



IQF BROCCOLI FLORETS (GRADE A) * BRAND* BELOW ZERO*

- INGREDIENTS:** Broccoli. The product contains no additives and or preservatives.
- CUT AND SIZE:** Consists of uncut, full head material with the adjoining portion of stems removed. No attached leaves. Florets range in width from 20 mm to 40 mm (90% of declared size).
- BLANCH:** This product is blanched sufficiently to inactivate the peroxidase enzyme system.
- FREEZING METHOD:** Individual quick frozen (IQF)
- ORGANOLEPTIC STANDARDS** The product possesses a good characteristic normal odor, flavor and aroma, typical of fresh broccoli that has reached right maturity. Free from objectionable flavor or odor.
- COLOR:** The broccoli possesses a characteristic green color which may include lighter colored areas typical of young and tender broccoli that do not materially affect the appearance of the product. Product shall consist of bright green to light green stalks with dark green head material. Maximum tolerance for color variation or seriously discolored units is 5% total by weight.
- MAJOR DEFECTS:** No tolerance for foreign matter such as wood, stones, glass, plastic, metal or hair.
- MINOR DEFECT:** Not more than 2 units or 20% by count (whichever is greater) may show damage caused by poor trimming, pithiness or hollow stems, insect or pathological injury. Tolerance of 2.5% by weight for stem/stalk material.
- MICROBIOLOGICAL COUNT:** Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

	n	c	m	M
Total plate count	5	2	100,000 CFU/g	250,000 CFU/g
Total coliforms	5	2	100 CFU/g	1000 CFU/g
E. Coli	5	0	<10 CFU/g	
Listeria mono.	5	0	100 CFU/g	
Salmonella	5	0	negative/ 25g	

n = number of samples to be tested from a particular lot number.
 c = maximum number of samples allowed to be between m and M.
 m = microbiological limit which separates good quality from marginally acceptable quality
 M = microbiological limit which separates marginally acceptable quality from defective quality.

- GMO STATEMENT** This product has not been or is not issued genetically modified and it does not contain ingredients that have been genetically modified.
- PESTICIDES** Maximum residue levels established by Canadian authorities are respected.
- FOOD SAFETY** Food safety standards such as third-party audits are required.

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ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
Peanuts or its derivatives	No	No	No
Tree nuts or its derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Soy or its derivatives	No	No	No
Seafoods, shellfish or their derivatives	No	No	No
Fish or its derivatives	No	No	No
Wheat or its derivatives	No	No	No
Gluten	No	No	No
Sulphites	No	No	No
Mustard (all kind)	No	No	No
Monosodium glutamate	No	No	No
Corn	No	No	Yes
Celery	No	No	Yes

** Manufacturing plant has cross contamination prevention controls in place

STORAGE AND HANDLING: Transport and store at 0 °F or colder

SHELF LIFE: 24 months at 0 °F or colder

NUTRITIONAL INFORMATION:

Nutrition Facts	
Valeur nutritive	
Per 1 cup (85 g) pour 1 tasse (85 g)	
Calories 25	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0.3 g	1 %
Saturated / saturés 0 g	
+ Trans / trans 0 g	0 %
Carbohydrate / Glucides 4 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 1 g	1 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 0 mg	
Sodium 25 mg	1 %
Potassium 300 mg	6 %
Calcium 40 mg	3 %
Iron / Fer 0.75 mg	4 %
Vitamin A / Vitamine A 150 mcg	17 %
Vitamin C / Vitamine C 79 mg	88 %
Vitamin D / Vitamine D 0 mcg	0 %
*5% or less is a little , 15% or more is a lot	
*5% ou moins c'est peu , 15% ou plus c'est beaucoup	

PACKAGING: 6x2 kg

Code 6603

PREPARATION

Place frozen vegetables in a small amount of boiling water. Cook until desired tenderness. Cooking time for frozen vegetables is shorter than for fresh ones, drain thoroughly, season to taste. Cooking time may vary depending on the particular appliance used. Do not refreeze.

Revised 06 / 2021

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