



Product Specification Sheet

Product: Frozen Pineapple Puree

Ingredients: Pineapples

Description: **Frozen Pineapple Puree** is prepared from A grade, washed and sorted Pineapples. The product contains no preservatives and no additives. Puree is processed through a final finisher screen that is 0.020" through a final finisher screen that is 1/8.

Process: **Frozen Pineapple Puree** is pasteurized at 160°F or higher for a minimum 6 seconds.

Physical Properties (physical properties vary due to seasonal variation of agricultural commodities):

<i>Taste:</i>	pleasant Typical of pineapple, No off odour.
<i>pH:</i>	3.2 -4.2
<i>Brix:</i>	min. 12° Brix at 20 °C
<i>Specific gravity</i>	1.04-1.07
<i>Consistency</i>	10-24 cm/min (Bostwick at 70°F)
<i>Total Solids:</i>	min. 12% w/w
<i>Total Ash:</i>	< 5% w/w
<i>Assay~ Total Tannins:</i>	> 1.25% w/w
<i>Color:</i>	Yellow; typical of Pineapple
<i>Aroma:</i>	Typical of Pineapple; product is free of rancid, musty, and objectionable odors.
<i>Flavor:</i>	Typical of Pineapple product is free of rancid, stale, bitter, musty, and objectionable flavors.
<i>Defects:</i>	Free from foreign material.

Microbiological Specifications:

Total Viable Counts (cfu/g): Less than 3000 cfu/ml
Yeast and Mould count (cfu/g): Less than 100 cfu/ml
Coliform: (cfu/g): Less than 10 cfu/ml
E.coli: (cfu/g): Absent/ 10ml
Salmonella cfu/g: Absent /25 g
Staphylococcus (cfu/g): Absent
Listeria monocytogenes/ (cfu/g): Absent

Heavy Metals Specifications:

Heavy metals lead : <5 ppm
Heavy Metals Cadmium: < 0.3 ppm
Heavy Metal Arsenic: < 3 ppm
Heavy metal Mercury: < 1 ppm
Aflatoxin ~ Aflatoxin B: < 5 ppb

Lot Number Format:

DDMMYY identifies the date of production (DD=Day; MM=Month; YY=Year)



Test Parameters:

1. Aflatoxin ~ Sum of Aflatoxin B1 +B2 + G1 +G2 : < 20 ppb
2. Pesticide residues : Should Comply
3. Gluten Content : Absent

Product Specification Sheet (continued)

Expiry and Storage:

Product is shelf stable, no refrigeration is necessary for food safety of unopened bags. Refrigerated or frozen storage is highly recommended for optimal color and flavor quality. Shelf life for frozen storage is 2 years. Shelf life is 18 months at refrigerated temperatures and 12 months at ambient. Product is stored frozen at our facility.

Status: Frozen, Halal, Vegetarian, Vegan, Product of India

Metal Detection: Calibration verified hourly for inline metal detectors during production, for adequate sensitivity to, and rejection of, the following test pieces:

Ferrous:	1.0 mm
Non-Ferrous:	1.5 mm
Stainless Steel:	2.0 mm

Allergens: Pellagic Food Ingredients Pvt Ltd does not use, nor allow in products or processing areas, any of the eight major allergens (milk, eggs, peanuts, tree nuts, fish, shellfish, soy and wheat) nor common sensitizing agents, such as gluten, celery, azo dyes, carmine, yellow 5, seeds (sesame, sunflower, mustard, cotton, poppy, etc.), bee products (pollen, honey), corn, monosodium glutamate (MSG) and sulfur dioxide/sulfites (≥10ppm).

SDS: **Frozen Pineapple Puree** Puree does not fall under the guidelines established in 29 CFR 1910 (Occupational Safety and Health Standards), Subpart Z (Toxic and Hazardous Substances), and therefore does not require an SDS.

GMO: Frozen Pineapple Puree has not been genetically modified.

GRAS: Frozen Pineapple Puree is generally recognized as safe as defined in 21 CFR 170.30(b) (2).

Package & Shipping Information:

Packed in 15kg pails





**Pellagic Food
Ingredients (P) Ltd.**
Supplier of natural food ingredients

An ISO 22000:2005 Certified Company



CIN:U15500KA2012PTC062821

Product Specification Sheet (continued)

Nutritional Information (per 100 g, derived by analysis):

Calories	50 kcal
Total Fat	0.12 g
Saturated Fat	0 g
Trans Fat	0 g
Cholesterol	0 g
Total Carbohydrates	13.12 g
Dietary Fiber	1.4 g
Sugars	9.85 g
Protein	0.86 g
Vitamin A	3 µg
Vitamin C	13 mg
Calcium	20.92 mg
Iron	0.29 mg
Moisture	86 g
Ash	0.22 g

For PELLAGIC FOOD INGREDIENTS (P) LTD.
L. M. J.
Quality Control

