



IQF BROCCOLI CUTS

PRODUCT ATTRIBUTES

Type	¾" Cuts	1" Cuts	1" Cuts
Item No.	1017	1018	1019
Size	¾" Florets & ¾" Stalk 45% Head Material	1 ¾" Floret & ¾" Stalk 25% Head Material	1 ¾" Floret & ¾" Stalk 35% Head Material
Peroxidase	Negative		
Color	Light to medium green		
Flavor	Typical of young broccoli		
Texture	Tender, typical of blanched broccoli		
Microbiological (m/M Levels)	APC:	25,000/50,000 /g	
	Coliform:	100/200 /g	
	E. coli	Negative (<10/g)	
	Free of non-spore forming pathogenic organisms		

INGREDIENT DECLARATION

Broccoli

PACKAGING

1,100 lbs poly bag in fiber tote

RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at maximum 0°F (-18°C).

SHELF LIFE

20 months when stored at recommended storage temperature.

CEBRO QUALITY CONTROL

Cebro Frozen Foods products meet all Public Health Standards and are produced in accordance with good manufacturing practice.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

Please contact a Cebro Frozen Foods sales representative for pricing.

2100 Orestimba Road ▪ Newman, CA 95360 ▪ Phone (209)862-0150 ▪ Fax (209)862-0717



IQF BROCCOLI STALK

PRODUCT ATTRIBUTES

Type	Diced	Diced
Item No.	1013	1014
Size	½ x ½ x ½”	¾ x ¾ x ¾”
Peroxidase	Negative	
Color	Light to medium green	
Flavor	Typical of young broccoli	
Texture	Tender, typical of blanched broccoli	
Microbiological (m/M Levels)	APC:	25,000/50,000 /g
	Coliform:	100/200 /g
	E. coli	Negative (<10/g)
	Free of non-spore forming pathogenic organisms	

INGREDIENT DECLARATION

Broccoli

PACKAGING

1,200 lbs poly bag in fiber tote

RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at maximum 0°F (-18°C).

SHELF LIFE

20 months when stored at recommended storage temperature.

CEBRO QUALITY CONTROL

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IQF BROCCOLI

PRODUCT ATTRIBUTES

Type	Florets	Florets
Item No.	1011	1012
Size	3/4" – 1 1/2"	1 3/4" – 2 1/4"
Defects	3% maximum	
Color	Medium to dark green	
Flavor	Typical of young broccoli	
Texture	Tender, typical of blanched broccoli	
Microbiological (m/M Levels)	APC:	25,000/50,000 /g
	Coliform:	100/200 /g
	E. coli	Negative (<10/g)
	Free of non-spore forming pathogenic organisms	

INGREDIENT DECLARATION

Broccoli

PACKAGING

700 – 800 lbs poly bag in fiber tote

RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at maximum 0°F (-18°C).

SHELF LIFE

20 months when stored at recommended storage temperature.

CEBRO QUALITY CONTROL

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AGRICULTURAL HERBICIDES & PESTICIDES

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IQF BROCCOLI FINES

PRODUCT ATTRIBUTES

Type	Fines
Item No.	1010
Size	Thru a 3/8" screen
Peroxidase	Negative
Color	Medium to dark green
Flavor	Typical of young broccoli
Texture	Tender, typical of blanched broccoli fines
Microbiological (m/M Levels)	APC: 25,000/50,000 /g Coliform: 100/200 /g E. coli Negative (<10/g) Free of non-spore forming pathogenic organisms

INGREDIENT DECLARATION

Broccoli

PACKAGING

1,200 lbs poly bag in fiber tote

RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at maximum 0°F (-18°C).

SHELF LIFE

20 months when stored at recommended storage temperature.

CEBRO QUALITY CONTROL

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AGRICULTURAL HERBICIDES & PESTICIDES

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IQF CHOPPED BROCCOLI

PRODUCT ATTRIBUTES

Type	3/8" Chop	1/2" Chop
Item No.	1015	1016
Size	3/8 x 3/8 x 3/8" Head & Stem 25% minimum Head Mat'l	1/2 x 1/2 x 1/2" Head & Stem 25% minimum Head Mat'l
Peroxidase	Negative	
Color	Light to medium green	
Flavor	Typical of young broccoli	
Texture	Tender, typical of blanched broccoli	
Microbiological (m/M Levels)	APC: 25,000/50,000 /g Coliform: 100/200 /g E. coli: Negative (<10/g) Free of non-spore forming pathogenic organisms	

INGREDIENT DECLARATION

Broccoli

PACKAGING

1,100 lbs poly bag in fiber tote

RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at maximum 0°F (-18°C).

SHELF LIFE

20 months when stored at recommended storage temperature.

CEBRO QUALITY CONTROL

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