



**PFI/IQF/SPEC-09: FG SPECIFICATON CAULIFLOWER FLORETS 40-60 MM**

**Created date: 01.02.2020**

**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 40-60 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	<b>Process</b>	Individually Quick Frozen Cauliflower Florets
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	40-60mm cutting 40-60mm – 80% of the florets. <40 mm 8 % > 60 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	Absent
	Yeasts & Moulds	Less than 1,000 cfu/g.
	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



CIN:U15500KA2012PTC06282

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 > 60 mm = 15, Minor Blemish > 12mm to < 15mm = 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 Florets
<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 For PELLAGIC FOOD INGREDIENTS (P) LTD

*Handwritten Signature*  
Quality Control

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