



Full Product Title:	Whole kernel sweet corn vacuum packed	Spec Version:	QAF-9 V5
Product code:	VEG0021	Date issued:	3.12.17
Legal Name:	Whole kernel sweet corn vacuum packed	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	75 oz (2125g)

Mini Specification

Product Information			
Product Title	Whole kernel sweet corn vacuum packed	Net Weight	2125 g
Caterers Choice Product Code	VEG0021	Drained Weight	1850 g
Brand	Caterers Pride	Case Size	75 oz (2125g)
Supplier Name	Caterers Choice Ltd	Country of Origin	Thailand
Barcodes	Inner	5057691000739	
	Outer	05057691000746	

Legal name

Whole kernel sweet corn in brine

Ingredients Declaration (Allergens Highlighted in Bold)

Sweetcorn, Water, Salt

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Kernel corn	87.06	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
water	12.69	Crustaceans or its derivatives	N	N
salt	0.25	Eggs or its derivatives	N	N
0	0	Fish or its derivatives	N	N
0	0	Peanuts or its derivatives	N	N
0	0	Soybeans or its derivatives	N	N
0	0	Milk or its derivatives	N	N
0	0	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	N	N
0	0	Celery or its derivatives	N	N
0	0	Mustard or its derivatives	N	N
0	0	Sesame seeds or its derivatives	N	N
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	N	N
0	0	Lupin or derivatives of	N	N
0	0	Molluscs or derivatives of	N	N

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	330	Analysed
Energy (Kcal)	79	Analysed
Fat	1.25	Analysed
of which saturates	0.28	Analysed
Carbohydrate	14.4	Analysed
of which sugars	4.76	Analysed
Fibre	2.42	Analysed
Protein	2.54	Analysed
Salt	0.27	Analysed

Food Information - Suitable For	
Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	Yes
Vegans	Yes
Vegetarians	Yes
Halal (Certified)	Yes
Kosher (Certified)	Yes
Coeliacs (Gluten Free)	Yes
Lactose Intolerants	Yes
Nuts & Sesame allergy sufferers	Yes

Finished Product Standards			
	Target	Minimum	Maximum
pH	6	5.5	6.5
Brix	7	6	8
Histamine	-	-	-

Microbiological Standards	
Organism	Target
APC cfu/g	Commercially sterile
Coliforms cfu/g	Commercially sterile
Enterobacteriaceae cfu/g	Commercially sterile
E.coli cfu/g	Commercially sterile
Bacillus spp cfu/g	Commercially sterile
Bacillus cereus cfu/g	Commercially sterile
Staphylococcus aureus cfu/g	Commercially sterile
C.perfringens cfu/g	Commercially sterile
Pseudomonas spp cfu/g	Commercially sterile
Yeasts & Mould cfu/g	Commercially sterile
Listeria spp.	Commercially sterile
Salmonella spp.	Commercially sterile
Vibrio spp.	Commercially sterile

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Can/Pouch/Bag (Please delete as appropriate)	-	157 mm	152 mm	272 g
Case	470 mm	316 mm	156 mm	365 g
Number per case	6			
Number of cases per layer	7			
Number of layers per pallet	9			
Number of cases per pallet	63			

Storage Instructions
Store unopened product in a cool dry place, out of direct sunlight. Once opened, transfer to a suitable lidded container and store in a refrigerator for a maximum of 2 days.

Total shelf life from date of manufacture	36 months
Storage Temperature	Ambient
Shelf life once opened	2 days
Temperature once opened	Refrigerated

Authorised on behalf of Caterers Choice	
Name	Jaydene James
Job Title	Technical Manager
Signature	J.James
Date	20.07.18