

Popcorn

Whole, golden orange-yellow kernels of Popcorn.



GMO Free

All Popcorn produced by Corson is not derived from genetically engineered or genetically modified crops. The grain used in the production of the Popcorn is grown from hybrid seed developed using traditional plant breeding techniques. New Zealand law prohibits the production of GMO maize and popcorn.

Food Safety Compliance

Corson operations are carried out under a Food Safety Plan which has HACCP monitoring and GMP as central to functioning of the programme. Corson complies with all sections of Food Standards Australia New Zealand.

Specifications

Moisture	12.75 – 14.75%
Harvest and processing damage	100 kernels / kg maximum
Damage/disease or discolouration	2 - 3 kernels / 500g maximum
Stress fractures	20 - 60% depending on harvest season & drying/conditioning method
Bulk density (uncooked)	83 -87 g / 100mL
Bulk density (cooked, uncoated)	95 - 105g / 4 litres
Count / 50g	280 – 380 kernels per 50g
Infestation (insects)	Absent
Foreign (small stones/ mud clods)	1 / kg maximum
Expansion Ratio	Range = 30:1 – 40:1 Typical 31:1
Poppability	Typical 94% (range 90 -97%)
Size uniformity	Should not < 90% where uniformity refers the % kernels of an average size within a sample
Popping	Typical minimum 65:35 ratio of butterfly to mushroom shape when popped.
Maize cross popcorn	20 max / kg sample
Shelf Life	Up to 2 years (24 months) under best practice storage conditions.
Allergens	Product is free of Multiple Serious Allergens
Gluten	Product is free of gluten

Microbiological Standards

Standard Plate Count	Not greater than 100,000/g
Yeast and mould	Not greater than 2,000/g
Bacillus cereus	Not greater than 100/g
Coliforms (mpn)	Not greater than 10/g
Salmonella	Not detected in 25g sample
E. coli	Less than 4 org/g

Packaging options

20kg multi-walled paper bags, poly-lined.