





esh broccoli is selected, washed, trimmed and ed. The dried broccoli florets are selected and cleaned.



ORGANOLEPTIC INFORMATION

Color	Uniform Green with minimal yellow pieces	
Flavor	Fresh, Typical of Broccoli	
Odor	Typical of Broccoli	
Texture	Typical of Broccoli	

PHYSICAL DATA

Max Moisture	5%
Sulfites	None
Sizing	USS # -8 / +40

MICROBIOLOGICAL PROPERTIES

Plate Count	<500,000	CFU/g	AOAC 990.12
Coliform	<500	MPN/g	FDA BAM Chap 4
Yeast and Mold	<1,000	CFU/g	AOAC 997.02
E-Coli	<3.0	MPN/g	FDA BAM Chap 4
Salmonella	Negative	Per 375g	AOAC RI #010803
S. Aureus	<10	CFU/g	AOAC 2003.07

ADDITIONAL INFORMATION

Packaging	Product is packaged in corrugated cardboard boxes with poly liners.	
Shelf Life	Product is stored in a cool, dark, and dry facility. Ambient storage temperatures between 35-72 degrees. Shelf life is up to 24 months under these conditions.	
Ingredient Statement	The only ingredient is broccoli. There are no natural or artificial colors, flavors, preservatives or other ingredients.	
Herbicide/Pesticide	Produced in accordance with U.S. FDA limits for residues.	
Country of Origin	China	
Allergen Statement	The product does not contain nor is it produced or stored in a facility containing any of the following: Wheat, egg, milk, peanuts, soybean, fish, crustacean shellfish, tree nuts, and sesame seeds.	

