

(viii) Fibrous Unit.-Each piece having parchment like material formed during the ripening of the pod, to the extent that the eating quality is seriously affected.

(ix) Small Pieces.-(Cut and Sliced Styles): bean pieces less than 10 mm in length including loose seeds and pieces of seeds.

2.3.38.B FROZEN CAULIFLOWER:

1. Frozen cauliflower shall be prepared from fresh, clean, sound heads of the cauliflower plant of the species *Brassica oleracea* L. var. *botrytis* L., from which heads may be trimmed and separated into parts, are washed and sufficiently blanched to ensure inactivation of enzymes and stability of colour and flavour and shall be stored at -18°C or below. The product may contain salt, spices and herbs, sugars, edible fats and oils, sauces, milk solids and any other ingredients suitable to the product whose standards are prescribed under Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

2. The product shall be of reasonably uniform white to dark cream colour which may be slightly dull and have a tinge of green, yellow or pink over the flower surface. The stem or branch portions may be light green or have a tinge of blue. It shall be free from foreign flavours or odours, other than those imparted by any added ingredients. The product shall be clean, free from sand, grit and other foreign material and shall test negative for peroxidase. It shall not contain any added colour.

3. The product may be presented in one of the following styles and shall be labelled accordingly:-

(i) Whole: the whole, intact head, which is trimmed at the base and which may have attached small, tender, modified leaves.

(ii) Split: the whole head, cut vertically into two or more sections.

(iii) Florets: segments of the head, which may have a portion of the secondary stem attached. Small, tender modified leaves may be present or attached to the units.

(iv) Others: any other presentation of the product is permitted provided that it is sufficiently distinctive from other forms of presentation laid down in this standard and is adequately described on the label to avoid confusing or misleading the consumer.

4. The product shall not exceed the tolerance for visual defects as given in Table below. The maximum number of defects shall not exceed the tolerance given in column (3) (4) and (5) of the following Tables. The combined total of all categories shall not exceed the limits indicated in S.No.9 of Table 1 for whole styles and S.No 11 of table 2 for split, florets and other styles. The standard sample size shall be 500gm.

Table 1
Whole Style

S.No	Defects	Total allowable numbers of defects for each Category (Maximum)		
		Category 1 (Minor)	Category 2 (Major)	Category 3 (Serious)
(1)	(2)	(3)	(4)	(5)

1	Discolouration(each unit)- Light and Dark	10	6	4
2	Blemished (each head)- Minor, Major and Serious			
3	Mechanical Damaged (each head)			
4	Fibrous (each unit)- Fibrous Major and Fibrous Serious			
5	Poorly trimmed (each head)			
6	leaves (each 2cm ²)			
7	Not compact (Each area or combined area of 12 cm ²)			
8	Combined total Allowable number of defects(Maximum)	10		

Table 2
Split, Florets and Other Styles

S.No	Defects	Total allowable numbers of defects for each Category (Maximum)		
		Category 1 (Minor)	Category 2 (Major)	Category 3 (Serious)
(1)	(2)	(3)	(4)	(5)
1	Discolouration(each unit)-Light and Dark	25	16	4
2	Blemished (each unit)- Minor, Major and Serious			
3	Mechanical Damaged (each unit)			
4	Fibrous (each unit)- Fibrous Major and Fibrous Serious			
5	Poorly trimmed (each unit)			
6	Leaves (each 2 cm ²)			
7	Fragments (each 3per cent. m/m)			
8	Not compact (Each area or combined area of 12 cm ²)			
9	Loose stem (each piece)			
10	Combined total Allowable number of defects(Maximum)	25		

Explanation:- for the purpose of this sub-regulation,-

(i) Discolouration.- grey, brown, green or similar discolouration confined essentially to the flower surface of the unit and which materially detracts from the appearance of the product. Branches or stems with a bluish or greenish tinge are not be considered as discoloured.

(a)Light.- the discolouration disappears almost entirely upon cooking.

(b)Dark.- the discolouration does not disappear upon cooking.

(ii) Blemished.-A unit affected by pathological or insect injury, and which may extend into the cauliflower.

(a) Minor.-The appearance of the unit is only slightly affected.

(b) Major.-The appearance of the unit is materially affected.

(c) Serious.-The appearance of the units is objectionably affected to such an extent that it would customarily be discarded under normal culinary preparation.

(iii) Mechanically Damaged.-

(a) Major (for split and floret styles).-A unit in which more than 50 per cent. of the curd (head or combine florets) has been mechanically damaged or is missing.

(b) Major (for whole Styles).-A unit in which more than 25 per cent. of the curd(head or combine florets) has been mechanically damaged or is missing.

(iv) Major Fibrous.-A unit which possess tough fibres that are quite noticeable and materially affect the eating quality.

(v) Serious Fibrous.-A unit which possesses tough fibres that are objectionable and of such nature that it would be customarily discarded.

(vi) Poorly Trimmed.-A unit which had deep-knife gouges or a ragged appearance.

(vii) Leaves.-Coarse green leaves or parts thereof whether or not attached to the unit.

(viii) Fragments.-Portions of the florets 5 mm or less across the greatest dimension.

(ix) Not Compact.-A unit in which the florets are spreading, or the flower head has 'ricey' appearance or the flower head is very soft or musty.

(x) Loose stem.- Each piece of stem exceeding 2.5 cm in length detached from a cauliflower unit.

2.3.38.C FROZEN PEAS: