

Your Fruit & Vegetables Co.

Product Description

Broccoli Puree shall be prepared entirely from sound and mature Broccoli, which are properly washed. The concentrate shall contains no additives, preservatives, flavors or colors of any kind. The product shall be 100% natural and being prepared, processed, packaged and delivered in accordance with current good manufacturing practices and under strict sanitary conditions.

Our HACCP System guarantees a product which is in compliance with the FDA, Japan Standard for Foods Additives (JSFA) and European Union. Our processing plant is certified under GFSI standard BRC and the product complies with Kosher requirements as well.



Product Characteristics

CHEMICAL - PHYSICAL PROPERTIES

Attribute	Parameter	UM / Method
Brix	2.0 - 8.0	At 20°C
pH	5.0 - 7.0	At 20°C
Color	Characteristic of Broccoli	
Flavor	Typical of Broccoli	

MICROBIOLOGICAL PROPERTIES

Attribute	UM	Parameter	Method
Coliform	UFC	< 10 /g	BAM Chapter 4, Sept 2002
Mold	UFC	< 50 /g	BAM Chapter 18, April 2001
Yeast	UFC	< 50 /g	BAM Chapter 18, April 2001
Total Plate Count	UFC	< 100 /g	BAM Chapter 3 , Jan 2001

Certificates

- BRC
- Kosher
- Halal
- IMO (upon request)

Packaging and Shipping Information

- Pails 17 kg*
- Drums 190 kg

(*) Special packaging or special weight upon request

Storage and Handling Condition

- Cooling to 0 - 7 ° C
- Keep in a clean area

Shelf Life

24 Months when stored under cooling condition 0-7 °C

Product Season

Harvest period: April to August

