

GENERAL DESCRIPTION:

Product name: IQF Broccoli 40/60

Article no.: 22017

Country of origin: POLAND

PRODUCT DESCRIPTION / QUALITY:

Appearance: cleaned and blanched, heath and sound florets,

Colour: green to light-green

Odour, taste: typical for broccoli , free from foreign flavour and odour

Texture: in frozen state: hard and brittle

In defrosted state.; soft nut firm

INGREDIENTS / DECLARATION:

Ingredients in descending order (details \geq 2%; Percentage according to QUID):

100% broccoli

Recommended declaration:

PACKAGING DECLARATION:

Lot code: P 4106 2111

Intrastat: 07108095

Packaging unit/Net weight: 4x2,5 kg

Cartons/layer: 3

Layers/palet: 10

Cartons/palet: 30

Weight bag (g) : 0,1 kg

Weight box (g):

Box size in mm (length/width/height):

STORAGE /SHELF LIFE:

Transport temperature: -18°C

Storage temperature: -18°C

Shelf life: 24 months

COOKING INSTRUCTIONS:

CHARACTERISTIC VALUES (with tolerances):

Chemical parameters:

Peroxidase: inactive

Dry matter:

Physical parameters:

Size: 40-60 mm

Cut:

Diameter:

Defects:

NUTRITIONAL VALUE: (per 100g)

x calculated values

□ analyzed values

Energy 100g	102 kJ	34 kcal
Protein	2,7 g	g
Carbohydrates	4,7 g	g
Of which: sugars (Mono- and Disaccaride's)	g	
Fat	0,4 g	g
Of which:		
1 – saturated fatty acids	g	
2 – cis-monounsaturated fatty acids	g	
3 – cis-polyunsaturated fatty acids	g	
4 – trans-unsaturated fatty acids	g	
1 + 2 + 3 + 4 = total fat	g	
Cholesterol	0 g	
Dietary Fibre	2,3 g	
Sodium	6 mg	
Bread units		

PRODUCT PHOTO



ALLERGENS:

	yes	no	comment (source if "yes")
Cereals containing gluten (wheat, ..) and products of it		x	
Crustacean and products of it		x	
Egg and egg products		x	
Fish and fish products		x	
Peanuts and peanut products		x	
Soybean and soybean products		x	
Milk and milk products (incl. Lactose)		x	
Nuts and nut products		x	
Sesame seed and sesame seed products		x	
Celery and celery products		x	
Mustard and mustard products		x	
Sulfite > 10 mg/kg		x	
Lupine		x	
Molluscs		x	

OTHER CHARACTERISTICS

	yes	no	comment (source if "yes")
Free of meat and meat products		x	
Free of animal products (incl. egg, honey, milk..)		x	

MICROBIOLOGICAL LIMITS:

Property	N	c	m	M	unity	method	comment
Aerobic Plate Count	5	2	-	-	cfu/g		
Coliforms	5	2	-	-	cfu/g		
E – Coli	5	1	5x10 ²	1x10 ³	cfu/g		
Staph. aureus	5	1	1x10 ²	5x10 ²	cfu/g		
Listeria monocytog.	5	1			cfu/g		
Yeast and Moulds	5	2	-	-	cfu/g		

Salmonella: 0/25 g – **absent in 25g**

When values are given for n and c the standards are based on the ICMF system with definition of:

n: number of sample units chosen separately and independently.

c: maximum allowable number of results between m and M.

m: level of the test organism which is acceptable and attainable in food. It separates good quality from marginally acceptable quality; up to and including M.

M: the upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable.

When no values are given for n and c the standards for m and M represent GMP and Maximum levels.

ADDITIONAL INFORMATION:

AMA-SIGN:

LEGAL AND GENERAL REQUIREMENTS:

The delivered product must be safe according to the Austrian food legislation and free of pathogens. Substances that are allowed but have to be declared must be brought to our knowledge. The manufacturing must be done according to the highest possible hygiene standards. The raw materials and the manufactured product must be stored and processed according to good commercial practice and be kept from all influences reducing quality. Defects of quality are charged totally on the deliverer.

The product must match the tolerances for fungicides and insecticides in the Austrian fungicide regulation in the latest issue. The limits in the appendix are obligatory for the deliverer.

No part of the material or process (where defined) can be changed without written agreement from the receiving company.

The delivered product must be free of any detectable GMO components.

IMMLER & Co GmbH, 1200 Wien * Dresdner Strasse 38-40 / 1.OG * Tel.: 01 / 33 23 141 0

Geschäftsführer: Jürgen Wohlmuther; Sitz und Firmenbuchgericht Wien

Firmenbuch: FN213525 - UID Nr.: ATU52491101

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Handel mit TIEFKÜHLPRODUKTEN
