



PRODUCT SPECIFICATION

Product Name: Riverdene Sweetcorn in water.
Product Code: A48500



General Information

Legal Product Name	Vacuum Pack Sweetcorn Kernels
Product Description	Riverdene Vacuum Pack Sweetcorn Kernels
Pack Weight	2.125kg
Packaging Format	Can / Wrap-around label
Produced In	Thailand
Ingredient Declaration	Sweetcorn, Water

Ingredient Information

Ingredient	Sub Ingredient	% in Final product	Country of Origin
Sweetcorn	Supersweet Variety.	87.06	Thailand
Water		12.94	Mains

Tel: 01992 641641
Email: sales@martinmathew.co.uk
www.martinmathew.co.uk





Process Details

The sweetcorn is harvested under close supervision, delivered to the factory, inspected and cleared for use. It is then prepared by the removal of the husks, cutting the whole kernels from the cob, and packing into the precleaned cans with hot water. The cans are sealed, and heat treated to give a minimum Fo value of 6. . After cooling, the cans go through final QC checks, and are labelled and packed.

Finished Product Characteristic

Organoleptic

Appearance	Individual sweetcorn kernels, of consistent colour and size. The colour will be light yellow to deep yellow, and the liquid is cloudy / milk like.
Flavour /Odour	The flavour is a sweet / mealy mouthfeel. Free from taints and off flavour
Texture	Firm to bite, no floury portions

Defects

General	Practically free from Husk, cob, silk, blemishes and damaged kernels. 1-2 silk strands / 10 per kilo dark kernels permitted.
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Quality Process

PH	5-5-6.5
Brix	NA - Water product
Drained Weight	1850g

Nutritional Information Per 100g (g)

Energy (Kcal / kJ)	79/331
Fat	1.6
of which saturates	1.2
Carbohydrate	12.2
Of which sugars	2.5
Fibre	3.3
Protein	2.5
Salt	0.1



Microbiological

Product is commercially sterile.

Allergen Information

Allergen	Contains	Source	Allergen	Contains	Source
Cereals Containing gluten	N		Peanuts	N	
Crustaceans	N		Soy Beans	N	
Eggs	N		Milk	N	
Fish	N		Nuts	N	
Celery / Celeriac	N		Sulphur Dioxide	N	
Mustard	N		Lupin	N	
Sesame	N		Molluscs	N	

Other Information

	Contains	Source		Contains	Source
Yeast	N		Colour: Natural	N	
Additives	N		MSG (Mono Sodium Glutamate)	N	
Preservatives	N		HVP (Hydrolysed veg. protein)	N	
Colour: Artificial	N		Fruit & Derivatives	N	
Honey	N		Animal Products: Lamb	N	
Garlic	N		Animal Products Poultry	N	
Animal Products: Beef	N		Animal Products: Other	N	
Animal Products: Pork	N		GM	N	

Suitable For

Vegetarians	Y	Kosher Certified	N
Vegans	Y	Halal Certified	N
Coeliacs	Y	Organic	N



Storage Information

Shelf Life	3 years from date of production
Storage Conditions	Dry ambient

Packaging Details

Primary	Full wrap round label on every can
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Pack Options

Pack/ Stock Code	Pallet Quantity	Outer/ Layer	Gross Weight	Carton Dimensions L x W x H (mm)	Label Barcode	Outer/Carton Barcode	Net Weight of Product	Drained Weight of Can
A48500	63	7	14.8kg	460x315x155	501748200167-3	0501748210091-7	2.125kg	1.85kg

Packing Weight Information

Primary

Material	Weight
Can (steel)	280g
Label (paper)	14g

Secondary

Material	Weight
Case (cardboard)	260g approx
Plastic	

Other

Material	Weight



Terms and Conditions

It is warranted that:

- The foodstuff, packaging and label (as appropriate) conform with all relevant UK and EU legal requirements at the time of supply.
- The customer will be notified of any changes to the specification, including any changes to the status of manufacturing sites, e.g. BRC accreditation or allergens handled on site.
- The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice.
- The contents of this specification are confidential and should not be disclosed to a third party without prior approval.
- Materials are transported in clean vehicles of a high standard suitable for transportation of food. They are free from infestation and contamination and provide appropriate temperature conditions.

Issue Date	Issue No.	Issued By	Reason for new revision
17.12.18	1A	Kevin Hogan	New Spec Format

Approved by Technical Manager: (for internal purposes)

Signature:  _____

Name: Richard Small _____

Date: 06/03/19 _____

Customer

Specification Approved by:

Signed on behalf of: _____

Name: _____

Position: _____

Date: _____

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