



# IQF 100% ORGANIC BROCCOLI CUTS

(Labeled as “IQF Organic Broccoli Cuts” for shipments to Canada)

## PRODUCT ATTRIBUTES

<b>Head %</b>	<b>25%</b>	<b>30%</b>	<b>35%</b>	<b>40%</b>	<b>45%</b>	<b>50%</b>	<b>60%</b>	<b>70%</b>
<b>Item No.</b>	<b>1526</b>	<b>1532</b>	<b>1527</b>	<b>1528</b>	<b>1529</b>	<b>1530</b>	<b>1531</b>	<b>1533</b>
<b>Size</b>	1pc/5lbs > 2” 10% < ½” 5% < ¼”							
<b>Peroxidase</b>	Negative at 3.5 minutes							
<b>Microbiological (max)</b>	APC:		100,000 cfu/g					
	Coliform:		200 cfu/g					
	E. coli		<10 cfu/g					
	Listeria mono.		Negative/25g					
	Salmonella		Negative/375g					
<b>Sample Size</b>	20oz							
<b>Color</b>	Light to medium green							
<b>Organoleptic</b>	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli. No woody fiber. No off-odors.							
<b>General Quality (max)</b>	Serious Blemish: 1pc				EVM:		None	
	Blemish:		3pcs		Grit/Sand:		None	
	Leaf Material:		5%		Foreign Material:		None	

## INGREDIENT DECLARATION

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



## IQF 100% ORGANIC BROCCOLI FINES

(Labeled as “IQF Organic Broccoli Fines” for shipments to Canada)

### PRODUCT ATTRIBUTES

<b>Type</b>	Fines
<b>Item No.</b>	<b>1510</b>
<b>Size</b>	Thru a 3/8” screen 0% > 3/8”
<b>Peroxidase</b>	Negative at 3.5 minutes
<b>Microbiological (max)</b>	APC: 100,000 cfu/g Coliform: 200 cfu/g E. coli <10 cfu/g Listeria mono. Negative/25g Salmonella Negative/375g
<b>Sample Size</b>	10oz
<b>Color</b>	Medium to dark green
<b>Organoleptic</b>	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli fines. No off-odors
<b>General Quality (max)</b>	Blemish: 2% Clumps >2”: 0% Foreign Material: None

### INGREDIENT DECLARATION

Organic 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.

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# IQF 100% ORGANIC BROCCOLI

(Labeled as “IQF Organic Broccoli” for shipments to Canada)

## PRODUCT ATTRIBUTES

<b>Type</b>	Small Florets	Large Florets	Random Head Material	Small Head Material
<b>Item No.</b>	<b>1511</b>	<b>1512</b>	<b>1513</b>	<b>1514</b>
<b>Size</b>	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”
<b>Peroxidase</b>	Negative at 3.5 minutes			
<b>Microbiological (max)</b>	APC:	100,000 cfu/g		
	Coliform:	200 cfu/g		
	E. coli	<10 cfu/g		
	Listeria mono.	Negative/25g		
	Salmonella	Negative/375g		
<b>Sample Size</b>	20oz			
<b>Color</b>	Medium to dark green			
<b>Organoleptic</b>	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli. No woody fiber. No off-odors.			
<b>Development</b>	≥ 90% Well Developed			
<b>General Quality (max)</b>	Serious Blemish: 0.65%		Leaf Material: 5%	
	Blemish: 4%		EVM: None	
	Damage: 6%		Grit/Sand: None	
	Total Defects: 10%		Foreign Material: None	

## INGREDIENT DECLARATION

Organic 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.

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 Approval: *Mathew Travao*



# IQF 100% ORGANIC BROCCOLI SORT-OUTS

(Labeled as “IQF Organic Broccoli Sort-Outs” for shipments to Canada)

## PRODUCT ATTRIBUTES

<b>Type</b>	Large Floret Sort-Outs	Small Floret Sort-Outs
<b>Item No.</b>	<b>1540</b>	<b>1541</b>
<b>Size</b>	1 ¼” – 3 ½”	¾” – 2 ¾”

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

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

## INGREDIENT DECLARATION

Organic 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.

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Approval: *Mathew Travao*



# IQF 100% ORGANIC BROCCOLI STALK

(Labeled as "IQF Organic Broccoli Stalk" for shipments to Canada)

## PRODUCT ATTRIBUTES

<b>Type</b>	3/8" Diced	1/2" Diced	3/4" Diced
<b>Item No.</b>	<b>1519</b>	<b>1520</b>	<b>1521</b>
<b>Size</b>	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"
<b>Peroxidase</b>	Negative at 3.5 minutes		
<b>Microbiological (max)</b>	APC:	100,000 cfu/g	
	Coliform:	200 cfu/g	
	E. coli	<10 cfu/g	
	Listeria mono.	Negative/25g	
	Salmonella	Negative/375g	
<b>Sample Size</b>	20oz		
<b>Color</b>	Light to medium green		
<b>Organoleptic</b>	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli. No woody fiber. No off-odors.		
<b>General Quality (max)</b>	Serious Blemish:	1pc	
	Blemish:	3pc	EVM: None
	Total Defects:	7%	Grit/Sand: None
	Leaf Material:	5%	Foreign Material: None

## INGREDIENT DECLARATION

Organic 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.

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# IQF 100% ORGANIC CHOPPED BROCCOLI

(Labeled as "IQF Organic Chopped Broccoli" for shipments to Canada)

## PRODUCT ATTRIBUTES

<b>Type</b>	3/8" Chop	1/2" Chop	3/4" Chop
<b>Item No.</b>	<b>1522</b>	<b>1523</b>	<b>1525</b>
<b>Size</b>	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"
<b>Peroxidase</b>	Negative at 3.5 minutes		
<b>Microbiological (max)</b>	APC:	100,000 cfu/g	
	Coliform:	200 cfu/g	
	E. coli	<10 cfu/g	
	Listeria mono.	Negative/25g	
	Salmonella	Negative/375g	
<b>Sample Size</b>	20oz		
<b>Head Material</b>	25% minimum		
<b>Color</b>	Light to medium green		
<b>Organoleptic</b>	Flavor: Typical of young broccoli. Texture: Tender, typical of blanched broccoli. No woody fiber. No off-odors.		
<b>General Quality (max)</b>	Serious Blemish: 1%	EVM:	None
	Blemish: 2%	Grit/Sand:	None
	Leaf Material: 5%	Foreign Material:	None

## INGREDIENT DECLARATION

Organic 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.

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