



## PRODUCT SPECIFICATION

PRODUCT INFORMATION	
<b>PRODUCT NAME:</b>	<b>Thailand Dehydrated Pineapple Core</b>
<b>PRODUCT GRADE &amp; SIZE:</b>	Core Dice,3-8mm, 5-12mm, 8-10mm
<b>PACK SIZE:</b>	20 Kg (4x5 Kg)
<b>BRAND NAME:</b>	N/A
<b>PRODUCT DESCRIPTION:</b>	Prepared from fresh matured Pineapple ( <i>ex.Ananas comosus</i> ) core which is diced (as per customer request), SO2 treated, boiled, steeped into syrup and then dehydrated before packing.
<b>COUNTRY OF MANUFACTURE:</b>	Thailand

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Pineapple	53-54	Ingredient	Thailand	GMO Free
Sugar	45-46	Ingredient	Thailand	GMO Free
Citric acid (E330)	1 Max.	Acidity regulator	Thailand	GMO Free
Sulphur dioxide (E220)	0.01 Max.	Preservative	China/Thailand	GMO Free
<b>Total</b>	<b>100</b>			

INGREDIENT DECLARATION	
<b>Ingredients (Legal name)</b>	Pineapple, Sugar, Citric acid (E330), <b>Sulphur dioxide (E220)</b>

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
E330	Citric acid	10,000 Max	Acidity regulator
E220	Sulphur dioxide	100 Max.	Preservative

**Allegens:-**When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policieis 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	NO	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	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	YES	YES	YES	YES	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO



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### OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains Yes/ No/ May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	Yes	Yes	Yes	Citric Acid (E330) (Ingredient), Sulphur Dioxide (E220) (Ingredient)
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners ( e.g. Aspartame)	No	No	No	
Added Sugar	Yes	Yes	Yes	Sugar (Ingredient)
Added Salt	No	Yes	Yes	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo And Coal Tar Dyes	No	Yes	Yes	Tartrazine used on the same line/ same site
Kiwi	No	No	No	
Cinnamon	No	Yes	Yes	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

### SPECIAL DIETARY REQUIREMENTS

**The product is SUITABLE for:**

Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes (Not tested to <20 ppm level)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

**Additional Information:**

If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.



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NUTRITIONAL DATA			
Nutrient Parameter		Typical value (per 100 g)	Source of data
<b>Energy</b>	<b>kJ</b>	1506	Packer Specification
<b>Energy</b>	<b>kcal</b>	360	Packer Specification
<b>Protein</b>	<b>g</b>	0	Packer Specification
<b>Total Fat</b>	<b>g</b>	0	Packer Specification
	of which saturated g	0	Packer Specification
	of which mono-unsaturated g	-	Packer Specification
	of which poly-unsaturated g	-	Packer Specification
<b>Total Carbohydrate</b>	<b>g</b>	89	Packer Specification
	of which sugars g	84	Packer Specification
	of polyols g	-	Packer Specification
	of which starch g	-	Packer Specification
<b>Salt</b>	<b>g</b>	0.2	Packer Specification
<b>Dietary Fibre</b>	<b>g</b>	1	Packer Specification

**N:** Nutrient is present in significant quantities but there is no reliable information on amount

### IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/ 2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that in compliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

### PHYSICAL PARAMETERS

Criteria	Maximum or Range
Size Type & Size Grade	3-8mm dice/5 –12mm dice/ 8-10mm dice
Offsize (w/w)	20% Max
EVM	<0.01%
<b>Additional Extrinsic Foreign Bodies:</b>	

### ORGANOLEPTIC PROPERTIES

Appearance	Uniform diced pieces, typical yellow colour of pineapple core
Texture	Not too hard, slightly soft and not too sticky
Flavour & Aroma	Sweet and slightly sour typical of dehydrated pineapple, no objectionable or off flavours



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### MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
Aerobic Colony Count	<1,000 cfu/g
Presumptive <i>Bacillus cereus</i>	<100 cfu/g
Total Mould Count	<100 cfu/g
Total Yeast Count	<100 cfu/g
Coliforms	<100 cfu/g
<i>E.coli</i>	<10 cfu/g
Salmonella spp	Absent in 25g

### CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	<15%
pH	3.0 – 4.7
SO <sub>2</sub> (E220)	<100ppm
Citric acid (E330)	<10,000ppm
<b>Additional Chemical Criteria:</b>	

### SHELF LIFE AND STORAGE CONDITIONS

Shelf life from production date: 24 months (Under recommended storage conditions)
Shelf life for opened packaging: 1 month (Under recommended storage conditions)
Recommended storage temperature (°C): Cool dry ambient temperature is recommended, away from direct sunlight (ideally 5-25 °C)
Recommended relative humidity range (%): 65% RH Max.
<b>Product Durability</b>
Relevant product is used and traded during the whole year due to its long shelf life. Depending on the storage and packaging conditions and the natural formation of the products they are prone to infestation, moisture reabsorption, colour, texture and taste change due to temperature and relative humidity change during storage & packaging integrity.
The assessment in order to extend the shelf life of product beyond the best before end date declared on the label is at our customers' own shelf life protocol/testing and sole discretion.
Chelmer Foods Ltd. accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

### PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging- (Outer Case)
Material & Closure:	Polyethylene bag Heat sealed	Carboard box sealed with blue tape
Colour:	Blue	Brown
Dimensions (LxWxH) mm:	Packer specific	Packer specific
Packaging Weight:	Packer specific	Packer specific
Label Position:	N/A	On side of carton
Label / Coding information:	N/A	Product name, best before, net weight, Lot number (production date)
Coding example:	N/A	Packer specific

The integration of the packaging material should not be impaired or damage during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food grade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.

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### PALLETISATION AND WEIGHT CONTROL

Units per Layer:	6
Total Unit per Pallet:	42-48 x20 Kg
Pallet Material:	Wood
Height of Finished Pallet:	1.6 M
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	20 Kg (4x5kg)
Declared Weigh on Label:	20 Kg

**This product complies with the following EU Regulations:** (EC) No 396/2005 and amendments, European Food Information to Consumers Regulation No 1169/2011(FIC), (EC) No 1881/2006, (EC) No 1881/2006, (EC) No 1829/2003, (EC) No 1830/2003 and **all other relevant, current UK & EU Regulations.**

**The product is a natural product and will undergo a specification review at each specified new crop time.**

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