



Tomasz Chodara

SPECIFICATION

IQF CORN ON THE COB

General Description:

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

Both ends are cutted, size of the cobs as required: 25 mm, 35 mm, 65 mm, 130 mm.

Damaged kernels because of the endcut of wrong cut cobs, kernels with different tone and light dried by frost on the surface are allowed.

Lack of kernels because of abnormal development rarely can be occurred

Colour is typical for variety.

The product cannot contain any organic or non organic foreign material.

Tolerances for defects

| Sample: 6 cobs/12 cut cobs frozen | |
|--|-------------------|
| Foreign material | 0 |
| Foreign extraneous vegetable material | 0 |
| Extraneous vegetable material | 1 |
| Dark skins (aggregate) | 50 cm |
| Husk (aggregate) | 9 cm ² |
| Sample: 4 cobs/8 cut cobs free of ice | |
| Major blemishes kernels | 3 |
| Minor blemishes kernels | 12 |
| Damaged kernels | 50 |
| Poorly trimmed | 0 |
| Cob development faults | 3 |
| Colour variants | 1 |
| Outsize in length whole cobs/cut cobs | 10/15 mm |
| Outsize in diameter whole cobs/cut cobs | 20/20 mm |

Flavour

Slightly weak, characteristic sweet flavour.

Texture

Kernel contents are slightly creamy and viscous, and the skin are fairly tender and can be chewed easily.

Flavour and texture shall be assessed on cooked cobs.



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

Nutritional information/100 g:

| | |
|----------------------|---------|
| Energy kJ / kcal | 430/101 |
| Fat g | 0,4 |
| of which saturates g | 0,12 |
| Carbohydrate g | 17,1 |
| of which sugars g | 2,5 |
| Protein g | 6,7 |
| Salt g | 0,001 |

Microbiology:

| Analysed parameter | Allowed maximum value |
|--------------------|-----------------------|
| TPC | 1 000 000 |
| Salmonella | 0/25 g |
| Coliform | 1000 |
| 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, BRC.

The document has been prepared on the basis of the manufacturer's analysis certificate.

