

## ORGANIC CERTIFIED ASEPTIC SWEET CORN PUREE

### Description

The product is resulting from the processing of 100% fresh organic sweet corn seeds after refinement by screening (5/10 or bigger).

The raw material is clean, organic, freshly harvested, ripe and whole.

The product does not contain added thickeners, sugars, salt, colours and flavours. 110 to 130 ppm ascorbic acid are added in order to prevent oxidation. The product is free of foreign material.

The finished product has a typical flavour, taste and smell of sweet corn, the colour not too damaged by overcooking or oxidation. Foreign taste and smell are absent.

### Botanical species

Zea mais

### Certification, origin, allergens

The product is certificate by CCPB. NOP and Bio Suisse on demand.

The product is GMO free

100% Italian origin

Allergens List			
<b>milk protein</b>	Absent	<b>legumes/pulses</b>	Absent
<b>lactose</b>	Absent	<b>nut oil</b>	Absent
<b>eggs</b>	Absent	<b>peanuts</b>	Absent
<b>soya protein</b>	Absent	<b>peanut oil</b>	Absent
<b>soya oil</b>	Absent	<b>sesame</b>	Absent
<b>gluten</b>	Absent	<b>sesame oil</b>	Absent
<b>wheat</b>	Absent	<b>glutamate (E620-E625)</b>	Absent
<b>rye</b>	Absent	<b>sulphite (E220 - E228)</b>	Absent
<b>beef - animal rennet</b>	Absent	<b>coriander</b>	Absent
<b>pork</b>	Absent	<b>celery</b>	Absent
<b>fish</b>	Absent	<b>carrot</b>	Absent
<b>shellfish and crustaceans</b>	Absent	<b>lupine</b>	Absent
<b>maize</b>	YES	<b>mustard</b>	Absent
<b>cocoa</b>	Absent		

### Physic-chemical information

- Brix :	10,50-12,00
- PH:	6,80-7,00
- Total Acidity:	0,05 – 0,07 g citric acid / 100 g
- Moulds:	<40
- Bostwick:	5,5-7,00 cm

### Nutritional values (%)

Energy:	93 Kcal
Fibre:	3,9
Cholesterol:	0
Fat:	2,1
Carbohydrates:	18
Proteins:	3,6

### Microbiological features

- Total plate count:	< 1000 ufc/ml
- Yeasts and moulds:	< 500 ufc/ml
- Thermo resistant moulds at 108°:	0
- Enterobacteriaceae:	< 1000 ufc/ml
- Anaerobic gas formers:	< 1000 ufc/ml
- Lactobacilli:	< 1000 ufc/ml

**SOME DETAILS MAY CHANGE WITHOUT ADVISE**

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**Methods**

- Brix: Refractometer LR 01 at 20° C
- Bostwick: Consistometer at 20° C after 30"
- pH: Potentiometer
- Acidity: Titration with NAOH N/3
- Ascorbic acid: Iodometric titration
- Moulds: Howard

**Shelf life**

18 months if stored at ambient temperature in clean and suitable conditions

**Packing & logistics**

Aseptically filled into pre sterilized 22 tons tank, aseptic bag in box of 480 kg net, aseptic 210 kg drum.

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