

PRODUCTSPECIFICATION ANATH001 ANATH005

Specification details

Version number	2
Issue date	13-08-2021
Last update	24-11-2024

General information

Supplier	Nutsinbulk
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S756
Article number(s)	ANATH001 ANATH005
Product name	Dehydrated pineapple
Product description	Core
Size	ANATH001: Dices 8-10 mm
	ANATH005: Slices
Country or countries of origin	Thailand
GN-code (Intrastat)	2008205100

Certificates

Supplier certification	BRC Agents and Brokers (Control Union)
	Organic certificate (NL-BIO-01)
	Organic certificate (GB-ORG-02)
Organic	Yes □ No ⊠
Kosher	Yes ⊠ No □
Halal	Yes ⊠ No □
Other:	Yes □ No 🗵

Organoleptic characteristics

Colour	Yellow/yellow-ish
Odor	Typical
Taste	Typical, sweet and slightly sour
Structure	Not too hard and soft, not too sticky

Shelf life, storage conditions and conditions of use

Shelf life	18	Months	Valid from production date in
			original packaging
Recommended storage conditions	Cool an	d dry, and dark. RH < 70%	
Conditions of use / intended use	Ready f	or human consumption	

Foreign Body Control

Foreign material (metal, glass, plastic) must be	
absent	
Other foreign material	Black spots: < 0,01%
Applied controls	Metal detected, color sorted
Remarks	

Recommended declaration of ingredients

Ingredients: Pineapple 51,24%, sugar, acidity regulator: citric acid, preservative: sodium metabisulphite (SO2).

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Ingredient information

Ingredient:	Additional information	Country of origin	%
Pineapple		Thailand	51,2
Sugar	Cane sugar	Thailand	48
Citric acid	Acidity regulator (E330)	Thailand	< 1
Sodium metabisulphite	Preservative (E223)	Thailand, China	0,01
(SO2)			

Packaging

Packaging condition	Normal atmo	Normal atmosphere				
Weight	20 kg	20 kg				
Primary packaging	Packaging	Packaging Type of material Kind of plastic Weight				
	Bag	Plastic	PE	25-30 g	Transp arent	
Secundary packaging	Вох	Carton	NA	1 kg	NA	
We hereby confirm that the product and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.						

Nutritional information

Nutrition declaration	Per 100 g	Measurement units			
Energy	1509	kJ			
Energy	356	kcal			
Fat	< 0,1	g			
of which saturates	0,02	g			
Carbohydrate excl. fiber	87,3	g			
of which sugars	74,4	g			
Fiber	2,7	g			
Protein	0,0	g			
Salt (based on Sodium)	0,54	g			

Allergen information

Alergens:-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	Handled on	In Product	Processed	Handled
		Same Equipment	Site		in Same Equipment	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	NO	NO	NO	NO	YES	YES
thereof						
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	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

Allergen Claims and remarks

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Physical/Chemical/Microbiological information

Moisture content (%)	< 15	Moulds (cfu/g)	< 1.000	Salmonella spp.(in 25 g)	Absent
		Yeasts (cfu/g)	< 1.000	E. coli (cfu/g)	< 10

The product complies with the requirements set out in the European Regulation (EC) No. 1881/2006 for certain contaminants and in Regulation (EC) no. 848/2018 [which will replace Regulation (EC) No. 834/2007 and Regulation 889/2008 from January 2022] and Regulation (EC) No. 396/2005 for the maximum residue levels of pesticides.

GMO

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives.

Labelling is not required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

Use in production

Use in production > if the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Disclaimer

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Specification approval

	Date
Quality department of Nutsinbulk.	24-11-2024