

1 PRODUCT DESCRIPTION

Ingredients	100% broccoli				
Latin name	<i>Brassica oleracea</i> L. convar. <i>bortrytis</i>				
Sorting	Caliber: 15/30 mm -- 20/40 mm -- 30/50 mm -- 40/60 mm -- 60+ mm <table border="1"> <thead> <tr> <th></th><th>Max/kg</th></tr> </thead> <tbody> <tr> <td>> or < required caliber</td><td>20% weight</td></tr> </tbody> </table>		Max/kg	> or < required caliber	20% weight
	Max/kg				
> or < required caliber	20% weight				
Country of origin	Poland, Spain, Egypt and China				
Cropping period	October				
HS-code	0710 8095				
Certification	BRC, IFS, ACS				
GMO	The product is from non-GMO sources and not subject to GMO labeling				
Additieven	None				
Ionisatie	No				

2 TECHNOLOGY



3 PHYSICAL PARAMETERS

Sensory properties	Color: soft green, a few soft yellow-green pieces are possible Taste: typical and fresh taste, no strange taste Smell: pleasantly fresh smell, no strange smell Consistence: not tough		
Defects	Type	Av/kg	Max/kg
	Foreign objects	0 pcs	0 pcs
	Vegetable foreign matter, traces of leaves	0% weight	2% weight
	Discoloration (brown or red >20 mm)	2 pcs	
	Small spots (2-6mm)	3 pcs	
	Large spots (>6mm)	2 pcs	
	Ripening	2 pcs	
	Not cut well, stems too long	10 pcs	
	Stems		1% weight
Metal detection	Ferrous: 3,5mm Non-Ferrous: 3,5mm Stainless steel: 4,5mm		

4 CHEMICAL PARAMETERS

Heavy metals	According to European legislation
Pesticides	According to European legislation
Chlorate & perchlorate	According to European legislation

5 MICROBIOLOGICAL PARAMETERS

Parameter	Target	Maximum	Method
Total aerobic count	< 500 000 cfu/g	< 1 500 000 cfu/g	ISO 4833
Total coliforms	< 1000 cfu/g	< 5000 cfu/g	ISO 4832
<i>Escherichia coli</i>	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
<i>Bacillus cereus</i>	< 100 cfu/g	< 100 cfu/g	AFNOR BRD 07/26-22/03
<i>Staphylococcus aureus</i>	< 10 cfu/g	< 100 cfu/g	ISO 6888-2
Moulds	< 100 cfu/g	< 1000 cfu/g	ISO 21527-1
Yeasts	< 100 cfu/g	< 5000 cfu/g	ISO 21527-1
<i>Salmonella</i>	Absent/25g	Absent/25g	AFNOR BRD-07/11-12/05 Rapid Salmonella
<i>Listeria monocytogenes</i>	Absent/25g	< 100 cfu/g	AFNOR BRD 07/16-01/09

6 NUTRITIONAL VALUE

Per 100g (Source: Belgische voedingsmiddelen tabel – Nubel)

Energy	84 kJ/20 kcal
Fat	<0,5 g
Saturated fats	<0,1 g
Carbohydrate	2,0 g
Sugars	2,0 g
Protein	3,0 g
Fiber	3,1 g
Salt	0,03 g (coming from sodium)

7 PREPARATION

Cook the deep-frozen product for 10 to 12 minutes in boiling water and add a bit of salt. Heat thoroughly to the core before consumption. Season to taste. When defrosted, do not refreeze.

8 STORAGE INFORMATION

Storage	Minimum -18°C
Transport	Minimum -18°C
Shelf life	24 maanden
Preservation	Refrigerator: (2 à 4°C): 24h; * -6°C: 1 week ; ** -12°C: 1 month; ***-18°C: see expiry date

9 PACKING AND LABELLING

Packing

24x400/450g, 10x1kg, 4x2,5kg, 2x5kg, 1x20kg, octobins, totes or according to customers requirements
Primary packaging is food grade

Labelling

Productname, net weight, expiration date, amount per box, production code or according to the specifications of the customer.

Packing waste

Conform 97/129/EC

Film	Carton	Tape	Box and pallet label	Wooden pallet	Shrink wrap
					
Plastic	Paper	Plastic	Paper	Wood	Plastic

Follow the local collection rules

Lot code

LX₁X₂X₃X₄DD → refers to the packaging date

L = Lot code

X₁ = Last digit of the year

X₂X₃ = Week of the year

X₄ = Day of the week

DD = Diepvries Dejaeghere

10 ALLERGENS

Based on the LeDa-allergenlist

Explanation

Indicates when one of the following allergens occurs in the recipe or in one of the ingredients. In case of possible cross-contamination, the allergen is not present in the recipe but cross-contamination cannot be fully excluded by the process.

Allergen	Not present in recipe	Present in recipe	Possible cross-contamination
Cereals containing gluten (wheat, spelt, Khorasan wheat/kamut, rye, barley, oats)	✓		
Crustaceans	✓		
Eggs	✓		
Fish	✓		
Peanuts	✓		
Soy	✓		
Milk (including lactose)	✓		
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts)	✓		
Celery			✓
Mustard	✓		
Sesame seeds	✓		
Sulphur dioxide and sulphites at concentration more than 10 mg/kg or 10 mg/l in terms of the total SO ₂	✓		
Lupin	✓		
Molluscs	✓		

11 APPROVAL

Supplier :

Customer :

Name : **Lien Lecluyse**
Function : **Quality Manager**
Date : **27/02/2026**
Signature :

Name :
Function :
Date :
Signature :

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