



## PRODUCT SPECIFICATION FD Pineapple

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### 1. Product Information

<b>Name</b>	FD (Freeze Dried) Pineapple
<b>Country of Origin</b>	China, Colombia, Vietnam
<b>Profile</b>	Variety – Various, but only as accepted and approved .
<b>Composition</b>	100% Pineapple
<b>Production Description</b>	Derived from fresh or frozen, clean, ripe, peeled and cored pineapple, cut, diced, freeze dried and sorted before being packed. The product is free from any further additives or preservatives.
<b>Quality Declaration</b>	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.

### 2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance
Colour	Light to Rich Yellow
Cut Type	Diced (Various Size)
Aroma	Typical Characteristics of Pineapple
Taste	Typical Characteristics of Pineapple
Texture	Free flowing pieces, Crisp not Soft
Fines/Dust	Max 5% (out of specified size)
Moisture	Max 4%
Discoloured Pieces	Max 5%
Endogenous foreign matter – Leaves / Stem	1 in 10 Kg
Exogenous foreign matter – Insects / Larvae / worms	None Present
Foreign matter – wood, glass, metal, stone, plastic	None present

### 3. Size & Grade

Size	5*5mm / 8*8mm / 10*10mm / Tidbits / Chunks
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### 4. Microbiological Limits

Parameters	Unit	Limits
TVC	cfu/ g	< 100,000
Yeast	cfu/ g	<1,000
Mould	cfu/ g	<1,000
Coliforms	cfu/ g	< 100
Escherichia Coli	cfu/ g	< 10
Staphylococcus Aureus	cfu/ g	< 50
<i>Salmonella</i>	in 25 g	Negative
<i>Listeria Monocytogenes</i>	in 25 g	Negative
<i>Norovirus</i>		Absent

*Complies with EU Regulation 2073/2005. (As retained in UK law before 23:00 on 31 December 2020)*

### 5. Production Controls

<b>X-Ray</b>	To detect and reject test pieces, Metal Ball: 0.7mm, Glass Ball: 1.5mm, Ceramic Ball: 1.0mm, Non-ferrous: 4.0mm & Stainless steel: 2mm, before being packed
<b>Magnetic Separation</b>	Magnetic force <10,000Gs, before being packed
<b>Metal Detection</b>	Detector to reject test pieces, Ferrous: 0.8mm, Non-ferrous: 1.2mm & Stainless steel: 1.2mm, before being packed.
<b>Weight Control</b>	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.

### 6. Nutritional

Nutritional Value*		Average per 100 g
Energy	(Kj/Kcal)	1519 Kj / 359 Kcal
Total Fat	(g)	0.7g
of which Saturated Fat	(g)	Tr
Total Carbohydrates	(g)	80.3g
Of which Sugar	(g)	80.3g
Of which Fibre	(g)	8.4g
Protein	(g)	3.5g
Sodium	(mg)	Tr

*\*This nutritional disclaimer notifies that under no circumstances will NUTSINBULK be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.*



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### 7. Packaging Items and Labelling –

- **Packaging Items:** All packaging items to be agreed with Customers prior to production

Items	Properties
Cases	Clean first use, food safe, rigid corrugated cardboard cartons
Inner Bags	Clean, first use, Silver foil bag (heat sealed)
Tape seal	Brown / Blue, self-adhesive tape – No staples
Label	One per case
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials.
Pallet wrap	All pallets are wrapped, Max TBC
Weight per case/unit	10 kg Net weight
Number of cases per pallet	TBC
<i>Complies with related EU legislations, in particular EU Regulation 1935/2004. (As retained in UK law before 23:00 on 31 December 2020)</i>	

#### 7.1 Label Detail: Each Carton – Pre-Approval required

- **Name of Product** : As per Specification Product Description
- **Material Number** : Customer Specific
- **Raw Material Origin** : Country
- **Batch No** : **0000**
- **Production Date** : DDMMYY
- **Best Before Date** : DDMMYY
- **Net weight** : X Kgs
- **Gross Weight** : X Kgs
- **Manufacturer/  
Packer** : Name

### 8. Shelf-Life & Storage Conditions

- 24 months from production date if stored in original sealed packaging
- Storage and transportation at ambient temperature and humidity.
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.



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### 9. Consumer Group & Intended Use

- Edible – For general consumer consumption, predominantly as an ingredient.

### 10. Regulatory Declarations

<b>Pesticides</b>	Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005
<b>Total Heavy Metal</b>	The product complies with legislative maximum levels in accordance with (EC) No 1881/2006
<b>GMO</b>	The product is free from any GMO material in accordance with EU legislation (EC) No 1829 & 1830/2003
<i>Related EU legislations (As retained in UK law before 23:00 on 31 December 2020)</i>	

### Allergen

**Allergens:-** When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO