



Product Data			
Product name:	Canned whole kernel sweet corn in brine 108oz		
HS Code		Wiik item number:	

Quality			
Origin:	Thailand	Variety:	ATS-12, SM 2678, Sugar Star, Hibrix59
Quality/Count/Caliber:	Vacuum 5 -15 inHg, pH 5.5 - 6.5	Certification:	BRC, IFS, FSSC22000, GMP/HACCP
Shelf life:	3 years from production date	Storage:	Ambient temperature
- After opening:	Consume within 2 days (in refrigerator)	- After opening:	Keep in refrigerator
Look/Smell/Appearance:	Good appearance to be well cut golden yellow corn and practically free from defects and good typical of process sweet corn.		
Remarks:			
Ingredients in descending order - and share in % and EU or Not- EU Origin			
1. Sweet corn 67.80%	2. Water 30.75%	3. Sugar 0.97%	4. Salt 0.48%
5.	6.	7.	8.
Additives			
Is the product completely free from additives? (Yes/No)		Yes	
Is the product completely free from trans fatty acids? (Yes/No)		Yes	
All Additives present in the product with function and quantities (ppm or mg/kg)			
1.	2.	3.	4.

Nutritional values per 100g:		Defect tolerances:	
Energy kJ:	343 kJ	Foreign material:	Nil
Energy kcal:	82 kcal	Foreign vegetable material:	5
Fat:	1.4 g	Free seeds:	-
Of which saturated:	0.4 g	Skin:	Total as foreign vegetable material
Carbohydrates:	13 g	Core:	Total as foreign vegetable material
Of which sugars:	3.9 g	Stalk:	Total as foreign vegetable material
Fibers:	3.2 g	Color defect:	Nil
Protein:	2.9 g	Blemishing:	4 (Major blemishes), 8 (Total blemishes)
Salt:	0.44 g		

** Refer to test report 3265387, date: 8-Jun-2016

Allergens presence	Yes	No	Risk of cross contamination	If yes, what kind?
Cereals containing Gluten and products thereof		No	No	
Crustaceans and products thereof		No	No	
Molluscs and products thereof		No	No	
Eggs and products thereof		No	No	
Fish and products thereof		No	No	
Peanuts and products thereof		No	No	
Milk and products thereof		No	No	
Nuts and products thereof		No	No	
Celery and products thereof		No	No	
Mustard and products thereof		No	No	
Sesame seeds and products thereof		No	No	
Lupin and products thereof		No	No	
Sulphur dioxide and sulphites > 10mg/kg or 10mg/litre expressed as SO2		No	No	

WIIK & CO.

Allergens		
Does the product comply with all Danish/EU regulations? Especially: - Regulation 1169/2011/EC regarding allergens.	Yes	
Characteristics of production		
Method, Time and temperature for heating (if used)	Sterilization at 124 Celsius degree, 27.27 minutes (44 cans per minutes) by Rotary continuous cooker & cooler	
Irradiation		
Is food irradiation used in production?		No
Does the production comply with current and relevant EU standards and regulations? Especially: - Regulation Directive 1999/2/EC concerning foods and food ingredients treated with ionizing radiation.	Yes	

Certification					
Does the producer hold any international or local certifications? Please indicate below and attach if positive!					
ISO 9001:	No	ISO 22000:	No	FSSC 22000:	Yes
IFS:	Yes	BRC:	Yes	SA8000:	No
BSCI:	Yes	SMETA:	Yes	HAACP:	Yes
 Non-EU agriculture or EU agriculture	No	Organic Association control number XX-YYY-ZZZ (Example. CA-ORG-006, IT-BIO-001):	No	Other:	Halal, Kohser

Dimensions and packaging – Base unit					
Packaging type:	Three pieces, welded gold lacquer can		EAN 13 Unit:	5722970240310	
Gross weight/kg	3.3	Net weight/kg	2.95	Drained weight/kg	2.0
Height/cm	17.7	Width/cm	15.7	Length/cm	-

Dimensions and packaging – Case					
Packaging type:	Single wall (3 layers)		EAN 13 Case:	5722970240013	
Units per case	3 tins	Cases per pallet	-	Cases per FCL	2,000
Height/cm	18.1	Width/cm	16.0	Length (cm)	47.1

Microbiological specification/ Apply if relevant			
	Value (max)	Unit	Method comparable
Total plate count	< 10	cfu/g	3M Petrifilm
Bacillus cereus	-	-	-
Yeast	< 100	cfu/g	FDA Chapter 18, 2001
Mould	< 100	cfu/g	FDA Chapter 18, 2001
Salmonella	Not detected		ISO 6579:2017
E. coli	< 10	cfu/g	3M Petrifilm

Mycotoxins/ Apply if relevant			
	Value	Unit	Method
Aflatoxin B1	Not detected	µg/kg	By external laboratory
Aflatoxin Tot	Not detected	µg/kg	By external laboratory
Ochratoxin	Not detected	µg/kg	By external laboratory



Declaration of Compliance

Legislation related to product		
If the product is not sterile, please indicate here and attach microbiological standards and recent analysis!	-	
GMO		
Is the product completely free from GMO? Does the product comply with all Danish/EU regulations? Especially: - Regulation EC 1829/2003 and 1830/2003.	Yes Yes	
Does the product comply with all Danish/EU regulations? Especially: - Regulation (EC) No 852/2004 regarding the hygiene of food stuffs.	Yes	
Does the product comply with all Danish/EU regulations? Especially: - Regulation 396/2005 regarding residue level of pesticides in or on food and feed of plant and animal origin.	Yes	
Do all additives follow Danish/EU regulations? Especially: - Regulation 1333/2008 on food additives - Regulation 231/2012 regarding respecting the list of additives listed in Annexes II and III.	Yes Yes	
Mycotoxins & Heavy Metals		
Does the product comply with all Danish/EU regulations? Especially: - Regulation 1881/2006 regarding contaminants in foodstuff and its series of modifications.	Yes	

WIIK & CO.

Legislation related to packaging			
Does the packaging comply with current and relevant EU standards and regulations? Especially:			
- Regulation 1935/2004 regarding the safety of all materials in contact with food products.		Yes	
- Regulation 2023/2006 regarding good production practices		Yes	
- Regulation 10/2011 regarding plastic materials and their migration to food products		Yes	
- Regulation 282/2008 regarding recycled plastics in view of contamination with unknown substances		Yes	
- Regulation 1895/2005 regarding certain epoxy derivatives in material and articles intended to come into contact with food		Yes	
Materials in contact with final product during production			
1. Gold lacquer	2. Gray powder	3. Compound	4.
Materials NOT in contact with final product due to functional barrier			
1. Tin (Sn)	2.	3.	4.
Name of functional barrier	Tin / Lacquer / Lacquer		
BPA			
Is the packaging used BPA free or BPA-NI?		No	
If yes, which material is used as replacement?			
	Name of material	Measured Level of material migrated to food product	
Which Materials, articles or products are in contact with the final product when packed? Especially mention sealing compounds and internal coating here!	Tinplate	Iron + Tin	
	Compound	Natural rubber	
	Gold lacquer	Epoxy resin	

Supplier	
Supplier Name:	Supplier stamp, date and signature:
River Kwai International Food Industry Co., Ltd.	 Mr. Anucha Tengpongsathon 13 / 02 / 2023 