e.g. frozen yolk, egg white powder and egg protien isolates, etc.	No	No	No
6. <b>Fish</b> or its derivatives, e.g. fish protein and extracts, etc	No	No	No
7. <b>Shellfish</b> (including crab, crayfish, lobster, prawn,shrimp) and Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives, e.g. extracts etc.	No	No	No
8. <b>Soy</b> or its derivates, e.g. lecithin, unrefined oil, tofu, protein isolates, etc.	No	No	No
9. <b>Wheat</b> or its derivatives, e.g. flour, starches, brans etc.	No	No	No
10. <b>Sulphites</b> , e.g. sulphur dioxide and sodium metabisulphites, etc	No	No	No
11. <b>Buckwheat</b>	No	No	No
12. <b>Mustard</b>	No	No	No
13. <b>Barley, Rye, Oats</b> (Gluten sources)	No	No	No
14. <b>Celery</b> (not including seeds)	No	No	No
15. <b>Corn</b>	No	No	No
16. <b>Monsodium Glutamate</b>	No	No	No
17. <b>Seeds</b> (Poppy, Sunflower, Cottonseed)	No	No	No
18. <b>Yellow 5</b> (Tartrazine)	No	No	No
19. <b>Latex</b>	No	No	No

#### ELABORATED BY

*Siliana J. Hernández B.*

Quality Control Manager

#### AUTHORIZED BY

*Ing. Raúl León Torres*

Director, Operations & Production