



CIN:U15500KA2012PTC06282

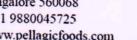
Created date: 01.02.2020

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

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	













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: 418°C	-118°C
PREPARATION AND / OR HANDLING BEFORE USE OR PROCESSING:	EVALUATE FG QUALITY FOR FIRMNESS, WEIGHT, FRESHNESS AND EXTRANEOUS VEGETABLE MATTER
SHELF LIFE:	24 MONTHS ROM DATE OF PRODUCTION AND STORED AT 18°C.
ALL ENGEN DEGLADATION.	NOT ADDITIONED F
ALLENGEN DECLARATION:	NOT APPLICABLE

For PELLAGIC FOOD INGREDIENTS (P) LTD

Quality Control





