

IQF CORN (GRADE A) *

INGREDIENTS: Sweet corn. Product contains no additives or artificial

preservatives.

CUT AND SIZE: Kernels must be cut evenly and neatly from the cob.

BLANCH: Product is blanched sufficiently to inactivate the peroxidase

enzyme system

FREEZING TECHNIQUE: Individual quick frozen (IQF)

ORGANOLEPTIC STANDARDS Product possesses a good characteristic normal flavor and

aroma, and appearance of corn. Free from objectionable flavor

and odors of any type.

COLOR: The product possesses a yellow color. Not more than 5

discolored or decayed kernels per pound.

MAJOR DEFECTS: No tolerance for stones, glass, plastic, metal, hair, wood.

MINOR DEFECT:

- Maximum 10 uncut kernels and brown tips per 4 oz. (114g)

- Maximum 3% by weight loose skins and 3% by weight crushed kernels that affect the appearance of the product

Maximum 1 piece of cob husk or silk material per 5 lb

sample.

MICROBIOLOGICAL COUNT:

Total plate count: 100 000 CFU/g Max
Total coliform: 1000 CFU/g Max
E.Coli: 10 CFU/g Max
Listeria Monocytogenes Negative in 25g
Salmonella Negative in 25g

*The above microbiological values must be met from the time of departure at the country of origin to the entry in Canada.

GMO STATEMENT This product has not been or is not issued genetically modified

and it does not contain ingredients that have been genetically

modified.

PESTICIDES Maximum residue levels established by Canadian authorities

are respected.

FOOD SAFETY Food safety standards such as third-party audits are required.



ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
Peanuts or its derivatives	No	No	No
Tree nuts or its derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Soy or its derivatives	No	No	No
Seafoods, shellfish or their	No	No	No
derivatives			
Fish or its derivatives	No	No	No
Wheat or its derivatives	No	No	No
Gluten	No	No	No
Sulphites	No	No	No
Mustard (all kind)	No	No	No

^{**} Manufacturing plant has cross contamination prevention controls in place

STORAGE AND HANDLING: Transport and store at 0 °F or colder

SHELF LIFE: 24 months at 0 °F or colder

NUTRITIONAL INFORMATION:

Valeur Per 1/2 cu	on Facts Nutritive up (85 g) asse (85 g)	
Calories		6 Daily Value
Fat / Lipide:	s 1 g	1 %
	/ saturés 0 g rans 0 g	0 %
Fibre / Fibr	res 2 g ucres 3 g	9 g 8 % %
Protein / Pr	otéines 3 g	
Cholesterol	/ Cholestérol	0 mg
Sodium	8 mg	0 %
	Makabaya (1977)	
Potassium	209 mg	4 %
Potassium Calcium	209 mg 2 mg	4 %

PACKAGING: 6X2KG Code 6660

PREPARATION

Place frozen vegetables in a small amount of boiling water. Cook until desired tenderness. Cooking time for frozen vegetables is shorter than for fresh ones, drain thoroughly, season to taste. Cooking time may vary depending on the particular appliance used.

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