



PRODUCT ATTRIBUTES

Type	½” Florets		
Item No.	1016		
Size	½”		
	20% > ¾”		
	5% < ¼”		
Peroxidase	Negative at 3.5 minutes		
Microbiological (max)	APC:	100,000 cfu/g	
	Coliform:	200 cfu/g	
	E. coli	<10 cfu/g	
	Listeria mono.	Negative/25g	
	Salmonella	Negative/375g	
Sample Size	20oz		
Color	Medium to dark green		
Organoleptic	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli. No woody fiber. No off-odors.		
Development	≥ 90% Well Developed		
General Quality (max)	Serious Blemish: 1%	Leaf Material:	5%
	Blemish: 2%	EVM:	None
	Grit/Sand: None		
	Foreign Material: None		

INGREDIENT DECLARATION

Broccoli

PACKAGING OPTIONS

Poly bags, Cases & Bulk Totes.
Contact sales representative for additional information

RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at maximum 0°F (-18°C).

SHELF LIFE

20 months when stored at recommended storage temperature.

CEBRO FOOD SAFETY & QUALITY CONTROL

Cebro Frozen Foods products meet all Public Health Standards and are produced in accordance with good manufacturing practice. All products are run under FSMA guidance and adhere to Cebro’s established Food Safety plan. All products are subjected to a validated and verified microbiological kill step and metal detection.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

Please contact a Cebro Frozen Foods sales representative for pricing.

Revised: 10/25/2022
Supersedes: 3/23/2022
Reviewed 10/25/2022
Approval: *Mathew Travao*



IQF BROCCOLI CUTS

PRODUCT ATTRIBUTES

Head %	25%	30%	35%	40%	45%	50%	60%	70%
Item No.	1026	1032	1027	1028	1029	1030	1031	1033
Size	1pc/5lbs > 2"							
	10% < 1/2"							
	5% < 1/4"							
Peroxidase	Negative at 3.5 minutes							
Microbiological (max)	APC:		100,000 cfu/g					
	Coliform:		200 cfu/g					
	E. coli		<10 cfu/g					
	Listeria mono.		Negative/25g					
	Salmonella		Negative/375g					
Sample Size	20oz							
Color	Light to medium green							
Organoleptic	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli. No woody fiber. No off-odors.							
General Quality (max)	Serious Blemish: 1pc				EVM:		None	
	Blemish:		3pcs		Grit/Sand:		None	
	Leaf Material:		5%		Foreign Material:		None	

INGREDIENT DECLARATION

Broccoli

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SHELF LIFE

20 months when stored at recommended storage temperature.

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AGRICULTURAL HERBICIDES & PESTICIDES

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Revised: 10/25/2022
Supersedes: 10/16/2020
Reviewed 10/25/2022
Approval: *Mathew Travao*



IQF BROCCOLI FINES

PRODUCT ATTRIBUTES

Type	Fines
Item No.	1010
Size	Thru a 3/8" screen 0% > 3/8"
Peroxidase	Negative at 3.5 minutes
Microbiological (max)	APC: 100,000 cfu/g Coliform: 200 cfu/g E. coli <10 cfu/g Listeria mono. Negative/25g Salmonella Negative/375g
Sample Size	10oz
Color	Medium to dark green
Organoleptic	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli fines. No off-odors
General Quality (max)	Blemish: 2% Clumps >2": 0% Foreign Material: None

INGREDIENT DECLARATION

Broccoli

PACKAGING OPTIONS

Poly bags, Cases & Bulk Totes.
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RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at maximum 0°F (-18°C).

SHELF LIFE

20 months when stored at recommended storage temperature.

CEBRO FOOD SAFETY & QUALITY CONTROL

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AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

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Revised: 10/20/2022
Supersedes: 10/16/2020
Reviewed 10/25/2022
Approval: *Mathew Travao*



PRODUCT ATTRIBUTES

Type	Small Florets	Large Florets	Random Head Material	Small Head Material
Item No.	1011	1012	1013	1014
Size	¾” – 1 ½”	1 ¼” – 2 ¼”	¾” – 2 ½”	<2”
	0% > 2”	0% > 3”	0% > 3”	0% > 2”
	5% < ¼”	5% > 2 ½”	5% < ¼”	5% > 1 ½”
		5% < ¼”		8% < ¼”
Peroxidase	Negative at 3.5 minutes			
Microbiological (max)	APC:	100,000 cfu/g		
	Coliform:	200 cfu/g		
	E. coli	<10 cfu/g		
	Listeria mono.	Negative/25g		
	Salmonella	Negative/375g		
Sample Size	20oz			
Color	Medium to dark green			
Organoleptic	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli. No woody fiber. No off-odors.			
Development	≥ 90% Well Developed			
General Quality (max)	Serious Blemish:	0.65%	Leaf Material:	5%
	Blemish:	4%	EVM:	None
	Damage:	6%	Grit/Sand:	None
	Total Defects:	10%	Foreign Material:	None

INGREDIENT DECLARATION

Broccoli

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Poly bags, Cases & Bulk Totes.
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SHELF LIFE

20 months when stored at recommended storage temperature.

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AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

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Revised: 10/25/2022
Supersedes: 12/8/2021
Reviewed 10/25/2022
Approval: *Mathew Travao*



IQF BROCCOLI SORT-OUTS

PRODUCT ATTRIBUTES

Type	Large Floret Sort-Outs	Small Floret Sort-Outs
Item No.	1040	1041
Size	1 ¼” – 3 ½”	¾” – 2 ¾”

Peroxidase	Negative at 3.5 minutes	
Microbiological (max)	APC:	100,000 cfu/g
	Coliform:	200 cfu/g
	E. coli	<10 cfu/g
	Listeria mono.	Negative/25g
	Salmonella	Negative/375g

Sample Size	20oz	
General Quality (max)	Grit/Sand:	None
	Foreign Material:	None

INGREDIENT DECLARATION

Broccoli

PACKAGING OPTIONS

Poly bags, Cases & Bulk Totes.
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RECOMMENDED STORAGE

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SHELF LIFE

20 months when stored at recommended storage temperature.

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AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

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Revised: 10/25/2022
Supersedes: 10/16/2020
Reviewed 10/25/2022
Approval: *Mathew Travao*



IQF BROCCOLI STALK

PRODUCT ATTRIBUTES

Type	3/8" Diced	1/2" Diced	3/4" Diced
Item No.	1019	1020	1021
Size	3/8" x 3/8" x 3/8"	1/2" x 1/2" x 1/2"	3/4" x 3/4" x 3/4"
	0% > 1/2"	0% > 3/4"	0% > 1"
Peroxidase	Negative at 3.5 minutes		
Microbiological (max)	APC:	100,000 cfu/g	
	Coliform:	200 cfu/g	
	E. coli	<10 cfu/g	
	Listeria mono.	Negative/25g	
	Salmonella	Negative/375g	
Sample Size	20oz		
Color	Light to medium green		
Organoleptic	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli. No woody fiber. No off-odors.		
General Quality (max)	Serious Blemish:	1pc	
	Blemish:	3pc	EVM: None
	Total Defects:	7%	Grit/Sand: None
	Leaf Material:	5%	Foreign Material: None

INGREDIENT DECLARATION

Broccoli

PACKAGING OPTIONS

Poly bags, Cases & Bulk Totes.
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RECOMMENDED STORAGE

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AGRICULTURAL HERBICIDES & PESTICIDES

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Revised: 10/25/2022
Supersedes: 10/16/2020
Reviewed 10/25/2022
Approval: *Mathew Travao*



IQF CHOPPED BROCCOLI

PRODUCT ATTRIBUTES

Type	3/8" Chop	1/2" Chop
Item No.	1034	1024
Size	3/8" x 3/8" 3/8"	1/2" x 1/2" x 1/2"
	0% > 3/4"	0% > 3/4"
Peroxidase	Negative at 3.5 minutes	
Microbiological (max)	APC:	100,000 cfu/g
	Coliform:	200 cfu/g
	E. coli	<10 cfu/g
	Listeria mono.	Negative/25g
	Salmonella	Negative/375g
Sample Size	20oz	
Head Material	35% minimum	
Color	Light to medium green	
Organoleptic	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli. No woody fiber. No off-odors.	
General Quality (max)	Serious Blemish: 1%	EVM: None
	Blemish: 2%	Grit/Sand: None
	Leaf Material: 5%	Foreign Material: None

INGREDIENT DECLARATION

Broccoli

PACKAGING OPTIONS

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Revised: 10/25/2022
Supersedes: 3/02/2021
Reviewed 10/25/2022
Approval: *Mathew Travao*



IQF CHOPPED BROCCOLI

PRODUCT ATTRIBUTES

Type	3/8" Chop	1/2" Chop	3/4" Chop
Item No.	1022	1023	1025
Size	3/8" x 3/8" x 3/8"	1/2" x 1/2" x 1/2"	3/4" x 3/4" x 3/4"
	0% > 3/4"	0% > 3/4"	0% > 1"
Peroxidase	Negative at 3.5 minutes		
Microbiological (max)	APC:	100,000 cfu/g	
	Coliform:	200 cfu/g	
	E. coli	<10 cfu/g	
	Listeria mono.	Negative/25g	
	Salmonella	Negative/375g	
Sample Size	20oz		
Head Material	25% minimum		
Color	Light to medium green		
Organoleptic	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli. No woody fiber. No off-odors.		
General Quality (max)	Serious Blemish: 1%	EVM:	None
	Blemish: 2%	Grit/Sand:	None
	Leaf Material: 5%	Foreign Material:	None

INGREDIENT DECLARATION

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