

Fire Grilled Corn (RTE)

6/2 LB

Super sweet yellow corn kernels are individually grilled on an open flame, enhancing their natural sweetness with char-grilled flavor and appearance. The grilled kernels are then quick frozen to preserve freshness and crisp corn texture. Ready-to-Eat (RTE) Fire Grilled Corn can be used in a wide variety of dishes, including salads, salsas, tacos, burritos, wraps, grain and rice bowls, pizzas, bean blends and soups.

PRODUCT SPECIFICATIONS

406	GTIN	00823338004065
6/2 LB	CASE CUBE	0.48
13 LB	NET WEIGHT	12 LB
9/15	PALLET WT	1,805
Flexible pouch in corrugated carton		
18.25" x 10.375" x 3.75"		
Keep Frozen 0 F or Below		
365 Days		
None		
Super sweet yellow corn.		
Yellow corn kernels with varied char marks.		
Keep frozen until ready to use.		
Salads, salsas, tacos, burritos, flatbreads, grain bowls and soups.		
	6/2 LB 13 LB 9/15 Flexible pouch in correct 18.25" x 10.375" x 3.7 Keep Frozen 0 F or Bette 365 Days None Super sweet yellow correct yellow corn kernels were grozen until read	6/2 LB CASE CUBE 13 LB NET WEIGHT 9/15 PALLET WT Flexible pouch in corrugated carton 18.25" x 10.375" x 3.75" Keep Frozen 0 F or Below 365 Days None Super sweet yellow corn. Yellow corn kernels with varied char mark Keep frozen until ready to use.



o may a series	Corpo
Nutrition F	acts
About 91 servings per co	
Serving size	(100g)
Amount Per Serving	
Calories	<u> 100</u>
9	6 Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 17g	6%
Dietary Fiber 4g	14%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.5mg	2%
Potassium 0mg	0%
Vitamin A 60mcg	6%
Vitamin C 4mg	4%
*The % Daily Value (DV) tells you how	much a nutrient in a

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Fire Grilled Corn (RTE)

6/2 LB

Sevillo Fine Foods Ready-to-Eat (RTE) fire grilled and fire roasted fruits and vegetables are placed on hold, tested for indicator pathogens by approved third-party ISO accredited and certified laboratories, then released for sale after receiving passing results for the following microbiological tests. Shipment certificates of analysis are available upon request.

MICROBIOLOGICAL TESTING

Listeria Monocytogenes	AOAC 2003.12	Negative
Salmonella	AOAC RI 100201	Negative
E. coli 0157	AOAC RI 031002	Negative
E. Coli/Coliforms	AOAC 991.14	<10 CFU/g
Staphylococci -Coag.	AOAC 975.55	<10 cfu/g
Aerobic Plate Count	AOAC 990.12	<50,000 cfu/g
Yeast and Mold	AOAC 2014.05	<500 cfu/g

REGULATORY INFORMATION

FDA Registration Number ****8256

CERTIFICATIONS

SQF Food Safety Code: Certified HAACP Based Food Safety Plans

Certificate No. 642147

APPROVED

Robert LeSage, Director of Culinary 13-Jul-21