
GENERAL DESCRIPTION:

Product name: Corn on the cobs

Article no 13374

Country of origin: Hungary

PRODUCT DESCRIPTION / QUALITY:

Appearance: Sound, healthy, well developed, well cleaned, practically free from husk, pale silk and free from any organic and non organic foreign material.

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

Odour: fresh typical for corn

Texture: tender, fresh, tasty

INGREDIENTS / DECLARATION:

Ingredients in descending order (details \geq 2%; Percentage according to QUID):

100 % sweetcorn

Recommended declaration:

Do not need any special declaration

PACKAGING DECLARATION:

Lot code: p4454

Intrastat: 08119095

Packaging unit/Net weight: 24x 2 cobs/bag in carton

Cartons/layer: 9

Layers/palet: 7

Cartons/palet: 54

Weight bag (g) :

Weight box (g): 300 g

Box size in mm (length/width/height): 380x245x200

STORAGE /SHELF LIFE:

Transport temperature: under - 20°C

Storage temperature: : under - 18°C

Shelf life: production date + 24 months

COOKING INSTRUCTIONS:

CHARACTERISTIC VALUES (with tolerances):

Chemical parameters:

Peroxidase:

Dry matter:

Physical parameters:

Size: 230-250 g/cob

Cut: 13-14 cm

Diameter: uncalibrated

Defects:

Quantity of Sample: 2 cobs

Defect	Export
Lack of kernels because of abnormal development	1 row
Leaves of Husk	4 cm ²
Damaged kernels	25 kernels but cannot be more than 12 pieces per cob)
Brown, black kernel	0 kernel
Brownish kernel	1 kernel
Rotten cob	0

NUTRITIONAL VALUE: (per 100g)

calculated values

analyzed values

Energy	428 kJ /	102 kcal
Protein	6,7 g	
Carbohydrates	17,1 g	
Of which: sugars (Mono- and Disaccharide's)	g	
Fat	0,4 g	
Of which:		
1 – saturated fatty acids	g	
2 – cis-monounsaturated fatty acids	g	
3 – cis-polyunsaturated fatty acids	g	
4 – trans-unsaturated fatty acids	g	
1 + 2 + 3 + 4 = total fat	g	
Cholesterol	g	
Dietary Fibre	g	
Sodium	mg	
Bread units	0,0	

PRODUCT PHOTO



ALLERGENS:

	yes	no	comment (source if "yes")
Cereals containing gluten (wheat, ..) and products of it		x	
Crustacean and products of it		x	
Egg and egg products		x	
Fish and fish products		x	
Peanuts and peanut products		x	
Soybean and soybean products		x	
Milk and milk products (incl. Lactose)		x	
Nuts and nut products		x	
Sesame seed and sesame seed products		x	
Celery and celery products		x	
Mustard and mustard products		x	
Sulfite > 10 mg/kg		x	
Lupine		x	
Molluscs		x	

OTHER CHARACTERISTICS

	yes	no	comment (source if "yes")
Free of meat and meat products	x		
Free of animal products (incl. egg, honey, milk..)	x		

MICROBIOLOGICAL LIMITS:

Property	N	c	m	M	unity	method	comment
Aerobic Plate Count	5	2		5x10 ⁶	cfu/g		
Coliforms	5	2		10000	cfu/g		
E – Coli	5	1		10 ³	cfu/g		
Staph. aureus	5	1		-	cfu/g		
Salmonella	5	1		0/25 g	cfu/g		
Yeast and Moulds	5	2		10000	cfu/g		

Salmonella: 0/25 g

When values are given for n and c the standards are based on the ICMF system with definition of:

n: number of sample units chosen separately and independently.

c: maximum allowable number of results between m and M.

m: level of the test organism which is acceptable and attainable in food. It separates good quality from marginally acceptable quality; up to and including M.

M: the upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable.

When no values are given for n and c the standards for m and M represent GMP and Maximum levels.

ADDITIONAL INFORMATION:

AMA-SIGN:

LEGAL AND GENERAL REQUIREMENTS:

The delivered product must be safe according to the Austrian food legislation and free of pathogens. Substances that are allowed but have to be declared must be brought to our knowledge. The manufacturing must be done according to the highest possible hygiene standards. The raw materials and the manufactured product must be stored and processed according to good commercial practice and be kept from all influences reducing quality. Defects of quality are charged totally on the deliverer.

The product must match the tolerances for fungicides and insecticides in the Austrian fungicide regulation in the latest issue. The limits in the appendix are obligatory for the deliverer.

No part of the material or process (where defined) can be changed without written agreement from the receiving company.

The delivered product must be free of any detectable GMO components.