

Date Created:	07-Jan-05	Date revised:	07-Mar-14
Created by:	N Mason	Approved by:	Markus Endt
<b>Product:</b>	Sweetcorn (340g)	<b>Brand Name:</b>	D'aucy (DA015)
<b>Product Description:</b>	Sterilised vacuum packed kernels of sweetcorn in sugar & salt brine		
<b>Product Ingredients:</b>			
Ingredient (QUID - in order)	%	Country of Origin	E-Number
Sweetcorn	83.8	France / Hungary	
Water	13.9	France / Hungary	
Sugar	1.6	France / Hungary	
Salt	0.7	France / Hungary	
<b>Breakdown any compound ingredients above. E.g. milk chocolate, mayonnaise, mustard, brine.</b>			
Country of Product manufacture:	France / Hungary		
Site details of Product manufacture:	D'aucy		
<b>Sensory Attributes:</b>			
Appearance: Loose yello kernels of sweetcorn			
Colour: Typically yellow but can be pale yellow to slight yellow /brown colour			
Flavour: Typical of sweetcorn			
Texture: Crisp, can be slightly tough with first chew due to skin			
Aroma: Fresh, sweet typical of sweetcorn, no off odours			
<b>Chemical Analysis:</b>	<b>Target</b>	<b>Frequency</b>	<b>Tolerances</b>
Salt	4.6% in brine	each batch	1.0
pH	6.3	each batch	0.4
Salt	0.6	each batch	0.2
Degrees Brix	11	each batch	3.0

Microbiological Specification	Target	Frequency	Tolerances
Total viable count	Commercially sterile product with incubation checks at 32°C and 55°C after 7 days with no change		
Yeasts			
Moulds			
Salmonella (absent in 25g)			
Staphylococcus aureus			
Bacillus cereus			
E. coli			
Coliforms			
Clostridium perfringes			
Clostridium botulinum			
Listeria sp.			
Allergen Information (Contains - yes / no)			
	Contains (intentionally added - yes / no)	Contains trace (through cross-contamination - yes / no)	
Cereals Containing Gluten ( <i>Wheat, Rye, Barley, Oats, Spelt, Kamut</i> ) (excl. <i>wheat glucose syrup</i> )	No	No	
Milk ( <i>Cow, Goat, Sheep, Buffalo, inc. Lactose</i> )	No	No	
Eggs ( <i>inc. Lecithin if from Egg Source</i> )	No	No	
Nuts ( <i>excl. Pine Nuts, Chestnuts, Nutmeg, Coconut</i> )	No	No	
Peanuts	No	No	
Soya ( <i>Soya beans, Soya Derivatives, inc. Lecithin's</i> )	No	No	
Fish ( <i>exc isinglass – fining agent in beer</i> )	No	No	
Molluscs	No	No	
Crustaceans	No	No	
Celery ( <i>Inc. Celeriac</i> )	No	No	
Mustard	No	No	
Sesame Seeds	No	No	
Sulphur Dioxide ( <i>&lt;10mg/Kg, inc. Sulphites</i> )	No	No	
Lupin	No	No	
Genetically Modified Materials (assess maize & soya)	No	No	
Engineered Nanomaterial	No	No	
Vegetable Oils (please specify individual types)	No	No	

Transfat material (excluding naturally occurring Trans fats)		No	No		
Caffeine		No	No		
Pesticide Residues		No	No		
Irradiated material		No	No		
Added colours		No	No		
Added preservatives		No	No		
Antioxidants		No	No		
Azo & Coal tar dyes , BHA/BHT, Benzoates		No	No		
MSG / Glutamates		No	No		
Hydrogenated Vegetable Protein / Textured Vegetable Protein		No	No		
Nutritional Declarations (per 100g / 100ml - drained)		Calculated	Yes / No	Analysed	Yes / No
Energy (kJ)		500			
Energy (kcal)		118			
Fat		1.3			
of which	Saturate	0.1			
	Mono- unsaturate				
	Polyunsaturated				
Carbohydrate		22			
of which	sugar	2.6			
	polyols				
	starch				
Fibre		3.3			
Protein		3			
Salt		0.28			
Add vitamins & minerals on a separate sheet and attach to specification					
Has product been previously frozen? No					
EU health mark (milk & meat base products) N/A					
<b>Pack size</b>	<b>340g (drained wt 285g)</b>		<b>Serving /Portion size?</b>		100g
Recognised Accreditations <b>(please attach proof)</b>		Organic		Freedom Foods	
<b>BRC / IFS</b>	Yes	Kosher		Halal	
ISO 21999		Free Range		Protected Designation of Origin?	
Other:					

Packaging Detail:	Unit description:	metal tin with paper label	Case description:	packed in cardboard tray with shrinkwrap
Breakdown of primary packaging with weights	53g			
Breakdown of secondary packaging with weights	24g card + 636g steel			
Breakdown of tertiary packaging with weights	286g pallet wrap, 15g paper labels			
Cases per layer	11			
Layers per pallet	16			
Product Shelf life (min at delivery)	12 months			
Product shelf life overall	3 years			
Expression of shelf life	<b>Best before</b>	Best before end	Use by	
Method of Best before coding (explanation of coding)	Ink jet on top of can (lid)			
Storage Conditions - please specify:	Ambient stable, out of direct sunlight and away from source of heat			
Storage before opening:	Ambient stable, out of direct sunlight and away from source of heat			
Storage after opening:	Store in fridge in a non-metal container and use within 3 days after opening			
Suitability	Vegetarian	Yes	Coeliac	No
	Vegan	Yes	Lactose Intolerant	Yes
	Diabetic	Yes	Halal	Yes - but not certified
	Kosher	Yes - but not certified		
Ethical Trading (please include evidence of the below points)				
Does your company have an Ethical Sourcing & Trading Policy		Yes		
Is your company audited by an ETI or SMETA audit body?		Yes		
Does your company pay market/industry related wages (at least - government minimum living wage)		Yes		
Is your business prepared to complete an Ethical Self Audit issued by RH Amar?		Yes		
Do you have someone in your business that is responsible for Health& Safety and the Environment?		Yes		
Do you have a HSE Policy (please attach)		Yes		
Site Contact details		RH Amar: Markus Endt / Sylvain Hotolean 079888 18285 / 07794307799		
Main Technical Contact		as above		
Main Commercial Contact		TBC		
24 hours Emergency contact		ab above		