



## 1.0 DESCRIPTION

Broccoli Stalk are prepared from the fresh, clean, sound stalks of the broccoli plant (Brassica Oleracea) Italica group, by trimming, washing, blanching, sorting and properly training. The product is frozen in accordance with good commercial practices and maintained at temperatures necessary for preservation.

## 2.0 COUNTRY OF ORIGIN



**MEXICO** 

SPECIFICATION LIMITS				
SPECIFICATION	LIMIT			
Country of Origin The country (ies) of origin for this material shall be provided in writing by the supplier SENSORY				
Color	Shall possess good color typical of young tender broccoli			
Taste	The product shall have good characteristic normal flavor and be free from objectionable flavors or odors of any kind			
PHYSICAL				
Free of foreign or extraneous matter				
Size ¾"	1/2" x 1/2" by random length			
	Pieces < 1/4" -5%			
	Pieces < ½" in diameter information			
Texture	Firm, free from tough fibrous units.			
Minor Blemish/Discolored Units	10%			
Major Blemish/Discolored Units	5%			
CHEMICAL				
Peroxidase	Negative at time of pack			
MICROBIOLOGICAL				
Total Plate Count	100,000 UFC/g.			
Coliform	100 UFC/g			
Escherichia Coli	<10/ UFC/ g			
SHELF LIFE				
Shelf life	24 months Stored at 0°F or below			
SHIPPING AND STORAGE				
Temperature	0°F Product shall be transported and received under frozen conditions.			
Bio-Security Requirements				
Full truckload trailers must be delivered with				
seals intact and seal number recorded on the bill				
of lading.				
PACKAGING				
Staples, metal clips, plastic ties or twist ties of				

any kind are not acceptable. Incidental additive, if	
any, form shipping containers, liner, tanks, etc,	
shall consist only of those approved by the	
relevant governing bodies for the country in	
which the product will be used.	
Shipping container must be sealed properly to	
maintain material quality.	
COMPOSITION	
VENDOR INGREDIENT STATEMENT	
BROCCOLI	
PACKAGING IDENTIFICATION	
Case or tote under client request	Coding requirements:
	BROCCOLI STALK IQF
	1/2"
	Code Production

## **REFERENCIAS E INTERRELACIONES** 3.0

## 4.0 **CONTROL DE CAMBIOS**

Revisión	Descripción del cambio		Date
	Decía:	Ahora dice:	
0		Nueva Emisión:	October, 2017

ELABORÓ	REVISO	APROBÓ
Claudia Tinajero Ramírez	Laura Patricia Palacios	Jaime Usabiaga G.
QA Manager	QA Manager	General Manager

