

# Cauliflower Florets 1kg

**UNIT:** 12 x 1 kg



### Description

High grade quality cauliflower florets, grown by a family owned and run business in the heart of Flanders fertile fields. Perfectly situated on one central site, cauliflower is processed at the peak of freshness and frozen to lock in all of nature's nutrients. The BRC AA grade factory maintaining the high quality needs for the concerning foodservice industry.

# ASSURED

Crustaceans

Molluscs

Mustarc

502

## Allergen Information





# Specifications

#### Nutrition

Typical Values	Per 100g/ml
Energy	93 kJ
	22 kcal
Fat	0.5 g
- of which saturates	0.1 g
Carbohydrates	2.1 g
- of which sugars	1.6 g
Fibre	2.2 g
Protein	1.9 g
Salt	0.05 g



Peanuts

Celery

Allergens	
Contains Cereal	No
Contains Gluten	-
Contains Milk	No
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains Sulphur Dioxide	No

Nuts

#### **Dietary Information**

No	Suitable for Vegetarians	Yes
-	Suitable for Vegans	Yes
No	Suitable for Sufferers of Lactose	
No	Intolerance	
No	Suitable for Coeliacs	
No	Approved for a Halal Diet	No
No	Approved for a Kosher Diet	No
No		

#### Ingredients

Cauliflower florets

#### **Directions for Use**

For best results, cook from frozen.

Boiling Method: Place 250g of Cauliflower Florets in a saucepan with sufficient boiling water to cover. Bring the contents back to the boil. Cover the pan and simmer for 5-6 minutes until Keep frozen tender. Drain and Serve.

Microwave Guidelines: Per 250g - place contents into a microwavable container, add 1-2 tablespoons of water then cover and pierce. Heat on full power for 6 MINUTES (650W) or 5 1/2 \*\*\* -18°C or colder Up to 3 months MINUTES (750W).

Stir cauliflower florets halfway through cooking. Drain and serve.

Cooking appliances vary. These instructions are given only as a guide. Ensure the product is Do not refreeze after defrosted. piping hot before serving. For ovens of different power, heating time must be increased or decreased accordingly.

#### Packaging

GTIN: 5060154031751 Inner GTIN: 5060154033069 Weight/Volume: Packaging Type: Polythene Bag

#### Country of Origin

Belgium (n/a)

All Allergen and Nutrition information drawn from www.erudus.com on 07/06/2025

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#### Storage

#### Instructions

- \* Up to 1 week
- \*\* Up to 1 month
- \*\*\*\* -18°C or colder Until Best Before Date