

ARDO PRODUCT SPECIFICATION

Super Sweet Kernel Corn

Spec ID	MAS610
Date of first issue	06/06/2014
Date of revision	04/07/2014
Version Number	002

GENERAL DESCRIPTION

The quick frozen super sweet corn kernel are prepared from fresh, clean, healthy corn plants of the genus Zea Mays L., c.v. Saccharata (Koern).

The product should not be warmer than -18°C. The sweet corn kernels have to be practically free from defects, and to possess a very good, tender flavour and odour.

The super sweet kernel corn is blanched.

DEFINITION OF DEFECTS

a) F.M.	: This includes any non-vegetable material and any toxic vegetable material. Examples of foreign material include stones, insects, wood, etc
b) F.E.V.M	: This includes any vegetable material not derived from the sweetcorn plant, and which is non-toxic
c) E.V.M	: This includes any vegetable material, other than the sweetcorn kernels, which is derived from the sweetcorn plant, such as husk or leaf larger than 6 mm in diameter ,dark silks longer than 12 mm, and pieces of unattached cob greater than an equivalent circle of 3 mm in diameter.
d) Clumps	: 5 or more kernels welded together, which can not be separated without damage.
e) Major Blemishes	: Discoloured or blemished areas, other than black eyes, equal to or greater than an equivalent circle of 3 mm in diameter, either as a single blemish or as an aggregate of blemishes.
f) Minor Blemishes	: Discoloured or blemished areas, other than black eyes, less than an equivalent circle of 3 mm in diameter.

- h) Black Eyes : Sweetcorn kernels which exhibit black eyes.
- h) Pale Silks : Pale silks longer then 12 mm.

i) Pulled Kernels (with attached cob) : Corn kernels which have not been cut, but have been pulled from the cob, and retain some cob tissue.

- j) Damaged Kernels (% w/w) : Damaged kernels are those which are crushed and/or have loose skins.
- k) Miscut (% w/w) : Miscut kernels are those which are cut outside the range of 3-5.

TOLERANCES OF DEFECTS

<u>Max per 1000 g</u>

- a) Nil
- b) Nil
- c) Nil

d) 20 g

Max per 200 g

- e) 0 pc
- f) 3 pcs
- g) 6 pcs
- h) 2 pcs
- i) 4 pcs
- j) 10 g
- k) 10 g

ORGANOLEPTICAL DATE

- Flavour and odour	: typical for young super sweet kernel corn.
- Texture	: tender not mealy.
- Colour	: uniformly light yellow.

CHEMICAL DATA

- Moisture : 76-75
- Peroxidas negative : between 30 and 60 sec.
- Free from additives and colourings .

NUTRITION	<u>%RI*</u>	
Energy Fat Saturated Carbohydrates Sugars Fibres Proteins Salt	: 404 kJ / 96 kcal : 2,4 g : 0,5 g	4,8% 3,7% 2,5% 4,7% 2,6% 11,2% 6,4% 0%

*RI: Reference intake

DECLARATION OF ALLERGENS

Allergens and products thereof According to directive 2003/89/EG and 2006/142/EG	Present in end product due to ingredients		Present in factory		Possibility of trace in end product		Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	YES	NO	
Gluten		х	х			х	Pasta
Crustaceans		х		Х		х	
Eggs		х	х			х	Prepared vegetables
Fish		х		Х		х	
Peanuts		х		Х		х	
Soybeans		х	х			х	soybeans
Milk		х	х			х	Prepared vegetables
Nuts		х		Х		х	
Celery		х	х			х	celery and celeriac
Mustard		х	х			х	Prepared vegetables
Sesame		х		Х		х	
Sulphur Dioxide		х		Х		х	
(>10 ppm)							
Lupine		х		Х		х	
Molluscs		х		Х		Х	

PS: Full ALBA-lists are available on demand

DECLARATION OF NON-GMO

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechnology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

CHEMICAL DATA

Pesticide residue

We hereby declare that the products, supplied by Ardo, are conform to relevant legislation currently in force in the EC. Pesticides used shall be conform to the EC approved list and not exceed the MRL's defined by the EC in the finished material supplied.

Declaration on heavy metals

We hereby declare that all products ,supplied by Ardo, are conform to the EC-legislation and that they do not exceed the heavy metal tolerances defined by the EC.

BACTERIOLOGICAL DATA

	Target	Maximum
Aerobic plate count	500.000 / g	1.500.000 / g
Enterobacteriaceae	1.000 / g	10.000 / g
E. Coli	10 / g	100 / g
Yeasts and moulds	1.000 / g	5.000 / g
Listeria monocytogenes	10/ g	100 / g
Salmonella (25 g)	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE DEPARTMENT