

Product Specifications
FROZEN COB CORN, B-Grade

QUALITY: Can be U.S. Grade B or Substandard and comply with the U.S. Standards for Grades of Frozen Corn on the Cob, with modifications as noted within these specifications.

MINIMUM SCORE:

<u>Grading Factor</u>	<u>Minimum Score Points</u>
Color	16
Uniformity of Size	8
Development Defects	8
Absence of Defects	24
Tenderness and Maturity	<u>24</u>
Total Minimum Score Points	80

COLOR: The kernels possess a reasonably bright, typical yellow color characteristic of the variety. The product is free from off-variety kernels and is fairly uniform.

SIZE: Regular ears 4" - 6" length.
Short ears 2½" – 3½" length.

ABSENCE OF DEFECTS: "Reasonably free from defects" - Must meet the 24 point minimum score, and combination of defects present may not seriously detract from the appearance or edibility of the product.

Total defects---12 per sample (total minor, major & severe)

Minor defects---9 per sample (no major or severe)

Major & severe defects---3 per sample

Severe defects---1 per sample

TENDERNESS & MATURITY: "Reasonably tender" - The kernels are in the milk or cream stage of maturity and the pericarp is fairly tender.

MICROBIOLOGICAL:

--Total Plate Count	<50,000/gr.
--Total Coliform	<100/gr.
--E. Coli	<10/g
-- <u>Staphylococcus aureus</u>	<10/g

Reviewed 08/29/2016