



IQF CHOPPED BROCCOLI

PRODUCT ATTRIBUTES

| | | |
|--|---|--|
| Type | 3/8" Chop | 1/2" Chop |
| Item No. | 1015 | 1016 |
| Size | 3/8 x 3/8 x 3/8" Head & Stem 25% minimum Head Mat'l | 1/2 x 1/2 x 1/2" Head & Stem 25% minimum Head Mat'l |
| Peroxidase | Negative | |
| Color | Light to medium green | |
| Flavor | Typical of young broccoli | |
| Texture | Tender, typical of blanched broccoli | |
| 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

Broccoli

PACKAGING

1,100 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