



canned sweet corn

Canned Sweet Corn Kernel (SWEET CORN KERNELS CANNED FOOD IN VARIOUS TASTES & RANGES.)

Product Description

Canned Sweet Corn Kernel
Specification: 340g, DW240g
Packing: 340g*24tins/ctn
1850ctns by 20FCL

Canned Sweet Corn Kernel
Specification: 425g, DW220g
Packing: 425g*24tins/ctn
1750ctns by 20FCL

Canned Sweet Corn Kernel
Specification: 850g, DW510g
Packing: 850g*24tins/ctn
850ctns by 20FCL

Canned sweet kernel corn
Specification: 3000g, DW1800g
Packing: 3000g*6tins/ctn
1000ctns by 20FCL

Canned sweet kernel corn
Other specifications as per your requirement, easy open lid is available too.



The canned sweet corn are mainly exported to EU, Middle East, West Country etc. We offer fine quality, competitive price, best service. Your questions or comments are highly welcome.

NOTE: Whole kernel corn may be canned in pints or quarts. Cream style corn must be packed in half-pint or pint jars only. If desired, add 1 teaspoon salt per quart, 1/2 teaspoon per pint, or 1/4 Teaspoon per half-pint jar. For raw-packed whole kernel style corn, fill jars with cut products, leaving 1-inch headspace. Add boiling water over the corn in each jar, leaving 1-inch headspace. Wipe sealing surface of jars with a clean, damp paper towel, add lids, tighten screw bands, and process. For hot packs, add 1 cup of hot water for each quart of whole kernel or cream style corn, and heat to boil. Fill jars with hot corn and cooking liquid, leaving 1-inch headspace. Wipe the sealing surface of the jars with a clean, damp paper towel, add lids, tighten screw bands, and process. To process in a pressure canner, place jar rack, 2 inches of water, and sealed jars in canner. Fasten lids, and heat canner on high setting. After exhausting steam 10 minutes, add weighted gauge or close petcock to pressurize the canner. Start timing the recommended process when the desired pressure is reached.



Contact Us

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