



**PFI/IQF/SPEC-09: FG SPECIFICATON CAULIFLOWER RICE 5-20 MM**

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<b>DESCRIPTION</b>		
The IQF should be 100% natural with natural flavor of typical well matured CAULIFLOWER and free from off flavor & off notes. The cauliflower is washed, diced into rice of 5-20 mm, blanched and frozen by individual quick freezing technique to the desired product core temperature of -18°C.		
<b>S.NO</b>	<b>Characteristics attributes</b>	<b>Characteristics description / specification</b>
1	<b>Process</b>	Individually Quick Frozen Cauliflower Rice
2	<b>Origin</b>	India
3	<b>Treatment</b>	The cauliflower rice are blanched at 92°C for about 3 to 4 Minutes to deactivate enzymes and reduce microbial load.
4	<b>Physical Parameters</b>	
	Product Size	Rice 5-20 mm cutting 5 – 20 mm – 80% of the florets. < 8 % 5 mm > 20 mm 2 %
5	<b>Chemical characteristics</b>	
	Enzyme Activities	Negative
6	<b>Microbiological Characteristics</b>	
	Total Plate Count	Less than 1,00,000 cfu/g.
	Coli form Count	Less than 1,000 cfu/g.
	Yeasts & Moulds	Absent
	E-coli	Max10 cfu/g
	Stap.aureus	Max 5 cfu/g
	Salmonella	Absent/25gms
7	<b>Storage condition</b>	-18° c





**Pellagic Food  
Ingredients (P) Ltd.**  
Supplier of natural food ingredients

An ISO 22000:2005 Certified Company



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8	<b>Sensory Analysis:</b>	
	Physical appearance	Hard in frozen
	Color	Cream yellow (Acceptable range)
	Taste / Smell	Characteristic taste / flavors of Cauliflower Florets
	Moisture	Contains 80% to 85%
9	<b>Defect Tolerance Limits (2kg)</b>	Major Blemish > 5 mm = 15, Minor Blemish > 3mm to < 10 mm = 20 Undersize – 10 -15 % w Oversize – 5 - 8% w , w/w E.V.M – NIL
10	<b>Foreign Bodies:</b>	
	Rotten / Molds vegetables	None
	Other Foreign Bodies	None

<b>COMPOSITION OF PRODUCTS:</b>	IQF Cauliflower Rice
<b>POINT OF ORIGIN:</b>	INDIAN
<b>METHOD OF PRODUCTION:</b>	INDIVIDUAL QUICK FREEZING TECHNIQUE
<b>METHODS OF PACKAGING AND DELIVERING:</b>	THE MATERIAL IS BULK PACK IN 30 KG PACK & 10 KG IN 5 PLY CORRUGATED BOX. .
<b>STORAGE CONDITION: -18°C</b>	-18°C
<b>PREPARATION AND / OR HANDLING BEFORE USE OR PROCESSING:</b>	EVALUATE FG QUALITY FOR FIRMNESS, WEIGHT, FRESHNESS AND EXTRANEIOUS VEGETABLE MATTER
<b>SHELF LIFE:</b>	24 MONTHS ROM DATE OF PRODUCTION AND STORED AT -18°C.
<b>ALLENGEN DECLARATION:</b>	NOT APPLICABLE

PELLAGIC FOOD INGREDIENTS (P) LTD

*Handwritten signature*  
Quality Control

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