

Produktspezifikation

Product specification



Mais gefriergetrocknet
 MAIS_006

Product Description

Freeze dried sweet corn

Process Description

Blanching - blast freezing - freeze drying - sieving - inspection/magnet - grading - metal detection - packing

Recipe

Ingredients	Percentage in product	Additive number	Function	Countr(y) (ies) of origin
sweet corn	100.00			India

Remarks

Ingredient and Allergen Declaration according EU-legislation

100% freeze dried corn

Average Nutritional Values (in grams per 100 gram)

kJoule	1628	Trans fatty acids	0,0	Dietary Fiber	8,7
kcal	385	Available Carbohydrates	72,5	Sodium (mg)	7,0
Fat	4,3	o.w. sugars	1,6	Salt	0,0
o.w.saturated	0,7	Protein	9,8		
o.w. mono unsaturated	1,2				
o.w. poly unsaturated	1,8				

Dietary Intolerance Information

Allergy and Food Intolerance Information according to European legislation	
	Present / Absent / May contain
Cereals containing gluten (wheat, rye, barley, spelt, kamut) and products thereof	-
Crustaceans and products thereof	-
Eggs and product thereof	-
Fish and products thereof	-
Peanuts and products thereof	-
Soybeans and products thereof	-

Milk and products thereof (including lactose)	-
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia) and products thereof	-
Celery and products thereof	-
Mustard and products thereof	-
Sesame and product thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg expressed as SO ₂	-
Lupine and products thereof	-
Molluscs and products thereof	-

Poultry and poultry products	-
Beef and beef products	-
Pork and pork products	-
Honey	-
Cocoa	-
Flavour Enhancers (E621-E635)	-
Flavourings according to regulation 1334/2008/EC	-
Flavouring preparations	-
Natural flavouring substances	-
Process flavourings	-
Smoke flavourings	-
Substances according to Annex III regulation 1334/2008/EC	-
Flavouring substances	-
Nature identical flavouring substances	-
Artificial flavouring substances	-
Maize and maize products	+
Coriander	-
Carrots	-

+ = Present, +/- = May contain, - = Absent, ? = Unknown

Chemical and Physical Requirements

Parameter	Value / limit	Dimension
Foreign bodies (metal, glass)	absent	
Foreign bodies (others)	1	per 1000 kg
Moisture	<5	%
Pesticides	Acc EU Reg	

Microbiological requirements ex factory

	Units	N	C	Value (m)	Value (M)	Method
Aerobic Plate Count	cfu/g	5	2	10000	100000	ISO 4833
Mould	cfu/g	5	2	1000	10000	ISO 7954
Enterobactereacea	cfu/g	5	2	100	1000	ISO 21528-2
E.-coli	cfu/g	5	2	not present	10	ISO 16649-2
Staphylococcus Aureus	cfu/g	5	2	100	1000	ISO 6888
Salmonella	cfu/ 25g	5	0	not present	not present	ISO 6579

Sensory

Appearance	Kernels
Colour	Yellow
Texture	Dry, free flowing
Taste	Typical

GMO-Statement

	Y / N
Does the product contain or is it (in part) produced from any Genetically Modified Organism.	N
Does the product contain or is it (in part) derived from any Genetically Modified Organism.	N
Is the product (in part) produced with the aid of any Genetically Modified Organism.	N

Transport and Storage Conditions

Store in a cool, dark and dry place.

Shelf Life (in months after production in original, closed packaging)

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Packaging

Type	Description	
Primary	Plastic bag	
net weight	500 g	