

Product  
Specification: SWEET CORN  
4X2,5 KG OERLEMANS  
Item Number: 320022  
Start Date: 02/04/14



#### 1. PRODUCT DESCRIPTION

Sweetcorn kernels from the variety Royalty, deep-frozen.

#### 2. PRODUCT COMPOSITION

Sweetcorn : 100%

#### 3. DECLARATION OF INGREDIENTS

Sweetcorn.

#### 4. PROCESS

Directly after the harvest the corn kernels are removed from the cobs, blanched, individually quick frozen and packed.

#### 5. SENSORY CHARACTERISTICS

Colour : intensive yellow  
Smell : fresh  
Taste : typical, no off flavours  
Texture : tender, not tough, no empty tough skins

#### 6. CHEMICAL CHARACTERISTICS

AIS : max 25%  
Peroxidase : positive/negative (+/-)

#### 7. PHYSICAL CHARACTERISTICS

##### 7.1 Grading

Diameter : Equally sized, 4 - 8 mm  
(measured over the widest side of the kernel)

##### 7.2 Defects

Sample size : 1 kg

Character	aver/kg	max/kg
Damaged kernels	max 5% wgh	8% wgh
Cob rests	max 2% wgh	3% wgh
Small parts < 4 mm	max 5% wgh	8% wgh
Parts of leaves	max 0.5% wgh	1% wgh

#### 8. METHOD OF PREPARATION

Add the deep-frozen vegetables to the dish, heat until they are al dente.  
Or cook the deep-frozen vegetables in a combisteamer\*: Pre-heat the steamer and cook the deep-frozen vegetables for 7-9 minutes in a perforated cooking dish.

Season to taste.

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\*Cooking times are guidelines, depending on the power of the device and the quantity of product.

#### 9. SHELF LIFE, STORAGE AND TRANSPORT

Shelf life from production : 24 months  
Shelf life from delivery : min. 6 months  
Storage : colder than -18°C  
Transport : colder than -18°C

#### 10. PACKAGING AND LABELING

The product is supplied in packaging which applies to the current EU legislation concerning food contact packaging material and labeling.

#### 11. LEGAL DEMANDS

This product meets all EU food legislation requirements and standards. Pesticides residues and heavy metals are conform the valid EU legislation. In addition this product meets the requirements of the Dutch Food and Drugs Act. This product is not irradiated or genetically modified and does not contain additives or ingredients derived from genetically modified material.

#### 12. MICROBIOLOGICAL VALUES

Total aerobic plate count : < 500,000 CFU/g  
Coliforms : < 1,000 CFU/g  
E. coli : < 100 CFU/g  
Yeasts : < 1,000 CFU/g  
Moulds : < 1,000 CFU/g  
Staphylococcus aureus : max. 100 CFU/g  
Bacillus cereus : < 100 CFU/g  
Listeria monocytogenes : < 100 CFU/g  
Salmonella : not detectable in 25 g

#### 13. AVERAGE NUTRITIONAL VALUES PER 100 G (fresh product)

(Source: Food composition and nutrition tables, Souci, Fachmann and Kraut, 7th edition)

Energy (total) : 369 kilojoules / 87 kcal  
Fat : 1.2 g  
of which saturated fat : 0.2 g  
Carbohydrates : 15.7 g  
of which sugars : 3.4 g  
Dietary fibre : 3.3 g  
Protein : 3.3 g  
Salt : < 0.1 g

#### 14. ORIGIN AND HARVEST TIME

Harvest time : August - September  
Origin : Hungary/Poland/Servia

#### 15. ALLERGENS

The allergen information of this product is displayed in a separate allergen list.

#### 16. REMARKS

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This product specification is liable to the season and crop.

*MODIFIED BY: PRODUCT SPECIALIST  
DATE: 02-04-2014*

*APPROVED BY: SR. PRODUCT MANAGER  
DATE;  
SIGNATURE:  
(only original)*