



Reduced Moisture™ Broccoli Florets

DESCRIPTION

Reduced Moisture Broccoli Florets are produced from fresh, firm heads of Broccoli in the well developed stage. Following harvest the broccoli heads are cut into florets, sized, washed, blanched, partially dried to remove excess moisture, and then quick-frozen to preserve natural flavor and color.

SHAPE AND SIZE

Floret ¾ - 1 ¼"

Floret 1 ¼ - 2"

Floret & Stalk ½" Dice

ITEM NO.

460

465

466

APPLICATIONS

May be used to replace fresh or frozen in any application where fresh broccoli florets are desired, such as pizzas, frozen and refrigerated entrees, deli salads, baked potato toppings, filled sandwiches, canned and frozen soups and stews. Well suited to steam table applications.

USAGE

Reduced Moisture Broccoli Florets may be added directly to refrigerated, frozen or canned preparations. Add frozen or defrosted to fresh products as appropriate. Use approximately one -half the weight of fresh or conventional IQF Broccoli.

FEATURES & BENEFITS

No weeping: By removing free water prior to freezing, weeping is eliminated when Reduced Moisture Broccoli Florets are defrosted.

Intensified Flavor and Color: The Reduced Moisture process concentrates the flavor and color of the Broccoli.

Superior Texture: The Reduced Moisture process minimizes cell damage and the mushy texture often associated with regular frozen products.

Economy: Reduced weight and volume lowers transportation, handling and storage costs.

WHITE OAK QUALITY CONTROL

White Oak Frozen Foods meet all Public Health Standards and are produced in accordance with good manufacturing practice. Reduced Moisture Broccoli Florets are certified Kosher.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

(Over)