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PRODUCT SPECIFICATION

CODE: 152526

DATE: 05/12/2023

VERSION: 2

MANUFACTURER

NAME: ARDO BENIMODO S.L.

FACTORY ADDRESS:

Avda. Germanías, 49
46291 Benimodo
Valencia (España)

PRODUCT

NAME: Corn ribs

DESCRIPTION:

This product is obtained from fresh, clean and healthy corn cobs (Zea Mays), processed according to its specification.

The product is IQF frozen.

Length: 135mm (+/-10mm)

LIST OF INGREDIENTS

INGREDIENTS	ORIGIN	COUNTRY
Corn cobs	Vegetable	SPAIN (EU)

NUTRITIONAL VALUES

	<i>per 100g</i>
Energy (Kcal.)	77
Energy (kj)	324
Protein (g)	3,6
Fat (g)	1,9
Saturated fat (g)	0,2
Carbohydrate (g)	21,6
Total sugars (g)	2,5
Dietary fiber (g)	5,1
Salt (g)	0

MICROBIOLOGICAL CHARACTERISTICS

TPC (cfu/g)	<1.000.000
Enterobacterea (cfu/g)	<10.000
E.Coli (cfu/g)	<100
Salmonella (/25g)	Absent
Listeria monocytogenes (cfu/g)	<10
S.aureus (cfu/g)	<100



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PHYSICAL CHARACTERISTICS (16 PIECES)

EM (units)	0
EVM	3
Major damage (nº kernels)	3
Mechanical damage (nº kernels)	50
Broken ribs (%)	12
Wrong cut	2

SENSORY CHARACTERISTICS

Appearance: Typical of the product

Texture: typical texture of the product

Odour and flavour: Typical of the product

Free of any foreign or off-flavours and off-odours

PRODUCTION PROCESS DESCRIPTION

- 1) Raw materials reception and quality controls
- 2) Washing
- 3) Cob cutting
- 4) Blanching
- 5) Freezing
- 6) Storage at -18°C
- 7) Rib cutting
- 8) Packed in bulk, pillow bag or boxes
- 9) Storage at -18°C

NOTE: For bulk product - not subjected to metal detector control.

COOKING INSTRUCTIONS

Airfryer:

Cook the product without defrosting, in an airfryer at 200°C for 15-20 minutes.

Oven:

Cook the product without defrosting, in a preheated oven at 200°C for 15-20 minutes, turning the product halftime through to achieve a proper cook.

CONSUMPTION PERIOD

24 months

STORAGE AND TRANSPORTATION CONDITIONS

During storage and transportation keep frozen below -18°C.

SPECIFIC APPLICABLE LEGISLATION

The product complies with the Spanish and European specific applicable legislation for frozen food and packaging.

GMOs

Used	YES		NO	X
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POSSIBLE ALLERGENS CONTENT:

Allergens	Presence YES/NO
Peanuts and products by means of peanuts	NO
Fruits of rind and derivative products:	NO
Almonds (<i>Amygdalus communis</i> L.)	NO
Hazelnuts (<i>Corylus avellana</i>)	NO
Nuts (of walnut) (<i>Juglans regia</i>)	NO
Cashews (<i>Anacardium occidentale</i>)	NO
Pacanas (<i>Carya illinoiesis</i> (Wangenh.) K.Koch)	NO
Chestnuts (of Pará) (<i>Bertholletia excelsa</i>)	NO
Pistachio nuts (<i>Pistacia vera</i>)	NO
Nuts Macadamia and nuts of Australia (<i>Macadamia ternifolia</i>)	NO
Fish and products by means of fish	NO
Crustaceans and products by means of crustaceans	NO
Soya and products by means of soya.	NO
Milk and his derivatives (included lactose).	NO
Eggs and products by means of egg.	NO
Grains of Sesame and products by means of grains of sesame derivates.	NO
Mustard and derivative products.	NO
Celery and derivative products.	NO
Cereals that they contain gluten and derivative products:	NO
Wheat	NO
Rye	NO
Barley	NO
Oats	NO
Spelt	NO
Kamut or his hybrid varieties	NO
Lupin and products by means of lupin.	NO
Mollusks and products by means of mollusks (including Gastropods, Bivalves and Cephalopods).	NO
Sulphurous anhydride and Sulphites in superior concentrations to 10 mg/Kg.o 10 mg/l expressed like SO ₂ .	NO