



BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name:	ED Broccoli IQF 6x1.5kg	Declared Label Weight (g):	1.5kg
Common Name:	Edgell Broccoli IQF 6 x 1.5kg	Weight Measurement Method:	AQS 'e' mark (weight g e)
Product Code:	42096	Pack Configuration:	6 x 1.5kg
Manufactured at:	Devonport	Specification Date Issued:	13/01/2021 Version: 2

Note: Simplot have implemented a new version control system. Specification issue number has been replaced by version number as of July 2018. If you have any concerns please contact corporate.qa@simplot.com

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1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

2.0 PRODUCT DESCRIPTION, FORMULATION

2.1 Product Description:

This product is made from IQF Broccoli.

3.0 PRODUCT PARAMETERS

Ingredient:

BROCCOLI.

Country of Origin: Australian Grown

Storage Conditions: Frozen (<-18°C)

Code Type: Best Before

Code Format: 1 MM YY DD PPP L HH:MM

Shelf Life Period: 720 Days (24 Months)

Intended Use: Human Consumption

4.0 FINISHED PRODUCT ATTRIBUTES

4.1 Evaluation Method For Sensory Attributes Method:

Per directions on label / pack

If more than one method on label, which one (E.g. Microwave, over, etc.):

If Other, describe:

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

Each INNER BAG shall be coded

Example: 1 MM YY DD PPP L HH:MM where MM is the month of expiry, YY is the year of expiry, DD is the production day, PPP is the factory number, L is the line number, HH:MM is military time.

Each OUTER shall be coded

Example: 1 M YY DD PPP HH:MM L where MM is the month of expiry, YY is the year of expiry, DD is the production day, PPP is the factory number, HH:MM is military time, L is the line number.

6.0 PRODUCT HANDLING & STORAGE

The product shall be handled in such a way as to maintain the quality during transportation, storage and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification.

The product shall not be stored with goods that may cause contamination.

7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

7.1 Temperature Conditions

Frozen (<-18°C)

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

COOK FROM FROZEN. THIS PRODUCT SHOULD BE COOKED BEFORE CONSUMPTION.

Steam:

1. Reheat steamer to 100°C.
2. Place required quantity of frozen Edgell Broccoli in a single layer onto a perforated tray.
3. Steam for 7 minutes or until desired tenderness is achieved.

Stove Top:

1. Add 200g of frozen Edgell Broccoli to boiling water.
2. Return to boil.
3. Simmer for 3 minutes or until desired tenderness is achieved.

Microwave (based on 1100W commercial microwave):

1. Place 200g of frozen Edgell Broccoli into a microwave safe dish. Cover.
2. Microwave on HIGH for 3-3½ minutes.

8.2 Usage Advice

Cook from frozen, do not thaw product before cooking.

9.0 NUTRITION INFORMATION

NUTRITION INFORMATION

Servings per package: 20

Serving size: 75g

	Average Quantity per Serving	Average Quantity per 100g
Energy	98kJ	131kJ
Protein	3.5g	4.7g
Fat, total	0.2g	0.3g
- saturated	<0.1g	0.1g
Carbohydrate	<1.0g	<1.0g
- sugars	<1.0g	<1.0g
Dietary fibre	3.1g	4.1g
Sodium	16mg	21mg

< MEANS LESS THAN.

10.0 CLAIMS**Nutrition****Additives**

<input checked="" type="checkbox"/>	No Added Colours, Flavours or Preservatives
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Advisory

<input checked="" type="checkbox"/>	This Product Must Be Cooked Before Consumption
<input checked="" type="checkbox"/>	Cook from frozen.

Sustainability**Storage**

<input checked="" type="checkbox"/>	Keep frozen, Store at or below minus 18°C.
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Marketing**Supply Chain**

Marine Stewardship Council (MSC):	NA	MSC Factory Registration Number:	
Aquaculture Stewardship Council (MSC):	NA	ASC Registration Number:	

11.0 ALLERGENS (per FSANZ)

Parameters	Includes (YES or NO)
Wheat	NO
Barley	NO
Oats	NO
Rye	NO
Spelt	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and lupin products	NO
Milk and milk products	NO
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	NO
Tree nuts and tree nut products	NO
Molluscs and mollusc products	NO
Added Sulphites (≥10mg)	NO
Sulphites (Naturally Occurring)	NO
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

12.0 SENSITIVITIES

Parameters	Includes (YES or NO)
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	NO
Mustard	NO
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	NO
Legumes e.g. beans, peas, lentils, bean sprouts	NO
Celery	NO
Yeast and yeast products	NO
Spices and herb and/or extracts	NO
Hydrolysed Vegetable Protein	NO
Artificial Sweetener	NO
Preservative	NO
Flavour Enhancers	NO
Artificial Colour	NO

Artificial Flavour	NO
Corn and corn products	NO
Chilli	NO
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO

13 MICROBIOLOGICAL

Test Parameters Required:

Yes

Parameters	Unit of Measure	Specification (Max)	Reference Method
E. coli	cfu/g	<10	ECFD 03 07.08 (E. Coli)
Listeria spp	cfu/g	<100	LSFD 04 01.07 (Listeria)