



## **PREMIUM FROZEN PINEAPPLE CHUNKS**

**Product Name:** IQF Pineapple Chunks

### **Product Characteristics**

#### **General**

<b>Origin</b>	Philippines	
<b>Variety</b>	MG 3	
<b>Product denomination (legal name)</b>	English	IQF Pineapple
<b>Description of the product</b>	Fresh mature fruit	
<b>Description of the process</b>	The pineapples are ripened, peeled, decored, cut, washed, frozen, packed	

<b>List of ingredients</b> In descending order by magnitude of Weight.  Also include additives and processing aids	Components	% in the recipe	Functionality	Country of origin
	1. Pineapple	100	Raw material	Philippines
	2.			
	3.			

## Analytical / Organoleptical values

Organoleptic		Method used to determine value
Appearance	Fresh yellow fruit	Visual
Colour	Bright yellow	Visual
Flavour	Characteristic for the fruit, sweet acid	Organoleptic
Odour	Characteristic for the fruit	Organoleptic
Texture	Firm mature fruit	Organoleptic

Analytical	Target	Minimum	Maximum	Method used to determine value
Brix	>12	12	18	
Acidity		0.3	0.8	
pH	3.8	3.3	4.5	

Microbiological in cfu/g	Maximum	Method used to determine value
Total Plate count	100.000	
Yeast and moulds	100.000	
Escherichia coli	100	
Salmonella	Absent/ 25 g	
Listeria monocytogenes	100	

Physical	Target	Method used to determine value
Particle size		
Chunks; Length Thickness Outer arc	about 20 mm – 35 mm 18 mm – 32 mm 17 mm – 25 mm	Semi hand cut
Extraneous matter:		
Seeds	*** Due to natural presence of seeds in fresh pineapple it is not always possible to avoid seeds in the final product; Netra Agro BV does everything within their power to avoid seeds in the product.	
Although Netra Agro BV does everything possible to guarantee that the product is according to the highest standards. It might, in exceptional cases be possible; that the product, due to for Netra Agro uncontrollable reasons, contains some defects.		
Metal detection (mm)	Fe	Non -Fe StS
	3.0	4.0 4.77
		Metal detector

Packaging	Bleu inner polyethylene bag in a carton box
Weight per colli	10 kgs,

Physical form (e.g. powder, liquid)	Solid
Shelf life	24 months from the day of production
Storage conditions	-18C

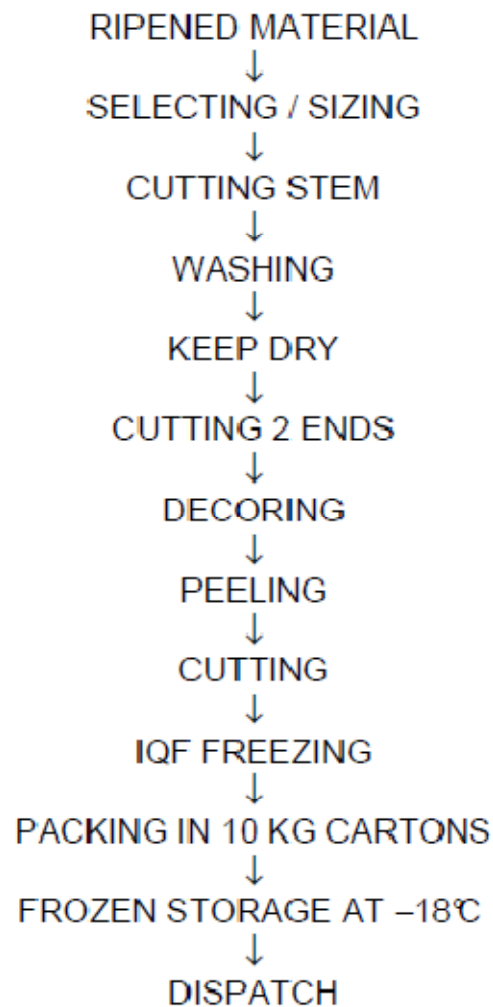
## GMO

Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro- organisms (incl. processing aids and additives)	X	NO	
		YES	Specially:

## Radiation

Has the product or components hereof, been treated with radiation	X	NO	
		YES	Specially:

## Flow chart



## Nutritional value

Based on fresh pineapple, general values

<b>Nutritional information</b>			
<b>Per 100 g</b>			
Energy		233.5	kJ
		55	kCal
Total proteins		0.46	g
Total of carbohydrates		12.4	g
	Sugar		g
	Starch		g
	Polyols		g
Content of Fibre		0.99	g
Total content of fat		0.15	g
	Saturated fatty acids		%
	Mono- unsaturated fatty acids		%
	Poly-unsaturated fatty acids		%
Calcium		16	Mg
Iron		400	Mcg
Magnesium		17	Mcg
Phosphorus		9	Mg
Sodium		2.1	Mg
Potassium		173	Mg
Copper		61.4	Mg
Manganese		320	Mg
Selenium		550	Nano g
Zinc		123	Mg

## Allergen information

Please indicate presence or absence of listed Allergens

+ = present, - = absent and ? = unknown/ possible traces

1	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridized strains)	-
2	Crustaceans and crustaceans derivatives (crab, lobster, crayfish, shrimp, prawn)	-
3	Egg and egg derivatives	-
4	(Shell) Fish and Fish derivatives	-
5	Peanuts and nut derivatives	-
6	Soybeans and soybean derivatives	-
7	Milk and milk derivatives (incl. Lactose)	-
8	Tree nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecans, brazils, pistachios and macademia/ queensland nuts)	-
9	Celery and Celery derivatives	-
10	Mustard and Mustard derivatives	-
11	Sesame seeds and sesame seeds derivatives	-
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	-
13	Animal products	-
14	Artificial colours	-
15	Monosodium glutamate	-
16	Lupin and products thereof	-
17	Molluscs and products thereof	-

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