

Matkompaniet AB	HACCP Product specification	Routine: 1.4.2.
		Version no. 1
Valid from: 2015-02-16	Made by: Therése Jansson	Approved by: Tommy Blomqvist

## SWEET KERNEL CORN 2125g (Pedros) – 10610

### Ingredients:

Kernel corn (87,06%), water, salt.

### Allergens and dietary information:

**YES** = the allergen or ingredient is in the recipe

**NO** = product is guaranteed free from the allergen or ingredient

- = the allergen is not in the recipe but can not be excluded due to cross contamination

Allergen <sup>1</sup>	In product	Ingredient	In product
Gluten	NO	Sunflower seed ( <i>Helianthus annuus</i> )	NO
Shellfish & crustaceans	NO	Poppy seed ( <i>Papaver somniferum</i> )	NO
Egg	NO	Muscat ( <i>Myristica fragrans</i> )	NO
Fish	NO	Linseed	NO
Peanut ( <i>Arachis hypogaea</i> )	NO	Psyllium seed ( <i>Plantago ovata/psyllium</i> )	NO
Peanut oil	NO	Azo dyes	NO
Soy lecithin	NO	Glutamate	NO
Soy oil	NO	Paprika (sweet pepper)	NO
Soy protein	NO	Pepper	NO
Milk products from cows	NO	Anise-seed	NO
Lactose	NO	Dill	NO
Tree-Nuts <sup>2</sup>	NO	Fennel-seed	NO
Oil from nut	NO	Coriander	NO
Celery	NO	Carrot	NO
Mustard	NO	Parsley	NO
Sesame seeds	NO	Garlic	NO
Sesame oil	NO	Tomato	NO
Sulphurdioxide or sulphite	NO		

<sup>1</sup> These components must appear from the marking on packed foodstuff (according to Swedish regulation LIVS FS 2004:27)

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<sup>2</sup> Nuts and products of it, i.e. almond, hazelnut, walnut, cashewnut, pecan nut, brazil nut, pistachio nut, macadamia nut, Queensland nut

**Mikrobiological information:**

<b>Micro-organism</b>	<b>Max value at BBD (log cfu/g)</b>	<b>Method</b>	<b>Sampling frequency</b>
Total count aerobic	<1,000	AOAC	- Every batch for New product. - 3 month for old product.
Enterobacteriaceae	NA		
E.Coli	NIL	AOAC	
Enterococcus	NA		
Bacillus cereus	NA		
Staphylococcus aureus	NIL	AOAC	
Salmonella spp	NA		
Listeria monocytogenes	NA		
Cl. perfringens	NA		
Yeast	NIL	AOAC	
Mould	NIL	AOAC	

**Chemical values:**

Water activity:

Moisture content (%):

pH: 5,5-6,5

Brix: 4-6

Density:

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**GMO:**

We certify that no raw materials in the product consists of, contains or comes from genetically modified organisms (GMOs).

**Nutrition information**

Energy: 76,7kcal/322KJ  
Protein 2,68g  
Carbohydrates: 13,3g  
*whereof suger* 3,57g  
Fat 1,42g  
*whereof saturated fat* 0,97g  
Salt 0,43g

**Cooking instructions:**

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**Net weight/Net volume:**

NW 2125g / DW 1850g

**Storage:**

Unopened tin to be stored in normal room temperature. After opening it must be stored in chilled temperature and not in metal tin.

**Expected use:**

Whole population

**Shelf life:**

3 years from production day. Opened product should be consumed within 3 days.

**Packaging:**

Metal tin.

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**Recipe:**

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**Barcode:**

7392022003163

**Country of origin:**

Thailand

**Customs code (statistical number):**

2005800010

**Product description:**

Colour: Fine yellow

Consistency: Crispy

Smell: Characteristic of corn

Taste: Characteristic of corn