

Broccoli

FRESH

Grades

U.S. Fancy
U.S. No. 1
U.S. No. 2
Unclassified (ungraded)



How Packed

23-lb box (14 to 18 bunches)

In Season

Available year-round

Purchasing Tips

- Grade differences are mainly due to exterior appearance.
- Order broccoli by count; 14 count most popular.

Receiving

- Inspect for firm, compact clusters of small flower buds, no visible yellow, dark green or sage green with purple cast; stalks light green about 5 inches long.
- Thick stems, open bud clusters, and yellow color are signs of poor quality.

Storing

- Refrigerate immediately, temperature fluctuations cause rapid deterioration – 32-36°F/0-2°C, 90-98% relative humidity.
- Mist lightly with water. Do not wash or soak until ready to serve. Icing increases storage time.
- Storage maximum is 5 days.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.3555 to 51.3558

Sample Description

BROCCOLI, FRESH: to be packed to U.S. No. 1 Grade standard; 14 count; 23 lb box.

Broccoli Florets

FRESH CUT

How Packed

3-lb bags, 4 per case
18 lb loose



In Season

Available year-round

Purchasing Tips

- Specify packaging material with gas permeability rate that assures at least 2% oxygen exchange.
- Pre-cut spears also are available.
- Description should require sulfite-free product. Sulfite-treated fresh fruits and vegetables for raw consumption are considered adulterated under Section 402(a)(2)(c) of the U.S. Food, Drug and Cosmetic Act.

Receiving

- Inspect for quality. Reject swollen bags; product that is discolored, slimy, or wet.
- Check code date for freshness.

Storing

- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep bag sealed until ready to use. Handle carefully to maintain air-tight seal to maximize storage time.
- Use on first-in, first-out basis.

Standard of Identity Reference

None

Grade Standard Reference

None



Sample Description

BROCCOLI FLORETS, FRESH CUT: sulfite-free; packaged in gas permeable package; code dated; 4/3 lb only.

Broccoli

FROZEN

Forms

Spears or stalks, 3- to 6-inch lengths
Short spears or florets, 1- to 3-inch lengths
Cut, $\frac{3}{4}$ - to 2-inch pieces
Chopped, $\frac{3}{4}$ -inch or less
Pieces (product that does not meet standard for chopped or cut)

Grades

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
Substandard
(There is no Grade C standard.)

How Packed

Spears: 2-lb packages, 12 per case
4-lb packages, 6 per case
Cut: 1-lb packages, 12 per case
2-lb packages, 12 per case
2 $\frac{1}{2}$ -lb packages, 12 per case
4-lb packages, 6 per case
20 lb bulk

Purchasing Tips

- Spears are most expensive; cut or chopped most in demand.
- U.S. Grade A recommended for best customer acceptance.
- If description does not specify pack preference, bid unit should be per lb.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 52.637

Sample Description

BROCCOLI, FROZEN: spears; to be packed to U.S. Grade A standard; 12/2 lb or 6/4 lb only.

Sample Description

BROCCOLI, FROZEN: cut; to be packed to U.S. Grade A standard; 12/2 $\frac{1}{2}$ lb only.

