

<p>EUREDEN / d'aucy France</p> <p>Quality Department E2L 56 500 LOCMINE</p>	<p>TECHNICAL SPECIFICATION</p> <div style="border: 2px solid black; padding: 5px; background-color: #92d050; display: inline-block;"> <p>VACUUM PACKED SUPERSWEET SWEETCORN</p> </div>	<p>Reference: SQGLOBUS/LA/MA/603 Version: 15 Date: 05/06/2024</p> <p>Page: 1/2</p>
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GENERAL CHARACTERISTICS:

Legal name	Vacuum packed sweetcorn				
Format	1/4	1/4 7 Oz	1/2	4/4	3/1
Capacity	212 ml	247 ml	425 ml	850 ml	2650 ml
Total net weight	150 g	198 g	340 g	680 g	2120 g
Total net weight (CTCPA) **	150 g	170 g	300 g	600 g	1870 g
Drained net weight	140 g	165 g	285 g	570 g	1775 g

Ingredients	Sweetcorn kernels*, water, salt.
Production period	From July to October
Packer code	56251E

*If "GMO free" is present on the label for the French market, "GMO free sweetcorn" shall be indicated in the list of ingredients.

** CTCPA: applicable to French and Italian markets.

PRODUCT CHARACTERISTICS:

Ref. CTCPA _ decision n°88 – Canned sweetcorn

Sweetcorn: Clean cut kernels with a uniform cut height, product prepared from a variety of sweetcorn *Zea mays saccharata L.* suitable for this production.

This product is suitable for vegetarians.

PHYSICOCHEMICAL CHARACTERISTICS:

pH	5.4 - 6.8 (for information)
Vacuum	≥ 0.5 bar (except 3/1 ≥ 0.3 bar)

Allergens: Absence, according to current European regulations.
GMO: The product is not from a genetically modified source.
Ionisation: The product has not undergone ionisation.
Pesticides, heavy metals: In conformance with current European regulations.

ORGANOLEPTIC CHARACTERISTICS:

Parameters	Requirements
Appearance	Opalescent to milky and fluid residual brine, slightly to quite cloudy, kernels in the milky stage with a uniform height cut, without a disproportionate amount of miscuts, kernel debris or skin, free from defective kernels and foreign matter.
Colour	Typical of the varieties used: golden yellow, uniform bright yellow or white.
Odour/Flavour	Sweet, mild flavour, odour clear and normal, free from any foreign flavour or odour.
Texture	Reasonably tender texture, slight resistance when chewing but without excessive firmness.

MICROBIOLOGICAL CHARACTERISTICS:

DMD Reference	Best before: see end of can
Product shelf life	DMD: 4 years
Microbiological criteria	<p>A stability test is carried out on each batch: Stability control on 3 receptacles. Reference to the AFNOR NF V08-408 standard of October 1997.</p> <ul style="list-style-type: none"> ▪ Ambient temperature for 7 days. ▪ At 37°C for 7 days. ▪ At 55°C for 7 days. <p>Absence of swelling and variation of pH<0.5 units between the 3 incubated receptacles.</p>

NUTRITIONAL DECLARATION:

TECHNICAL SPECIFICATION

VACUUM PACKED
SUPERSWEET SWEETCORN

	For 100g*	RI**		For 100g*	RI**
Energy (kJ)	373	4%	Carbohydrate (g)	12	5%
Energy (kcal)	89		of which sugars (g)	4,9	5%
Fat (g)	2,4	3%	Fibre (g)	3,8	
of which saturates (g)	0,5	3%	Protein (g)	2,9	6%
			Salt (g)	0,43	7%

*for 100g of drained product

**Reference intake of an average adult (8400kJ/2000 kcal).

The reference intake varies according to age, sex and physical activity.

STORAGE CONDITIONS:

- ✓ **Before opening:** « Store at room temperature away from humidity and any temperature variations. »
- ✓ **After opening:** « Store in the refrigerator in a suitable airtight container and eat within 2 days. »

PRIMARY AND SECONDARY PACKAGING:

All primary and secondary packaging in direct contact with the product are in possession of a **Food Compatibility Certificate**, in conformance with its use and current European regulations.