





Product Specification Sheet			
Product		IQF Pineapple dices 10x10mm	
Description		IQF Pineapple Dices 10X10 mm is prepared from A grade, washed and sorted Pineapples.	
		The product contains no preservatives and no additives. The pineapples are cut into 10x10	
		mm dices and packed in food grade LDPE bags and stored at -18 °C	
Origin		India	
Finish products		100% Pineapple (Queen Variety)	
Ingredients		Not from GMO	
		No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}	
		Parameter	Specifications
1	Organoleptic Characteristics		
1.1 Appearance		e	Uniform Dices
1.2	Taste		Pleasant Typical of pineapple, No off odour
1.3	Colour		Pale yellow to Yellow
1.4	Flavor		Typical of Pineapple product is free of rancid, stale,
			bitter, musty, and objectionable flavours.
2	Physical and Chemical Characteristics		
2.1	Brix		10-16° Brix
2.2	рН		3.8 -4.2
2.3	2.3 Acidity (%of citric acid)		0.4-0.8
2.4 Peel			Nil
2.5	Core		Nil
2.6	Black spec	KS	Nil







Microbiological Characteristics ENDELIGHT Standard Plate Count (cfu/g) Max 40,000 3.2 Yeast & Mould Count (cfu/g) Max 100 Total Coliform (cfu/g) 3.3 Absent 3.4 E. Coli (cfu/g) Absent 3.5 Salmonella (/25 g) Absent 3.6 Listeria monocytogenes (/25 g) Absent

Chemical preservatives and Additives: Product is manufacture from Pineapple and does not contain any added preservatives, colors, flavors or other adulterants.

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues.

Packaging: Available in 10 kg bulk pack in blue color LDPE bag in 5 ply corrugated cartons.

Labeling: Every pack is labelled in accordance with current international legislation

Name of product; Net weight; Gross Weight; Lot No.; Batch Code; Production date; Best Before date; Country of origin; Storage instructions

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Frozen product should always be stored at or below -180 C

Best Before: Twenty four months from the date of manufacturing when stored at or below -18° C