



## 20# Broccoli Cuts 25% Head Material

### 1. General Requirements:

The product shall be manufactured in accordance with current manufacturing practice 21 CFR, Part #110 and in compliance with all provisions of the Federal Food, Drug, and Cosmetic Act and Fair Packaging & Labeling Act. Additionally, the finished product and packaging shall conform to all applicable State and Local regulations.

### 2. Product Description:

Pack Style- The product shall be properly processed and frozen. The product shall meet all requirements for USDA standards for Grade A.

Prerequisite Quality Factors- The following prerequisite quality factors must be met whenever the product is graded: (1) Normal flavor and odor (2) Similar varietal characteristics (3) Free from grit and silt (4) Good overall brightness (5) The individual buds are reasonably well developed (6) Head material should be at least 62.5 gm. per 250 gm. Sample (7) Leaf material should not be more than 62.5 gm. Per 250 gm. sample.

Sizing- The sizing of the individual cuts shall range between 5.0 cm and 1.5 cm. No more than 15% by weight shall vary from the specified length.

<u>Classified Defects-</u>	<u>Defects</u>	<u>Min</u>	<u>Maj</u>	<u>Sev</u>	<u>Cri</u>
Blemished	Slightly (each 5 g increment)	x			
	Materially (each 5 g increment)		x		
	Seriously (each 5 g increment)			x	
Fiber	Nonwoody (each 5 g increment)	x			
	Woody (each 5 g increment)				x
Extraneous Material	Edible (each 2.5 g increment)				x
	Inedible (each 2.5 g increment)				x

### 3. Shelf Life and Storage:

Product shall be stored at temperatures not greater than 0 degrees Fahrenheit. Shelf life of product shall be 18 months when properly stored.

20# Broccoli Cuts  
25% head material

Pack Size: 20#  
Case Cube: 0.8  
16 x 11 x 8  
Case Weight:  
Net Weight: 20lbs  
Gross Weight: 21.5lbs  
Case per Pallet: 88 cases  
TI x HI 8 x 11  
Ingredients: Broccoli  
Country of Origin: Product of Mexico  
Packaging: Corrugated Case w/ Poly Bag  
Label: Garden Fresh

Nutritional Information

Suggested Ind. Serving Size	g	Selenium (ug)	Carbohydrates (g)	4
Suggested Ind.Serving QTY		Cholesterol (mg)	Sugars (g)	1
Serving Weight (grams)	85	Total Fat (g)	Vitamin A mcg	20
Servings per Case		Saturated Fat (g)	Vitamin B	
Calories	25	Trans Fat (g)	Vitamin B3	
Calories from Fat		Polyunsaturated (g)	Vitamin B1	
Sodium (mg)	15	Monounsaturated (g)	Vitamin B2	
		Potassium		
Dietary Fiber (g)	2	(mg)	Vitamin C mg	42
Protein (g)	2	Iron	Vitamin D	
Calcium mg	20	Folate (ug)	Vitamin E	