



ARDO PRODUCT SPECIFICATION

Super Sweet Kernel Corn

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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.

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) Blemishes : Discoloured or blemished areas, other than black eyes, less than an equivalent circle of 2mm
- e) Black Eyes : Sweetcorn kernels which exhibit a complete or partial dark ring on the cut surface of the kernel
- f) Pulled Kernels (with attached cob) : Corn kernels which have not been cut, but have been pulled from the cob, and retain some stem tissue.
- g) Damaged Kernels (% w/w) : Damaged kernels are those which are crushed and/or have loose skins.

h) Miscut (%w/w) : Kernels which are cut outside a certain range. This includes pulled kernels without attached stem.

TOLERANCES OF DEFECTS

Max per 500 g

a) Nil

b) Nil

c) 2 pcs

Max per 200 g

d) 3 pcs

e) 6 pcs

f) 8 pcs

g) 14 g

h) 20 g

ORGANOLEPTICAL DATE

- Flavour and odour : typical for young super sweet kernel corn.

- Texture : tender not mealy.

- Colour : uniformly light yellow.

CHEMICAL DATA

- Moisture : 75-74

- Proxidas negative : between 30 and 60 sec.

- Free from additives and colourings .

<u>NUTRITIONAL VALUE</u>	Average per 100 g	<u>%RI*</u>
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Energy	: 326 kJ / 78 kcal	4%
Fat	: 1.9 g	3%
Saturated	: 0,4 g	2%
Carbohydrates	: 10.6 g	4%
Sugars	: 4.8 g	5%
Proteins	: 3,0 g	6%
Fibres	: 3.1 g	
Salt	: 0.004 g	<1%

*RI: Reference intake of an average adult (8400kJ/2000kcal).

DECLARATION OF ALLERGENS

Allergen included in ANNEX IIIa of the directive 2000/13/EG	Present in end product due to ingredients		Nature of the constituent	Unintended presence	
	YES	NO		YES	NO
Gluten		x			x
Crustaceans		x			x
Eggs		x			x
Fish		x			x
Peanuts		x			x
Soybeans		x			x
Milk		x			x
Nuts		x			x
Celery		x			x
Mustard		x			x
Sesame		x			x
Sulphur Dioxide (>10 ppm)		x			x
Lupine		x			x
Molluscs		x			x

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 gentechonology 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