

1 PRODUCT DESCRIPTION

Ingredients	100% cauliflower				
Latin name	Brassica oleracea var. Botrytis (L.) ALEF. var. botrytis L.				
Sorting	Length: not applicable				
	Caliber: 5/15 mm -- 15/30 mm -- 30/50 mm -- 30/60mm -- 50+ mm				
	Av/kg				Max/kg
	> or < required caliber				10% weight
					14% weight
	Measured on the smallest side (bar calibrated)				
	Amount of solid florets:				
	5/15 mm	15/30 mm	30/50 mm	30/60 mm	50+mm
	N/A	Minimal 70%	Minimal 65%	Minimal 65%	Minimal 70%
Country of origin	Belgium, France				
Cropping period	July + October-November				
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: white to cream Taste: typical and fresh taste, no strange taste Smell: pleasantly fresh smell, no strange smell Consistence: not tough
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Defects

Type	Av/kg	Max/kg
Foreign objects	0 pcs	0 pcs
Vegetable foreign matter, traces of leaves	2% weight	5% weight
Discolored florets	3% weight	5% weight
Blemished	5 pcs	8 pcs
Amount of stems without florets	15% weight	18% weight
Small pieces		
< 5mm	5/15mm	5% weight
< 10mm	15/30mm	8% weight
	30/50mm	
	30/60mm	
	50+mm	12% 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	74 kJ/18 kcal
Fat	<0,5 g
Saturated fats	<0,1 g
Carbohydrate	2,1 g
Sugars	1,6 g
Protein	1,9 g
Fiber	2,2 g
Salt	0,05 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	LX ₁ X ₂ X ₃ X ₄ DD → refers to the packaging date L = Lot code X ₁ = Last digit of the year X ₂ X ₃ = Week of the year X ₄ = 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 :

Flanders Best NV
Peperstraat 16
B-8920 St. Juliane - Langemark
(32)57 489 770 - (32)57 488 174
BTW BE 0476 813 891