



## ARDO PRODUCT SPECIFICATION

### Mini Corn on the cob

Spec ID	MKM610
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Version Number	005

#### GENERAL DESCRIPTION

The quick frozen mini corn on the cob are prepared from fresh, young, tender yellow cob corn of the genus *Zea May L.* by removing the husk and silk, inspecting, washing, blanching, cooling and freezing to  $-18^{\circ}\text{C}$  or below.

The product should not be warmer than  $18^{\circ}\text{C}$ .

Size length : 70 – 100 mm.  
diameter : Max 20 mm.

#### DEFINITION OF DEFECTS

- a) F.M. : Any material not derived from Baby Corn or defined as EVM, e.g. insects, wood, metal, paper, plastic, toxic vegetable matter that would render the product unacceptable.
- b) F.E.V.M : This includes any vegetable matter not derived from the baby corn plant, and which is non-toxic
- c) E.V.M. : Any harmless vegetable matter other than the baby corn.
- d) Major Blemishes : Insect infestation, rotten area, blemish of other sorts affecting an area greater than a circle 6 mm diameter of the unit of Baby Corn (includes browning/ bruising).
- e) Minor Blemishes : As for major blemish, but affecting an area 2 – 6 mm in diameter of the unit of baby corn. Anything less than 2 mm will be ignored.
- f) Cob development fault: Fault in the development of the cob will be classed as defect if the kernel shows sign of poor development where the kernel is either dry or overmature.
- g) Difference of colour: Any pieces that are noticeably different in colour from the other pieces in the sample or significantly mottled or multicoloured, to an

area > 5 mm

- h) Oversize : Pieces which are either greater than 100 mm long or greater than 20mm in diameter.
- i) Undersize : Whole cobs, which are less than 70 mm in length.
- j) Damage/broken : Broken pieces less than 40mm. Missing kernels from an area > 10 mm.
- k) Poorly Trimmed: Presence of stalks and untrimmed distal end.

**TOLERANCES OF DEFECTS Max per 1000 g**

- a) 0 pc
- b) 0 pc
- c) 0 pc
- d) 50 g
- e) 100 g
- f) 20 g
- g) 0 pc
- h) 50 g
- i) 50 g
- j) 100 g
- k) 50 g

<b><u>NUTRITIONAL VALUE</u></b>	<b>Average per 100 g</b>	<b><u>%RI*</u></b>
Energy	: 116 Kj / 28 Kcal	1%
Fat	: 0,4 g	1%
Saturated	: 0,0 g	
Carbohydrates	: 2,5 g	1%
Sugar	: 1,8 g	2%
Fibres	: 2,0 g	
Proteins	: 2.5 g	5%
Salt	: 0,148 g	2.5%

\*RI: Reference intake of an average adult (8400kJ/2000kcal)

## **DECLARATION OF ALLERGENS**

Allergen included in ANNEX II of the directive EU1169/2011	Present in end product due to ingredients		Nature of the constituent	Unintended presence	
	YES	NO		YES	NO
Gluten		x		x	
Crustaceans		x		x	
Eggs		x		x	
Fish		x		x	
Peanuts		x		x	
Soybeans		x		x	
Milk		x		x	
Nuts		x		x	
Celery		x		x	
Mustard		x		x	
Sesame		x		x	
Sulphur Dioxide (>10 ppm)		x		x	
Lupine		x		x	
Molluscs		x		x	

## **DECLARATION OF NON-GMO**

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gencechnology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

## **CHEMICAL DATA**

### **Pesticide residue**

We hereby declare that the products, supplied by Ardo, are conform to relevant legislation currently in force in the EC. Pesticides used shall be conform to the EC approved list and not exceed the MRL's defined by the EC in the finished material supplied.

### **Declaration on heavy metals**

We hereby declare that all products ,supplied by Ardo, are conform to the EC-legislation and that they do not exceed the heavy metal tolerances defined by the EC.

## **BACTERIOLOGICAL DATA**

	Target	Maximum
Aerobic plate count	500.000 / g	1.000.000 / g
Enterobacteriaceae	1.000 / g	10.000 / g
E. Coli	10 / g	100 / g
Yeasts and moulds	1.000 / g	5.000 / g
Staphylococcus Aureus	10/ g	100/ g
Listeria monocytogenes	Absent / 25 g	<10 / g
Salmonella ( 25 g)	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE  
DEPARTMENT