
	<p><i>SPECIFICATION</i></p>	
<p>SWEETCORN KERNELS</p>		
<p>Document : S-GREE.033.E.UK</p>	<p>Version : 05 Revision : 01</p>	<p>Date : 23/07/2018 Date : 28/09/2020</p>
<p>Page : 1 to 7</p>		

1. Company

N.V. d'Arta
 Pittemsestraat 58 A
 8850 ARDOOIE
 BELGIUM
 ☎ +32.51.74.69.91
 📠 +32.51.74.69.68
www.darta.com

2. Specification of the product

- GMO-free
- Remnants of pesticides : following the EU (Belgian) law
 (cf. www.fytoweb.fgov.be)
- Free from additives
- Heavy metals : following the EU (Belgian) law
- Sweetcorn kernels
 - . Step 1 : the leaves are removed and the kernels are cut from the cobs ; the kernels are washed.
 - . Step 2 : the kernels are blanched (to peroxidase-negative) and cooled.
 - . Step 3 : the kernels are individually quick frozen (IQF) until a temperature lower than minus 20 degrees Celsius (- 20 °C) is reached.
 - . Defects
 - * absence of foreign matters
 - * EVM : max 2 pcs / 1000 g
 - * FEVM: absent
 - * damaged kernels : max. 8 %
 - * major black or brown blemishes (>6mm) : max 1 / 200 g
 - * minor black or brown blemishes (3-6mm): max 5 / 200 g
 - * clumps (> 3 pieces frozen together) : max 4%



SPECIFICATION



SWEETCORN KERNELS

Document : S-
GREE.033.E.UK

Version : 05

Date : 23/07/2018

Revision : 01

Date : 28/09/2020

Page : 2 to 7

- Nutritional information (g per 100 g) :

. Energy:	312 kJ – 74 kcal
. Fat:	1.4
. Of which saturates:	0.4
. Carbohydrate:	11.6
. Of which sugars:	8.1
. Protein:	2.5
. Salt:	0.003

- Countries of origin : Hungary

3. Bacteriological norms

- T.V.C.	< 5 x 10 ⁶ / g
- Coliforms	< 10 ⁴ / g
- E. coli	< 10 ² / g
- Moulds	< 5 x 10 ³ / g
- Yeasts	< 5 x 10 ³ / g
- Salmonella	absent / 25 g
- Listeria monocytogenes	<10 ² / g

4. Packaging process

- E-code ("e") : in accordance with the regulations
- Optical sorting on every packing line
- Metal detection :
 - . A metal detector on every packing line
 - . Every packaging line is checked at least once every two hours by the lab
 - . Sensitivity :
 - 2.0 mm Fe
 - 3.0 mm Stainless Steel
 - 3.0 mm Non-Fe



SPECIFICATION



SWEETCORN KERNELS

Document : S-
GREE.033.E.UK

Version : 05

Date : 23/07/2018

Revision : 01

Date : 28/09/2020

Page : 3 to 7

5. Packaging



1. 15 x 450 g

- Film

Material : polyethylene

Length : 210 mm

Thickness : 50 µm

Weight : 5.60 g

Net weight : 450 g

EAN-code : 5413408111417

- Case

Color : brown

Weight : 188.5 g

Dimensions : 330 x 240 x 150 mm

EAN-code : 5413408032118

- Palletization : 10 x 10 cases = 675 kg / pallet (net) (= EURO Pallet)

10 x 14 cases = 945 kg / pallet (net) (= Industrial Pallet)

2. 10 x 1 kg

- Film

Material : polyethylene

Length : 265 mm

Thickness : 50 µm

Weight : 7.20 g

Net weight : 1000 g

EAN-code : 5413408111424



SPECIFICATION



SWEETCORN KERNELS

Document : S-
GREE.033.E.UK

Version : 05

Date : 23/07/2018

Revision : 01

Date : 28/09/2020

Page : 4 to 7

- Case

Color : brown

Weight : 216.7 g

Dimensions : 365 x 232 x 185 mm

EAN-code : 5413408 012158

- Palletization : 10 x 9 cases = 900 kg / pallet (net) (= EURO Pallet)
9 x 12 cases = 1080 kg / pallet (net) (= Industrial pallet)

3. 4 x 2.5 kg

- Film

Material : polyethylene

Length : 360 mm

Thickness : 50 µm

Weight : 11.64 g

Net weight : 2500 g

EAN-code : 5413408 112223

- Case

Color : brown

Weight : 210.2 g

Dimensions : 365 x 232 x 175 mm

EAN-code : 5413408 422117

- Palletization : 10 x 9 cases = 900 kg / pallet (net) (= EURO Pallet)
8 x 12 cases = 960 kg / pallet (net) (= Industrial pallet)

4. 2 x 5 kg

- Film

Material : polyethylene blue

Length : 730 mm

Thickness : 50 µm

Weight : 18.0 g

Net weight : 5000 g



SPECIFICATION



SWEETCORN KERNELS

Document : S-
GREE.033.E.UK

Version : 05

Date : 23/07/2018

Revision : 01

Date : 28/09/2020

Page : 5 to 7

- Case

Color : brown

Weight : 254.4 g

Dimensions : 380 x 245 x 165 mm

EAN-code : 5413408532113

- Palletization : 10 x 9 cases = 900 kg / pallet (net) (= EURO pallet)
 9 x 12 cases = 1080 kg / pallet (net) (= Industrial pallet)

6. Storage and expiry date

- Expiry date (only valid when all the guidelines concerning storage mentioned below are followed) : 30 months after packaging (see packaging).
- Production code : L x yyy z ww D
x = last number of the year in which the product has been packed
yyy = day on which the product has been packed (e.g. 1 januari = 001)
z = shift (A, B of C)
ww = packaging line (01, 02, 03, 04, 05, ...)
- Storage temperature (factory freezer): max -20 °C
- Transport: loading temperature: max. -18 °C
 transport temperature: max. -20 °C
- Storage temperature in distribution: max. -18 °C

7. Storage and preparation by the consumer

- Storage :
- . refrigerator : 24 hours
 - . freezer compartment in refrigerator : 48 hours
 - . freezer : - 6 °C : 2 days
 - 12 °C : 1 month
 - 18 °C : see expiry date



SPECIFICATION



SWEETCORN KERNELS

Document : S-
GREE.033.E.UK

Version : 05

Date : 23/07/2018

Revision : 01

Date : 28/09/2020

Page : 6 to 7

- *Warning :*

- . Never refreeze thawed products

- *Cooking instructions :*

- . Best cooked from frozen
- . Add the deepfrozen vegetables to boiling water, season to taste and cook over a gentle heat for approx. 6-8 minutes.
- . These vegetables are also suitable for preparation in micro-wave.

8. Allergens

Allergen	Present ?	Concentration
Cereals containing gluten (e.g. wheat, rye, barley, oat, ...) and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soy and products thereof	No	
Milk and products thereof (including lactose)	No	
Shell fruits * and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites, labelled as SO ₂ , at levels above 10 mg / kg or 10 mg / l	No	
Lupine and products thereof	No	
Molluscs and products thereof	No	



SPECIFICATION



SWEETCORN KERNELS

Document : S-
GREE.033.E.UK

Version : 05

Date : 23/07/2018

Revision : 01

Date : 28/09/2020

Page : 7 to 7

* almond (*Amygdalus communis* L.) , hazelnut (*Corylus avellana*) , walnut (*Juglans regia*) , cashewnut (*Anacardium occidentale*) , pecan (*Carva illinoiesis* (Wangerh.) K. Koch) , Brazil nut (*Bertholletia excelsa*) , pistachio (*Pistacia vera*) , Macadamia nut and Queensland nut (*Macadamia ternifolia*)

9. General declaration

We declare that our production areas are free of glass material.

We declare that under no circumstances the products and ingredients are treated with radiation or gas.