

PRODUCT CODE: FG1500040

SPECIFICATION: Freeze-Dried Cauliflower Powder 40 Mesh – 10kg

GENERAL Product obtained by freeze drying of frozen cut Cauliflower. Grinding occurs after freeze drying.

PHYSICAL PROPERTIES Flavor (taste and odor) and Color: Off white typical of cauliflower .
Freeze dried cauliflower are produced with raw materials whose quality is subject to natural variations. Therefore, deviation in sensory cannot be excluded between lots.
A_w: < 0.3 (indicative value, measured once per year)

CHEMICAL PROPERTIES

Parameter	Target	Method
Moisture Content	< 4%	Oven (4 hrs – 70° C under vacuum)

MICROBIOLOGICAL PROPERTIES

Test	Target	Method
Total Plate Count	< 100,000 per g	As Supplied
Total Coliform	< 100 per g	As Supplied
E. Coli	< 10 per g	As Supplied
Yeast	< 5,000 per g	As Supplied
Mould	< 5,000 per g	As Supplied
Salmonella	Absence in 375 g	As Supplied

SHELF LIFE PROPERTIES The shelf life is 18 months from date of packing. The material must be stored in its original airtight packaging. The storage temperature should not exceed 25°C avoiding heat and direct sunlight.

INGREDIENT DECLARATION Cauliflower.
Free from additives

NUTRITIONAL INFORMATION

Energy (Cal/100 g)	286
- Energy from fat (Cal/100 g)	5.4
Moisture (g/100 g)	4
Ash (g/100 g)	2.8
Protein (g/100 g)	6.5
Fat (g/100 g)	0.6
- Saturated fat (g/100 g)	
- Trans-fat (g/100 g)	0
- Cholesterol (g/100 g)	0
Total carbohydrates (g/100 g)	76.8
- Sugar (g/100 g)	63.6
- Added Sugar (g/100 g)	0
- Dietary Fibre (g/100 g)	13.2
Minerals	0.26
- Sodium (g/100 g)	172
- Calcium (mg/100 g)	550
- Potassium (mg/100 g)	-
- Iron (mg/100 g)	-

Vitamins	
- Vitamin A (mg/100 g)	20
- Vitamin C (mg/100 g)	82
- Vitamin D (mg/100 g)	-

Nutritional information is indicative and has been calculated using data from suppliers or the USDA National Nutrient Database for Standard Reference Legacy Release, April 2018.

FOOD SAFETY

To the best of our knowledge, none of our products, including additives and processing aids, are derived from genetically modified organisms. No labelling declaration is needed according to FDA regulations. To the best of our knowledge, none of our products, including additives and processing aids, are irradiated. All our primary packing materials are Food Grade and compliant with 21 CFR. Product is manufactured in accordance with all FDA requirements promulgated in CFR 21 and meets all federal and state regulations for food product.

PRODUCT GUARANTEE

	EU	US	OTHER
Conform to local regulation for pesticides, heavy metals and aflatoxins		X	

ALLERGEN INFORMATION

ALLERGEN LIST	Present in product	
	Yes	No
Wheat and products thereof		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Sesame and products thereof		X
Milk and products thereof (including Lactose)		X
Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts, and products thereof		X
Sesame and products thereof		X

DIETARY SUITABILITY

	Suitable for	Certificate available	Criteria not checked
Vegetarian diet	Yes	No	-
Vegan diet	Yes	No	-
Kosher	Yes	Yes	-
Halal	Yes	No	-

PACKAGING INFORMATION

The Product will be packed into a bag weight 10kgs, and placed into a cardboard box. Weights and measurements will be confirmed at first production. Each box will have a printed label with the following information:

- Production Code
- Product Description
- Net Weight
- Best Before Date
- Lot Number

DEFECT TOLERANCES

Defects	Max	Description
Critical	0 / 100 kg	Metal, glass, wood, stone > cm, hard plastic pieces
Major	1 / 100 kg	Stone, string, soft plastic, hair, insects
Minor	n/a	Stem, leaf, and plant stalks

ADDITIONAL INFORMATION

CERTIFICATE OF ANALYSIS

Certificate of analysis is available upon request. Our standard CoA will mention micro testing. If you require an additional test, it needs to be defined prior to the first order, otherwise we would not be able to fulfil your requirements.

This specification has been established according to the best of our knowledge. This is the customer responsibility to make sure that the specified material is used in accordance with the legislation in force in their country of sales for their specific use.

SIGNED ON BEHALF OF

Chaucer Foods Inc		Customer	
Name	Sandra Sanderson	Name	
Position	Group Regulatory Manager	Position	
Date	17/11/2021	Date	
Signature	<i>Sandra Sanderson</i>	Signature	
		Company stamp or address	