



IQF CAULIFLOWER

PRODUCT ATTRIBUTES

Type	Fines	Pearls
Item No.	5010	5011
Size	<3/8"	3/8 – 7/8"
Peroxidase	Negative	
Total Defects	14% maximum	
Color	White to Creamy White	
Flavor	Typical of fresh Cauliflower	
Texture	Tender, typical of blanched cauliflower	
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

Cauliflower

PACKAGING

1,200 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.

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