



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF  
Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto:foodnettechnical@foodnet.ltd.uk)

Technical Specification		
<b>Product:</b> Broccoli Floret 15-30mm IQF	<b>Last Update:</b> 31/01/2026	<b>Product Code:</b> BRO002

**PACK SIZE** 1 x 10kg;

**ORIGIN:** Spain, China, Poland, Turkey

**GENERAL** The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption (minimum of +75°C for 30 seconds).

**INGREDIENTS** Broccoli 100% Declare as: Broccoli  
(*Brassica oleracea var. italica*)

**PROCESSING** Broccoli is harvested, delivered to the factory to be floretted. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, blanched, frozen, size graded and filled into bulk palletainers. The frozen broccoli is sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -18°C until required for packing.

**PACKING** During packing, the broccoli florets are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -18°C to await despatch.

#### **DEFECT TOLERANCES**

<b><u>Per 1000g</u></b>	<b>MAXIMUM</b>
Clump	4
Foreign Matter	Nil
Foreign EVM	Nil
Attached Leaves	5%w/w
Stalk Part	5%w/w
Long stalk (>25mm)	15%w/w
Dust	8%w/w
Overmature	12
Minor Blemish/Colour defect 2-6mm	10
Major Blemish/Colour defect >6mm	2
Out of size	20% w/w

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
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## **DEFINITIONS OF DEFECTS**

### **Clumps**

These are where three or more pieces of broccoli are frozen together which cannot be readily separated without causing damage to the product.

### **Foreign Material**

This includes any material not derived from the broccoli plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

### **Attached Leaves on Florets**

This includes any florets which have attached leaves.

### **Fragments and Dust**

These are small pieces of broccoli less than 10mm in any dimension.

### **Stalk**

These are units which are completely devoid of the broccoli beads and branching of the individual florets.

### **Long Stalk**

This is where the stalk (measured from the last branching of the floret) is greater than 25mm in length.

### **Overmature**

This includes any floret which has one or more buds showing yellow petals. This shall not be confused with paler under parts (lacking chlorophyll), which are characteristic of cut heads.

### **Major Colour/Blemish**

This includes broccoli that is blemished or has a distinct area of brown or purple to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same piece.

### **Minor Colour/Blemish**

This includes broccoli that is blemished to or has a distinct area of brown or purple the extent that the area affected is between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same piece. Blemishes less than 2mm in diameter shall be ignored.

### **Out of Size**

This is where the diameter of any floret exceeds 30mm when measured across the smallest dimension, or where the floret is less than 15mm when measured across the longest dimension.

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**ORGANOLEPSIS** (Carried out on a thawed sample.)

**COLOUR** Fairly bright green but may be slightly non-uniform.

**FLAVOUR** Characteristic broccoli flavour, with only slight bitterness.

**TEXTURE** Tender and firm, with a yielding bite. Stalks may be slightly fibrous.



Average sample

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### **MICROBIOLOGICAL**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<b><i>TVC @ 30°C</i></b>	$5 \times 10^4$	$1 \times 10^6$
<b><i>Total Coliforms</i></b>	$1 \times 10^3$	$3 \times 10^3$
<b><i>E. coli</i></b>	$1 \times 10^1$	$1 \times 10^2$
<b><i>Listeria mono</i></b>	Absent in 25g	$1 \times 10^2$
<b><i>Salmonella</i></b>	Absent in 25g	Absent in 25g

**ANALYTICAL** Product shall be blanched to give a trace positive peroxidase reaction (guaiacol test) between 60 and 90 seconds.

**WEIGHT CONTROL** The product shall be packed to minimum weight.

**METAL DETECTION** All cartons shall be passed through a metal detector. The system shall be tested at least every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

**BEST BEFORE DATE** The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

**TRACEABILITY INFO** Production date or Lot number printed on the label as well as customer order number and/or delivery date.

**STORAGE CONDITIONS** Keep frozen at - 18°C at all times.

**CARTON LINERS** Blue food grade polythene liner of a minimum thickness of 30µm.

**CARTONS** Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

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## **NUTRITIONAL INFORMATION**

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked broccoli typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	34	McCance & Widdowson 7 <sup>th</sup> Edition
Energy - kJ	149	McCance & Widdowson 7 <sup>th</sup> Edition
Moisture	88.2g	McCance & Widdowson 7 <sup>th</sup> Edition
Carbohydrate	3.2g	McCance & Widdowson 7 <sup>th</sup> Edition
- as sugars	1.9g	McCance & Widdowson 7 <sup>th</sup> Edition
- as starch	0.6g	McCance & Widdowson 7 <sup>th</sup> Edition
Fat	0.6g	McCance & Widdowson 7 <sup>th</sup> Edition
- as saturates	0.2g	McCance & Widdowson 7 <sup>th</sup> Edition
- as mono unsaturates	0.1g	McCance & Widdowson 7 <sup>th</sup> Edition
- as poly unsaturates	0.3g	McCance & Widdowson 7 <sup>th</sup> Edition
Protein	4.3g	McCance & Widdowson 7 <sup>th</sup> Edition
Fibre	2.5g	McCance & Widdowson 7 <sup>th</sup> Edition
Sodium	9mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.13mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin C	79mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin E	1.7mg	McCance & Widdowson 7 <sup>th</sup> Edition
Thiamin	0.15mg	McCance & Widdowson 7 <sup>th</sup> Edition
Riboflavin	0.12mg	McCance & Widdowson 7 <sup>th</sup> Edition
Niacin	0.8mg	McCance & Widdowson 7 <sup>th</sup> Edition
Folic Acid	95µg	McCance & Widdowson 7 <sup>th</sup> Edition
Biotin	4.1µg	McCance & Widdowson 7 <sup>th</sup> Edition
Pantothenic Acid	0.61mg	McCance & Widdowson 7 <sup>th</sup> Edition
Calcium	48mg	McCance & Widdowson 7 <sup>th</sup> Edition
Phosphorus	81mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iron	1.1mg	McCance & Widdowson 7 <sup>th</sup> Edition
Magnesium	22mg	McCance & Widdowson 7 <sup>th</sup> Edition
Zinc	0.7mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iodine	2µg	McCance & Widdowson 7 <sup>th</sup> Edition
Potassium	397mg	McCance & Widdowson 7 <sup>th</sup> Edition

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### **GMO DECLARATION**

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2026

### **IRRADIATION POLICY**

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2026

### **COSHH Data**

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen vegetable.

There are no other perceived COSHH implications regarding the use of frozen fruits.

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## **FOOD INTOLERANCE**

<b>Food Intolerance Data</b>				
Does the material supplied contain any of the following? (NO) Absent, (YES) Present				
<b>Allergen</b>	<b>NO / YES</b>		<b>Reason for presence if YES</b>	
Milk & Milk Derivatives	NO			
Egg & Egg Derivatives	NO			
Animal Products (*)	NO			
Fish/Shellfish/Crustations/Molluscs	NO			
Cereals (**)	NO			
Gluten	NO			
Yeast/Yeast Extract	NO			
Soya/Soya Derivatives	NO			
Fruit & Fruit Derivatives	NO			
Beef & Beef Products	NO			
Pork & Pork Products	NO			
Lamb & Lamb Products	NO			
Poultry & Poultry Products	NO			
Legumes	NO			
Peanuts	NO			
Sulphite >10ppm	NO			
MSG	NO			
BHA / BHT	NO			
Benzoates	NO			
Glutamates	NO			
Azo & Coal Tar Dyes	NO			
Added Colour	NO			
Added Flavour	NO			
Preservatives	NO			
Antioxidants	NO			
Added Salt	NO			
Nuts/Nut Oils	NO			
Caffeine	NO			
Sesame Products	NO			
Garlic	NO			
Poppy Seeds	NO			
Mustard	NO			
Celery/Celериac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<b><u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u></b>				
<b>Is this product Suitable for:</b>				
<b>Vegans</b>	Yes (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b> No
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	Yes (Not certified)	

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**FOOD ADDITIVES**

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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## PROCESS INFORMATION

### PROCESS FLOW CHART\*

\*Note: this is a generic flow chart which does not refer to any specific production site.

#### BROCCOLI FLORET

Raw Material Receipt → QA Check



Inspection



Washing



Floretting



Washing



Blanching



Cooling



Inspection



Dewater



Freezing → -18°C QA Check



Bar Grading



Weighing



Carton Fill → QA Check



Check Weigh



Metal Detection → QA Check



Palletise



Cold Storage → -18°C



Despatch → -18°C

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**Issues & Amendments**

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares

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