



SWEET CORN LYO

1. **GENERAL INFORMATION:**

Product code: 512605012 Country of origin: E.U.

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and

hygiene.

2. **DESCRIPTION:**

100 % dehydrated sweet corn. Product from frozen super sweet corn Kernels. Colour yellow to cream. Without additives.

3. APPLICATION:

They can be used directly for topping savory and sweet dishes (salads, ice creams, desserts, etc.), in the preparation of sweets and biscuits or rehydrated to obtain the desired texture and sweetness in different preparations. They can also be eaten as snacks, alone or mixed with milk or yoghurt.

For use directions, receipts and applications see web page: www.albertyferranadria.com

4. **LEGAL REQUERIMENTS:**

LEGISLATIVE INFORMATION		
PESTICIDE RESIDUES	In compliance with the current UK, Danish and EU legislation	
HEAVY METALS RESIDUES	In compliance with the current UK, Danish and EU legislation	
PACKING MATERIAL	In compliance with the current UK, Danish and EU legislation	
MARKING	In compliance with the current UK, Danish and EU legislation	

5. SHELLIFE AND RECOMMENDED STORAGE CONDITIONS:

18 months from date of production.

Product to be stored and transported in cool or ambient dry conditions and away from strong odours that could taint product. Open pack should be carefully sealed after use to avoid moisture absorption by product.



6. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 200g/7.05oz

Units per box: 6

Unit dimension: High: 160 mm

Diameter: 99 mm

Box per layer: 6 Layer per palet: 3

GTIN-13 code: 8435261901681 GTIN-14 code: 8435261901698

7. **SPECIFICATIONS:**

PHYSICAL / CHEMICAL STANDARS	
Texture	Crisp not soft
Flavor	Typical for super sweet corn when rehydrated. Free
	from taints or off flavor.
Smell	Typical super sweet corn smells when rehydrated. No
	musty, moldy or stale taints

PRODUCT QUALITY STANDARS	
Rehydration ratio	In cold or warm water: 1 Kg freeze dried = approx
	3,5 Kg rehydrated
Particle size	Product predominately consists of Sweet corn Kernels
Broken	Max 5.0 %
<6.0 mm	Max 4.0 %

MICROBIOLOGICAL SPECIFICATIONS:

	Range / g	Limit / g
T.V.C	<10,000cfu/g	100,000cfu/g
Total Coliforms	<50cfu/g	1000cfu/g
E.coli	<10cfu/g	10cfu/g
Salmonella (25 g	Absent	Absent
sample)		
Moulds	<100cfu/g	100cfu/g
Yeasts	<100cfu/g	100cfu/g



8. <u>ALLERGEN INFORMATION:</u>

ALLERGEN CONTENT	CONTAINED Yes / No	POSSIBLE CROSS CONTAMINATION
Cereals containing gluten (from		X
Wheat, Barley, rye & Oats)	No	
		X
Crustaceans and products thereof	No	
		X
Eggs and products thereof	No	
		X
Fish and products thereof	No	
	No	
Peanuts and products thereof		
	No	X
Soybeans and products thereof		
Milk and products thereof (including	No	X
lactose)		
		X
Nuts and products thereof	No	
Celery/celeriac and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	X
Lupins and products thereof	No	
		X
Molluscs and products thereof	No	
All products will be adequatel	y labeled where	appropriate with allergen content

9. **NUTRICIONAL VALUE:**

Average values per 100 g	Unit	EU
Energy (Kcal)	Kcal	364
Energy (kJ)	kJ	1545
Protein	g	11,8
Carbohydrates	g	68,1
Fat	g	6,89
Fiber	g	10,6
Salt	mg	0

10. GMO STATEMENT:

This product is not genetically modified and does not contain any genetically modified material.

11. **DIETARY INFORMATION:**



Suitable for Yes / No / if Required

Vegetarian diet	Yes
Vegan diet	Yes
Coeliacs	Yes
Kosher Certified	No
Halal Certified	No
Organic Certified	No

12. IRRADIATION:

The product is not irradiated.

Based on: Product information of the manufacturer.

Review date: 18 January, 2022 Revision number: 5

Revised by:

Quality Responsible

Guzman Gastronomia

Approved by:

Quality Manager

Guzman Gastronomia

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