



PFI/IQF/SPEC-09: FG SPECIFICATON CAULIFLOWER FLORETS 20-40 MM

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DESCRIPTION		
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, cut into florets of 20-40 MM, blanched and frozen by individual quick freezing technique to the desired product core temperature of -18°C.		
S.NO	Characteristics attributes	Characteristics description / specification
1	Process	Individually Quick Frozen Cauliflower Florets
2	Origin	India
3	Treatment	The cauliflower florets are blanched at 92°C for about 3 to 4 Minutes to deactivate enzymes and reduce microbial load.
4	Physical Parameters	
	Product Size	20-40mm cutting 20-40mm – 80% of the florets. < 8 % 20 mm > 40 mm 2 %
5	Chemical characteristics	
	Enzyme Activities	Negative
6	Microbiological Characteristics	
	Total Plate Count	Less than 1,00,000 cfu/g.
	Coli form Count	Absent
	Yeasts & Moulds	Absent
	E-coli	Max10 cfu/g
	Stap.aureus	Max 5 cfu/g
	Salmonella	Absent/25gms
7	Storage condition	-18° c



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

An ISO 22000:2005 Certified Company



CIN:U15500KA2012PTC06282

8	Sensory Analysis:	
	Physical appearance	Hard in frozen
	Color	Cream yellow (Acceptable range)
	Taste / Smell	Characteristic taste / flavors of Cauliflower Florets
	Moisture	Contains 80% to 85%
9	Defect Tolerance Limits (2kg)	Major Blemish > 40 mm = 15, Minor Blemish > 12mm to < 15mm = 20 Undersize – 10 -15 % w Oversize – 5 - 8% w , w/w E.V.M – NIL
10	Foreign Bodies:	
	Rotten / Molds vegetables	None
	Other Foreign Bodies	None

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

For PELLAGIC FOOD INGREDIENTS (P) LTD

Thurish
Quality Control

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