



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF  
Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto:foodnettechnical@foodnet.ltd.uk)

Technical Specification		
<b>Product:</b> Super Sweet Corn Cobs 150mm IQF	<b>Last Update:</b> 31/01/2026	<b>Product Code:</b> SWE010

**PACK SIZE** 24 x 2 bags in each carton (carton weight: 11kg);

**ORIGIN:** The Netherlands

**GENERAL** The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption (minimum of +75°C for 30 seconds).

**INGREDIENTS** Sweetcorn 100% Declare as: Sweetcorn  
(*Zea mays*)

**PROCESSING** Sweetcorn cobs are delivered fresh to the factory and each load is sampled and assessed for grade, foreign material and physical defects. The cobs are then de-husked, inspected, and washed before trimming and are then cleaned, blanched, cooled, inspected and frozen. The frozen cobs are filled into pallets. Each pallet of frozen cobs is sampled and assessed against specification. The pallets are then labelled and transferred to the cold store at -23°C until required for packing.

**PACKING** During packing, the corn cobs are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, checkweighed and metal detected, palletised and stretch wrapped before being returned to store at -18°C to await despatch to the UK at -18°C.

#### **DEFECT TOLERANCES**

<b><u>Per 8 cob sample</u></b>	<b><u>Maximum</u></b>
Foreign Matter	Nil
Foreign E.V.M.	Nil
Poorly Trimmed	1
E.V.M. (No of cobs)	4
Major Blemish (No of cobs)	2
Cob Development Faults (no. of faults)	3
Minor Blemish (No of cobs)	5
Damaged kernels	40
Length (15cm)	±15mm

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Filipe Soares
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## **DEFINITIONS OF DEFECTS**

### **Foreign Material**

This includes any non-vegetable material and any toxic vegetable material. Examples of foreign material include insects, pieces of insect, wood, glass, stones, metal, snails, slugs etc.

### **Foreign Extraneous Vegetable Material (FEVM)**

This includes any vegetable material not derived from the sweetcorn plant, and which is non-toxic.

### **Extraneous Vegetable Material (EVM)**

This includes any harmless vegetable matter, other than the sweetcorn cobs, that is derived from the sweetcorn plant.

### **Major Blemishes**

Corn kernels which are defective to a major degree are those which have discoloured or blemished areas equal to or greater than an equivalent circle of 6mm diameter, either as a single blemish or an aggregate of blemishes.

### **Minor Blemishes**

Corn kernels which are defective to a minor degree are those which have discoloured or blemished areas equivalent to a circle of between 2mm and 6mm in diameter.

### **Poorly Trimmed**

Poor trimming includes the presence of any stalk remaining on the cob, and also untrimmed distal end.

### **Cob Development Faults**

Each of the defects in this category may only be counted once on each cob, but a cob may be defective for each of the three sections.

(i) The rows of kernels are twisted to the extent that the degree of twisting is greater than the width of four rows of kernels between the top and the bottom of the cob.

(ii) More than 50mm length of the cob has three or more rows of kernels which are nonparallel.

Two rows of kernels are separated by at least a quarter of the width of an average kernel, for more than one half of the length of the cob.

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**ORGANOLEPSIS** (Carried out on a thawed sample.)

**COLOUR** Uniform, bright, characteristic pale yellow, yellow or golden yellow.

**FLAVOUR** Full, natural and characteristic sweetcorn flavour.

**TEXTURE** Tender skins, easily chewable.



Average sample

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### **MICROBIOLOGICAL**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<i>TVC @ 30°C</i>	$1 \times 10^5$	$5 \times 10^5$
<i>Total Coliforms</i>	$1 \times 10^2$	$1 \times 10^3$
<i>E. coli</i>	Nil	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**ANALYTICAL** Product shall be blanched to give a negative peroxidase reaction (guaiaicol test) between 50 and 60 seconds.

**WEIGHT CONTROL** The product shall be packed to minimum weight.

**METAL DETECTION** All cartons shall be passed through a metal detector. The system shall be tested at least every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

**BEST BEFORE DATE** The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

**TRACEABILITY INFO** Production date or Lot number printed on the label as well as customer order number and/or delivery date.

**STORAGE CONDITIONS** Keep frozen at - 18°C at all times.

**PRIMARY PACKAGING** Clear Polypropylene bag.

**CARTONS** Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

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## **NUTRITIONAL INFORMATION**

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked sweetcorn cobs typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	66	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	280	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	41.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	11.6g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	1.4g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	10.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	1.4g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	0.2g	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	0.3g	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.5g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	2.5g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	4.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	1mg	McCance & Widdowson 6 <sup>th</sup> Edition
Cholesterol	0g	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	71µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.09mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	4.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.52mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.11mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.03mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	1.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	20µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.37mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	2.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	48mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.8mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	20mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	140mg	McCance & Widdowson 6 <sup>th</sup> Edition

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### **GMO DECLARATION**

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2026

### **IRRADIATION POLICY**

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2026

### **COSHH Data**

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen fruits.

There are no other perceived COSHH implications regarding the use of frozen fruits.

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## **FOOD INTOLERANCE**

<b>Food Intolerance Data</b>				
Does the material supplied contain any of the following? (NO) Absent, (YES) Present				
<b>Allergen</b>	<b>NO / YES</b>		<b>Reason for presence if YES</b>	
Milk & Milk Derivatives	NO			
Egg & Egg Derivatives	NO			
Animal Products (*)	NO			
Fish/Shellfish/Crustations/Molluscs	NO			
Cereals (**)	YES		Sweetcorn 100%	
Gluten	NO			
Yeast/Yeast Extract	NO			
Soya/Soya Derivatives	NO			
Fruit & Fruit Derivatives	NO			
Beef & Beef Products	NO			
Pork & Pork Products	NO			
Lamb & Lamb Products	NO			
Poultry & Poultry Products	NO			
Legumes	NO			
Peanuts	NO			
Sulphite >10ppm	NO			
MSG	NO			
BHA / BHT	NO			
Benzoates	NO			
Glutamates	NO			
Azo & Coal Tar Dyes	NO			
Added Colour	NO			
Added Flavour	NO			
Preservatives	NO			
Antioxidants	NO			
Added Salt	NO			
Nuts/Nut Oils	NO			
Caffeine	NO			
Sesame Products	NO			
Garlic	NO			
Poppy Seeds	NO			
Mustard	NO			
Celery/Celериac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<b><u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u></b>				
<b>Is this product Suitable for:</b>				
<b>Vegans</b>	Yes (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b> No
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	Yes (Not certified)	

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**FOOD ADDITIVES**

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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## PROCESS INFORMATION

### PROCESS FLOW CHART\*

\*Note: this is a generic flow chart which does not refer to any specific production site.

#### SWEETCORN COB

Raw Material Receipt → QA Check



De-husking



Inspection



Trimming



Blanching



Cooling



Dewatering



Freezing → -18°C QA Check



Inspection



Cold Storage → -23°C



Tipping



Inspection



Carton filling (24 x 2 cobs)



Metal Detection → QA Check



Palletise



Cold Storage → -23°C



Despatch

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**Issues & Amendments**

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares

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