



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

Technical Specification		
Product: Grilled Sweetcorn Kernel IQF	Last Update: 31/01/2026	Product Code: SWE017

PACK SIZE 1 x 10kg; 1 x 20kg;

ORIGIN: The Netherlands, Spain

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 the kernels are cut from the cob. The kernels are then cleaned, grilled, cooled, inspected, frozen and filled into cartons. Each pallet of frozen sweetcorn 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 sweetcorn is 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

<u>Per 1000g</u>	<u>Maximum</u>
Foreign Matter	Nil
E.V.M.	1
Damaged/Broken Kernels	10% w/w
Empty Kernels/Peels	8% w/w
Poorly cut kernel (bottom)	5% w/w
Poorly cut kernel (top)	5% w/w
Corn without grill mark	75% w/w
Pieces burnt	10% w/w
Clustered Kernels	2
Colour Defect Pieces	5

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DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the sweetcorn plant, nor defined as EVM. Examples of foreign matter include insects, pieces of insect, wood, glass, stones, metal, snails, slugs etc. unacceptable.

EVM

This includes any vegetable matter other than sweetcorn kernels which is derived from the sweet corn plant, such as husk or leaf larger in area than 6mm diameter, dark silks longer than 12mm, pieces of unattached cob greater than an equivalent circle of 3mm in diameter.

Poorly cut kernel (bottom)

Base of the kernel that is not properly cut.

Poorly cut kernel (top)

Too much of the kernel has been cut off.

Clustered kernels

Number of kernels that are clustered together.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

A dark-yellow to brown colour, visible grill on 2 sides.

FLAVOUR

Fresh, characteristic flavour of roasted sweetcorn without off-flavour.

TEXTURE

Tender skin, easily chewable.



Average sample

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MICROBIOLOGICAL

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

ANALYTICAL n/a – unblanched

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.

CARTON LINERS Blue food grade polythene liner of a minimum thickness of 30µm.

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

SACKS Blue food grade polythene liner of a minimum thickness of 110µm.

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NUTRITIONAL INFORMATION

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

100g of uncooked sweet corn typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	98	McCance & Widdowson 6 th Edition
Energy - kJ	415	McCance & Widdowson 6 th Edition
Moisture	76.0g	McCance & Widdowson 6 th Edition
Carbohydrate	17.0g	McCance & Widdowson 6 th Edition
- as sugars	2.0g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	14.6g	McCance & Widdowson 6 th Edition
Fat	1.8g	McCance & Widdowson 6 th Edition
- as saturates	0.2g	McCance & Widdowson 6 th Edition
- as mono unsaturates	0.8g	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.7g	McCance & Widdowson 6 th Edition
Protein	3.4g	McCance & Widdowson 6 th Edition
Fibre	1.5g	McCance & Widdowson 6 th Edition
Sodium	1mg	McCance & Widdowson 6 th Edition
Cholesterol	0g	McCance & Widdowson 6 th Edition
Vitamin A	16µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.15mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 6 th Edition
Vitamin C	8.0mg	McCance & Widdowson 6 th Edition
Vitamin D	0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.69mg	McCance & Widdowson 6 th Edition
Thiamin	0.16mg	McCance & Widdowson 6 th Edition
Riboflavin	0.05mg	McCance & Widdowson 6 th Edition
Niacin	1.9mg	McCance & Widdowson 6 th Edition
Folic Acid	41µg	McCance & Widdowson 6 th Edition
Biotin	0.0µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.73mg	McCance & Widdowson 6 th Edition
Calcium	3.0mg	McCance & Widdowson 6 th Edition
Phosphorus	91mg	McCance & Widdowson 6 th Edition
Iron	0.7mg	McCance & Widdowson 6 th Edition
Magnesium	37mg	McCance & Widdowson 6 th Edition
Zinc	0.4mg	McCance & Widdowson 6 th Edition
Iodine	0µg	McCance & Widdowson 6 th Edition
Potassium	260mg	McCance & Widdowson 6 th 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: 31st 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: 31st 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

Food Intolerance Data					
Does the material supplied contain any of the following? (NO) Absent, (YES) Present					
Allergen	NO / YES	Reason for presence if YES			
Milk & Milk Derivatives	NO				
Egg & Egg Derivatives	NO				
Animal Products (*)	NO				
Fish/Shellfish/Crustaceans/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/Celeryiac	NO				
Lupins	NO				
*Including any product derived from slaughtered animals, e.g. gelatine, rennet					
**Including wheat, corn, barley, rye, oats, etc.					
<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>					
Is this product Suitable for:					
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic	No
Halal	Yes (Not certified)	Kosher	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: 31st 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.

GRILLED SWEET CORN KERNEL

Raw Material Receipt → QA Check

↓
De-husking

↓
Inspection

↓
Cutting

↓
Screening

↓
Flotation Washer

↓
Screening

↓
Grilling

↓
Cooler

↓
Dewatering

↓
Freezing → -18°C QA Check

↓
Inspection

↓
Cold Storage → -23°C

↓
Tipping

↓
Inspection

↓
Carton Fill → QA Check

↓
Check Weigh

↓
Metal Detection → QA Check

↓
Palletise

↓
Cold Storage → -23°C

↓
Despatch → -18°C

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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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