



Product name: IQF Pineapple Dices 10X10 mm

Ingredients: Pineapple

A. Organoleptic Properties

S. No	Parameters	Standards
1	Taste	Typical characteristics of natural pineapple
2	Flavour	Typical characteristics of natural pineapple
3	Colour	Creamy white to light yellow

B. Physical and Chemical Properties

S. No	Parameters	Standards
1	Brix ° (%TSS)	11 - 16
2	pH	3.8 – 4.0
3	Acidity (as % Citric acid)	0.4 - 0.5
4.	< 3 mm (gm/100gm)	Nil
5.	3 - 6 mm (gm/100gm)	Max 10
6	7-8 mm (gm/100gm)	Max 5
7.	9-11 mm(gm/100gm)	Min 80
8.	>12 mm (gm/100g)	Max 5
9.	Lumps	1 %
10.	Discoloration	Max 1-2 pcs/kg
11.	Dirt, Ice & snow, Mould, Stones	Absent
12.	Foreign matter	Nil
13.	Rotten/Moldy dices	Nil
14.	Sliver	< 5%
15.	Spoilage	Nil
16.	Peel or Peel fragments	Nil

C. Microbiological Parameters

S. No	Parameters	Standards
1	Total Plate Count (cfu/g)	< 10000
2.	Yeast & Moulds (cfu/g)	<1000
3.	Coliforms (cfu/g)	<10
4.	E.Coli (cfu/g)	Absent
5.	Salmonella spp. (cfu/25g)	Absent
6.	Listeria monocytogenes (cfu/g)	Absent

D. Storage: Packed in food grade LDPE bags

E. Storage: Store at – 18⁰ C of below.

For Pellagic Food Ingredients Pvt Limited

F. Shelf life: 24 months from the date of production.

