



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

Technical Specification		
<b>Product:</b> Cauliflower Floret 5-15mm IQF	<b>Last Update:</b> 31/01/2026	<b>Product Code:</b> CAU009

**PACK SIZE** 1 x 10kg; 1 x 15kg;

**ORIGIN:** France, Belgium, Poland, China, Spain, 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** Cauliflower Florets 100% Declare as: Cauliflower  
(*Brassica oleracea var. botrytis L.*)

**PROCESSING** Cauliflower curd is harvested by hand and transferred to floretting stations or directly 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 and filled into bulk palletainers. The frozen florets are 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 cauliflower is inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, checkweighed and metal detected, palletised and stretch wrapped before being returned to store at -18°C to await despatch to the UK at -18°C.

#### **DEFECT TOLERANCES**

##### **Per 1000g**

Clumps	4
Foreign Matter	Nil
Foreign Vegetable Matter	10
Stalk	50
Long Stalk (>1cm)	10%w/w
Blemish	20
Colour Variants	15% w/w
Out of Size (Dia<5mm; Dia>15mm)	30%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 two or more florets fused together by freezing or where a number of broken pieces or dust is fused together to give a clump larger than 25g.

### **Foreign Material**

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

### **Foreign Vegetable Matter**

This includes any harmless vegetable material such as pieces of leaf, stalks, etc.

### **Stalk**

This includes units which are without the head and branching of the florets.

### **Long Stalk**

Stalk longer than 1 cm, measured from the branching point of the floret.

### **Blemish**

A floret which bears blemishes caused by disease or insects or other factors to the extent that the affected area or areas in aggregate total is greater than 2mm in diameter. Blemishes of less than 2mm may be ignored.

### **Colour Variants**

Colour variants are florets that have significant discolourations of green, pink, distinct yellow or grey to the floret surface or which have significant discolourations of green, purple or grey to the stalk. They are also florets that are significantly different in colour from the bulk of the sample.

### **Undersize**

Any unit which is less than 5mm. Undersize units are measured across the biggest dimension of the floret.

### **Oversize**

Any unit which is greater than 15mm. Oversize units are measured across the smallest dimension of the floret.

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

**COLOUR** Bright, white or creamy white florets. There may be very slight non-uniformity in colour amongst florets and/or amongst stalks.

**FLAVOUR** Full characteristic sweet flavour cauliflower floret.

**TEXTURE** Tender, firm florets and stalks, yielding to the bite.



Average sample

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### **MICROBIOLOGICAL**

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

**ANALYTICAL** Product shall be blanched to give a negative peroxidase reaction (guaiaicol test) between 50 and 60 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.

**SACKS** Blue food grade polythene sack of a minimum thickness of 110µm.

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## **NUTRITIONAL INFORMATION**

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

100g of uncooked cauliflower typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	27	McCance & Widdowson 5 <sup>th</sup> Edition
Energy - kJ	115	McCance & Widdowson 5 <sup>th</sup> Edition
Moisture	90.8g	McCance & Widdowson 5 <sup>th</sup> Edition
Carbohydrate	2.8g	McCance & Widdowson 5 <sup>th</sup> Edition
- as sugars	2.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as starch	0.7g	McCance & Widdowson 5 <sup>th</sup> Edition
Fat	0.5g	McCance & Widdowson 5 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as poly unsaturates	0.3g	McCance & Widdowson 5 <sup>th</sup> Edition
Protein	2.9g	McCance & Widdowson 5 <sup>th</sup> Edition
Fibre	1.4g	McCance & Widdowson 5 <sup>th</sup> Edition
Sodium	16mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin A	8µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.19mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin C	49mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin E	0.22mg	McCance & Widdowson 5 <sup>th</sup> Edition
Thiamin	0.05mg	McCance & Widdowson 5 <sup>th</sup> Edition
Riboflavin	0.05mg	McCance & Widdowson 5 <sup>th</sup> Edition
Niacin	0.5mg	McCance & Widdowson 5 <sup>th</sup> Edition
Folic Acid	26µg	McCance & Widdowson 5 <sup>th</sup> Edition
Biotin	1.5µg	McCance & Widdowson 5 <sup>th</sup> Edition
Pantothenic Acid	0.6mg	McCance & Widdowson 5 <sup>th</sup> Edition
Calcium	26mg	McCance & Widdowson 5 <sup>th</sup> Edition
Phosphorus	47mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iron	0.5mg	McCance & Widdowson 5 <sup>th</sup> Edition
Magnesium	11mg	McCance & Widdowson 5 <sup>th</sup> Edition
Zinc	0.3mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iodine	Trace	McCance & Widdowson 5 <sup>th</sup> Edition
Potassium	670mg	McCance & Widdowson 5 <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 fruits.

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.

#### CAULIFLOWER FLORETS

Raw Material Receipt → QA Check



Floretting if delivered as Curd



Bulk Hopper



Washing



Blanching



Cooling



Inspection



Freezing → -18°C QA Check



Size Grading



Cold Storage → -18°C



Tipping



Inspection



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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