



BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name:	ED Corn Kernels 6x2kg	Declared Label Weight (g):	2kg		
Common Name:	Edgell Corn Kernels 6 x 2kg	Weight Measurement Method:	AQS 'e' mark (weight g e)		
Product Code:	40242	Pack Configuration:	6X2KG		
Manufactured at:	Bathurst	Specification Date Issued:	8/02/2021	Version:	1

Note: Simplot have implemented a new version control system. Specification issue number has been replaced by version number as of July 2018. If you have any concerns please contact corporate.qa@simplot.com

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1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

2.0 PRODUCT DESCRIPTION, FORMULATION

2.1 Product Description:

Quick Frozen Supersweet Corn Kernels are prepared from fresh, clean, sound ears of supersweet corn plant.

3.0 PRODUCT PARAMETERS

Ingredient:

Sweet corn.

Country of Origin: Grown in Australia

Storage Conditions: Frozen <-18 Degrees C

Code Type: Best Before

Code Format: INHOUSE STANDARD: 01 MMM YY PPPDD hh:mm

Shelf Life Period: 720 Days (24 Months)

Intended Use: Human Consumption

4.0 FINISHED PRODUCT ATTRIBUTES

4.1 Evaluation Method For Sensory Attributes Method:

Other

If more than one method on label, which one (E.g. Microwave, over, etc.):

Combi Oven, Combi Oven (Steam),

If Other, describe:

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

INNER

01MMYY
BAT DD L hh:mm

Code interpretation:

01 First day of the month, day/date of expiry
MM Month (alpha)
YY Year of expiry (year of manufacture plus shelf life)
BAT Plant code for Bathurst
DD Actual day/date of manufacture
L Line number
hh Time in 24 hour time, hours
mm Time in 24 hour time, minutes

SHIPPER

01MMYY BATDDhh:mm MDDMMPP

Code interpretation:

01 First day of the month, day/date of expiry
MM Month (alpha)
YY Year of expiry (year of manufacture plus shelf life)
BAT Plant code for Bathurst
DD Actual day/date of manufacture
hh Time in 24 hour time, hours
mm Time in 24 hour time, minutes
M' short for Manufacturing Data

6.0 PRODUCT HANDLING & STORAGE

The product shall be handled in such a way as to maintain the quality during transportation, storage and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification.

The product shall not be stored with goods that may cause contamination.

7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

7.1 Temperature Conditions

Frozen <-18 Degrees C

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

COOK FROM FROZEN. THIS PRODUCT SHOULD BE COOKED BEFORE CONSUMPTION.

Steam:

1. Preheat steamer to 100°C.
2. Place required quantity of frozen Edgell Corn Kernels in a single layer onto a perforated tray.
3. Steam for 4 minutes or until desired tenderness is achieved.

Stove Top:

1. Add 200g of frozen Edgell Corn Kernels to boiling water.
2. Return to boil.
3. Simmer for 1 minute or until desired tenderness is achieved.

Microwave (based on 1100W commercial microwave):

1. Place 200g of frozen Edgell Corn Kernels into a microwave safe dish. Cover.

8.2 Usage Advice

As cookers and microwaves vary, always ensure the product is cooked before eating.

9.0 NUTRITION INFORMATION

NUTRITION INFORMATION

Servings per package: 26.6

Serving size: 75g

	Average Quantity per Serving	Average Quantity per 100g
Energy	370kJ	493kJ
Protein	2.5g	3.3g
Fat, total	1.5g	2.0g
- saturated	0.2g	0.2g
Carbohydrate	14.0g	18.7g
- sugars	3.2g	4.2g
Dietary fibre	4.2g	5.6g
Sodium	3mg	4mg

10.0 CLAIMS

Nutrition

Additives

<input checked="" type="checkbox"/>	No Added Colours, Flavours or Preservatives
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Advisory

<input checked="" type="checkbox"/>	This Product Must Be Cooked Before Consumption
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Sustainability

<input checked="" type="checkbox"/>	All Natural Chunk Style Tuna
<input checked="" type="checkbox"/>	Dolphin Friendly

Storage

<input checked="" type="checkbox"/>	Keep frozen, Store at or below minus 18°C.
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Marketing

Supply Chain

Marine Stewardship Council (MSC):	NA	MSC Factory Registration Number:	
Aquaculture Stewardship Council (MSC):		ASC Registration Number:	

11.0 ALLERGENS (per FSANZ)

Parameters	Includes (YES or NO)
Wheat	NO
Barley	NO
Oats	NO
Rye	NO
Spelt	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and lupin products	NO
Milk and milk products	NO
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	NO
Tree nuts and tree nut products	NO
Molluscs and mollusc products	NO
Added Sulphites ($\geq 10\text{mg}$)	NO
Sulphites (Naturally Occurring)	NO
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

12.0 SENSITIVITIES

Parameters	Includes (YES or NO)
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	NO
Mustard	NO
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	NO
Legumes e.g. beans, peas, lentils, bean sprouts	NO
Celery	NO
Yeast and yeast products	NO
Spices and herb and/or extracts	NO
Hydrolysed Vegetable Protein	NO
Artificial Sweetener	NO
Preservative	NO
Flavour Enhancers	NO
Artificial Colour	NO
Artificial Flavour	NO
Corn and corn products	YES
Chilli	NO
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO