

 RMS994	Vacuum packed sweet Corn		Révision : 002
	Created : 31/03/2011	Modified : 26/09/2013	PAGE 1 / 1

Code SRP7 commercial	Legal name	Trade name	
CMS002	Vacuum packed whole kernel sweet corn	Vacuum packed whole kernel sweet corn	
SHELF LIFE	4 years		
Product definition	Vacuum packed kernels sweet corn can is composed of unripe an fresh kernels, from appropriate varieties of "Zea maïs succharata L". The varieties used do not come from any Genetically Modified Organisms.		
Size	Capacity	Total net weight	Net drained weight
Can 1/4	212 ml	170 g	140 g
Can 1/2	425 ml	340 g	285 g
Can 4/4	850 ml	670 g	570 g

Ingredients list	Whole kernel sweet corn, water, salt
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Allergens (in accordance with European Regulation 1169/2011)		
	intentional presence N : None P : Presence	If intentional presence affected component
Cereals containing gluten and products thereof	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof	N	
Peanuts and products thereof	N	
Soybeans and products thereof	N	
Milk and products thereof	N	
Nuts and products thereof	N	
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO ₂	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

Nutritional values (1)	
	Per 100 g of drained product
Energy (kJ)	334
Energy (kcal)	80
Fat (g)	1,9
Of which saturates (g)	0,5
Carbohydrate (g)	10,8
Of which sugars (g)	5,2
Fibre (g)	3,8
Protein (g)	2,9
Salt (g)	0,40
Vitamin B9 (µg)	52,2 (26% DRI) (2)

- (1) In accordance with European Regulation 1169/2011
(2) Daily Reference Intakes

Vegetarians - Vegans	Yes	No
This product is suitable for vegetarians	X	
This product is suitable for vegans	X	

Gustative Characteristics		
Aspect	Texture	Taste
Healthy kernels clean cut and uniform height. golden or white color typical of different varieties. Liquid medium opalescent to milky, slightly disturbing enough trouble.	Tender, offering some resistance to chewing, not to be hard and tough	Sweet, free and normal odor, no presence of foreign taste or smell.

Physico-Chemical Characteristics	
pH after sterilization	6,0 ≤ pH ≤ 6,6 (indicative values)
Defect criteria according with n°88 CTCPA	Tolerance (% Net drained weight)
A. Smashed kernels : Completely opened seeds.	≤ 5%
B. Stained kernels : Kernels which suffer from a lesion due to the insects or diseases or kernels which have a widely colouring flaw.	≤ 1%
C. Uprooted kernels : Cut or torn kernels from the ear in such a way that pieces of the ear or hard matters are stuck to the kernel.	≤ 2%
D. Foreign vegetable matters : Stalks, husks, silk, and foreign kernels or from another variety...	≤ 0,2%
B+C+D	≤ 3%
Microbiological Characteristics	
Stability tests according AFNOR V08-408	