



IQF YELLOW ZUCCHINI

PRODUCT ATTRIBUTES

Type	Diced	Diced	Diced	Diced
Item No.	3010	3011	3012	3013
Size	¼ x ¼ x ¼” 5% > 3/8” 5% > 1/8”	3/8 x 3/8 x 3/8” 20% > 3/8” 5% < 1/8”	¾ x ¾ x ¾” 20% > ¾” 5% < 1/8”	3/8 x 3/8 x 1 ½” W: 20% > 3/8” L: 25% < ¾”
Peroxidase	Negative at 1 minute			
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	16oz			
Color	Medium to dark yellow skin with light flesh			
Organoleptic Character	Flavor: Typical of fresh zucchini. Texture: Tender – typical of blanched zucchini. No off-odors. ≥ 95% Good character			
General Quality (max)	Serious Blemish:	1%		
	Blemish:	4%	EVM:	1pc
	Total Damage:	8%	Grit/Sand:	None
	Clumps >2”:	10%	Foreign Material:	None

INGREDIENT DECLARATION

Zucchini

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: 10/21/2020
Reviewed: 10/25/2022
Approval: *Mathew Travao*



IQF YELLOW ZUCCHINI

PRODUCT ATTRIBUTES

Type	Qtr/Sliced Smooth	Qtr/Sliced Crinkle
Item No.	3014	3015
Size	3/8" thick	3/8" thick
	L: 0% > 2"	L: 0% > 2"
	L: 6% < 1"	L: 6% < 1"
	W: 5% < 1/4" or > 3/8"	W: 5% < 1/4" or > 3/8"
Peroxidase	Negative at 1 minute	
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	32oz	
Color	Medium to dark yellow skin with light flesh	
Organoleptic Character	Flavor: Typical of fresh zucchini. Texture: Tender – typical of blanched zucchini. No off-odors.	
	≥ 95% Good character	
General Quality (max)	Serious Blemish: 1%	Clumps >2": 3 units
	Blemish: 4%	EVM: 1pc
	Mechanical: 6%	Grit/Sand: None
	Total Damage: 8%	Foreign Material: None

INGREDIENT DECLARATION

Zucchini

PACKAGING OPTIONS

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SHELF LIFE

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