

## Finished Product Specification

<b>PRODUCT NAME:</b>	IQF BROCCOLI CUTS	<b>ISSUE DATE:</b> 12/18/2015
<b>CLIENT /LABEL:</b>	UNIPRO FOODSERVICE	<b>SUPERSEDES:</b> -----
<b>PACK SIZE:</b>	1/30 LB BOLK CASES	<b>CURRENT DATE:</b> 12/18/2015
<b>PRODUCT UPC:</b>	44105 62021	<b>ITEM:</b> N/A

**GENERAL INFORMATION:** This product shall be processed and packaged under conditions that meet all requirements of the Federal Food, Drug and Cosmetic Act, the Fair Packaging and Labeling Act and all other Federal, State and Local regulations as applicable. The finished product, at the time of delivery, shall be in compliance with the same requirements and shall conform to these specifications unless modified by Mar Bran.

**INGREDIENT STATEMENT** Broccoli

**COLOR:** The outside of the stalk has a bright distinctive green.  
The top of the head has a bright, distinct green.  
The color may also include lighter colored areas on the outside of the head, which is typical of young and tender broccoli.

**FLAVOR AND ODOR:** The product has a good characteristic flavor and odor; it is free of foreign or off odors and flavors.

**SIZE:**

Length	5/8"-2"	85%
	<&>	5%
Stalks	3/4"x 3/4"x1"	90%
Head material	33%	

**SAMPLE SIZE:** 250 gr.

**DEFECTS:** The product shall be practically free from defects, but not limited to, fragments loose leaves, broken units, damaged or seriously damaged units, poorly trimmed stalks and extraneous vegetable material. Any combination of defects shall not affect the appearance or eating quality of the product.

**DEFECT TOLERANCES:**

a. Harmless extraneous vegetable material	1piece max.
b. Detached fragments	28gr.
c. Loose leaves	50 gr.

Blemishes: includes damaged and seriously damaged units. may be due to discoloration, insect, or mechanical injury

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d. Seriously damaged	1.5% max. by wt.
e. Total of Defects	4% max. by wt.
f. Fibrous stem	2% max. by wt.

**MATURITY:** Possesses a good character, tender and free from tough fiber, not less than 85% of the units are well-developed, not more than 15% are reasonably well-developed.

<b>MICROBIOLOGICAL STDS</b>	Standard plate count /g	100,000 cfu/g	BAM
	Coliforms /g	100 cfu/g	BAM
	E. coli / g	< 3MPN/g	BAM

**PRODUCT DATE CODING:** Julian date code format  
Year+ Julian date +ID Plant+ Period  
Plant : Plant 1 = MB  
Plant 2 = DV  
Plant 3 = EM  
Period: 1,2,3, etc.  
Example for December 18<sup>th</sup>, 2015 Plant 1, period 1 the corresponding code will be:  
5353MB1

**SHELF LIFE:** 24 months from production date


**PROCESSING:** Product is obtained by first trimming to size fresh raw broccoli heads, cut and delivered from the fields the same day. Sized product is then washed, blanched and chilled before being IQF (individually quick frozen), frozen product is then packed in bags, finally re-packed in corrugated cartons.

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**NUTRITION FACTS**

Serving size	1 cup (87g)	
Servings per container	About 156	
	<i>Amount Per Serving</i>	<i>% Daily Value (*)</i>
Calories	30	
Calories from fat	0	
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	20mg	1%
Total carbohydrate	4g	1%
Dietary fiber	2g	8%
Sugars	1g	
Protein	2g	
Vitamin A		0%
Vitamin C		50%
Calcium		2%
Iron		0%

\*Percent Daily Values are based on a 2,000 calorie diet.

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QUALITY ASSURANCE APPROVAL	CUSTOMER APPROVAL SIGNATURE
 Juan Manuel Jimenez	
Corporate QA and Food Safety Manager	Name and signature
Date: December 18 <sup>th</sup> ,2015	Title
	Date: