



IQF CONVENTIONAL GREEN ZUCCHINI

PRODUCT ATTRIBUTES

Type	Qtr/Slice Smooth	Qtr/ Slice Crinkle	½ Smooth Slice
Item No.	2015	2016	2017
Size	3/8" thick (9.5 mm)	3/8" thick (9.5mm)	3/8" thick
Peroxidase	Negative		
Color	Medium to dark green skin with light flesh		
Flavor	Typical of fresh Zucchini		
Texture	Tender – typical of blanched Zucchini		
Microbiological (m/M Levels)	APC:	25,000/50,000 /g	
	Coliform:	100/200 /g	
	E. coli	Negative (<10/g)	
	Free of non-spore forming pathogenic organisms		

INGREDIENT DECLARATION

Zucchini

PACKAGING

1,200 & 1,300 lbs poly bag in fiber tote

RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at minimum 0°F (-18°C).

SHELF LIFE

20 months when stored at recommended storage temperature.

CEBRO QUALITY CONTROL

Cebro Frozen Foods products meet all Public Health Standards and are produced in accordance with good manufacturing practice.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

Please contact a Cebro Frozen Foods sales representative for pricing.

2100 Orestimba Road ▪ Newman, CA 95360 ▪ Phone (209)862-0150 ▪ Fax (209)862-0717