

	PRODUCT TECHNICAL SHEET LYOFËELING	PROD. CODE
SWEET CÖRN		Rev: 00 Date: 23/07/19

PRODUCT DESCRIPTION
Lyophilized sweetcorn kernels
INGREDIENTS LIST
Lyophilized sweetcorn
PRODUCT ORGANOLEPTIC PROPERTIES
Texture: Whole kernels Colour: Yellow Moisture: max. 5%
MICROBIOLOGICAL PROPERTIES
Mesophilic Aerobics: max. 100/g Salmonella spp: absence/25 g Escherichia coli: max.10/g Moulds/yeasts: max 1000/g
DOSE/RATIO
As desired.
BEST BEFORE
Best before 24 months.
INDICATIONS AND PROPERTIES
Can be used on the final plating of sweet and savoury dishes, in the manufacture of cookies and chocolates, or rehydrate them to achieve the desired texture. It can be consumed directly or mixed with dairies.
DIRECTIONS FOR USE
Use directly, hydrated with water or blend it to gain a fine powder.



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NUTRITIONAL INFORMATION per 100 g

Theoretical calculations based on generally accepted average values per 100 g.

		per 100 g
Energy Value	kcal	380
	kJ	1600
Total Fat	g	5
Of which saturated	g	0,7
Total Carbohydrates	g	62
Of which sugars	g	12
Total dietary fibre	g	11
Protein	g	13
Salt	g	0
Sodium	g	0

ALLERGENS INFORMATION

It does not contain any allergens.

OTHER INFORMATION



Gluten Free



Vegan



Halal



Kosher

PACKAGING

150g.

STORAGE

Store in a cool and dry place away from direct sunlight, at a temperature below 25°C. It should not be placed directly on the floor. Once opened, use the desired amount and lit it quickly to avoid the contact with humidity.