

IQF CORN KERNELS

Date of issue: 02 February 2011	Made by: Sándor Judit	Approved by: Juhász Istvánné
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General description

Well cleaned, free from any foreign material (organic and non organic). Sound kernels with good cut. Practically free from hard skin. Crack on the skin, kernels with light dried by frost on the surface into the I. class are allowed.

In case of 'Domestic' category harder kernels and more riped kernels can be

Colour is typical for variety white-yellow, golden yellow and dark yellow.

Free from any foreign taste and smells.

Sample: 100g

„A” grade

Defect	Export	I. class	Domestic
Discoloured (light red discolouring)	0 %	5 %	10%
Discoloured, brownisht	0 kernel	3 kernel	5 kernel
Brown and/or black kernels	0 kernel	0 pcs	0 pcs
Damaged kernels	8 %	12 %	15 %
Empty kernels	1 %	1 %	1,5 %
Pulled kernels	1 pcs	10 pcs	12 pcs
Silk	0 pcs	1 pcs	1 pcs
Overripped, wrinkled kernels	5 pcs	10 pcs	20 pcs
Leaves of Husk, part of cob and /or stem	0 pcs	1 pcs	1 pcs
Clumps more than 3 kernels	0 %	1 %	2 %
Rotten pieces	0	0	0

„B-C” grade

Defect	Export	I. class	Domestic
Discoloured (light red discolouring)	0 %	5 %	10%
Discoloured, brownisht	2 kernel	3 kernel	5 kernel
Brown and/or black kernels	1 kernel	1 db	2 db
Damaged kernels	18 %	20 %	22%
Empty kernels	2 %	2,5 %	2,5 %
Pulled kernels	15 pcs	18 pcs	20 pcs
Silk	0 pcs	1 pcs	1 pcs
Overripped, wrinkled kernels	5 pcs	10 pcs	20 pcs
Leaves of Husk, part of cob and /or stem	1 pcs	1 pcs	1 pcs
Clumps more than 3 kernels	2 %	3 %	3 %
Rotten pieces	0	0	0

The product is NON GMO. The Product is free from any additives, allergenes and preservatives.

Nutrition Information g/ in 100 g product:

Energy kJ / kcal	428 / 102
Protein	6,7
Fat	0,4
Carbohydrate	17,1

**SPECIFICATION
(BS/112/02)**

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Microbiology 4/1998. (XI. 11.) EüM Order

Analysed parameter	Allowed maximum value
TPC	5 000 000
Salmonella	0/25 g
Coliform	1000
S.aureus	1000
Szulf. red. clostridium	100
Mould	1000

Herewith we confirm that the production of the product has been made according to the Hungarian Food Law and current orders, further according to the Quality Insurance System, IFS and BRC of Agrosprint Ltd.

