



PRODUCT DESCRIPTION

Freeze-dried pineapple powder, 0-2 mm, is made of ripe, fresh frozen, aromatic pineapples, the product is ground to a powder after the freeze-drying process. By means of the gentle freeze-drying technology the natural character of the fruit as well as the typical colour and nutritional and physiological values are maintained, without adding any preservatives or colours. The product is metal detected (Fe: 0,8 mm, Non-Fe: 1,2 mm, Stainless: 1,6 mm, Al.: 1,0mm) and is manual sorted to avoid foreign bodies.

INGREDIENTS

Pineapples (origin: Vietnam, Costa Rica, Ecuador, Philippines, China, South -Africa), silica (<1%)
-Additional origins are possible-

SINGLE-FRUIT EQUIVALENT

Ca. 7 kg fresh pineapple per kg freeze-dried pineapples

SENSORY

Color	pale to yellow (with brownish sticks)
Aroma	typical for pineapples, free from off-flavours
Taste	characteristic for pineapples, free from foreign taste
Texture	free-flowing powder

Possible clumping after longer storage (from approx. 4 months). No reason to complaint

FOREIGN MATERIALS

Foreign materials	None (Target) Limits below
Glass	Absent
Metal	Absent > Fe: 0,8 mm; Non-Fe: 1,2 mm; Stainless: 1,6 mm, Al.: 1,0mm
Plastic	Absent
Extraneous plant material	Max. 10 pieces per 10 kg

MICROBIOLOGICAL VALUES

Total plate count	<50.000/g	Coliformes	<200/g
Yeasts	<1.000/g	E.coli	<10/g
Moulds	<1.000/g	Salmonella	neg./25 g

When starting with the processing of raw materials from the new harvest, the yeast count may be around 10,000 /g. Due to the low pH of the product, this count will be reduced within 4-8 weeks to the maximum number according to the specifications.

This spec. is issued automatically and valid without signature.

*Essentially based on Souci SW, Fachmann W, Kraut H. Food Composition and Nutrition Tables (pineapple)



KoRo Handels
GmbH

Koppenplatz 9
10115 Berlin
Germany

Moisture	<5 %
Nutritional value	ca. 1555 kJ/ 366 Kcal
Available carbohydrates	79,7 g
Thereof sugar	79,7 g
Protein	2,95 g
Fat	0,96 g
Saturated fat	0,1 g
Total dietary fibre	6,4 g
Sodium	0,01 g
Salt	0,03 g
Minerals	2,5 g
Org. Acids	4,6 g

The actual caloric value and nutritional content may deviate from the declared values due to natural and production-related or processing-related fluctuations (acc. to Regulation (EU) 1169/2011 Art. 31).

SHELF-LIFE/STORAGE

1 year at cool and dry storage (max. 20°C, max. 65% relative humidity) in original packaging.

PACKAGING

250 gr Doypack.

GMO-DECLARATION

Pineapple is neither wholly nor partly manufactured from genetically modified organisms.

Pineapple does not contain any ingredients, including foodstuff, additives, primary products, raw material, processing aids or any other substances which are wholly or partly manufactured from genetically modified organisms.

No primary products / basic material / raw material used for any of the ingredients in pineapples are wholly or partly manufactured from genetically modified organisms.

Pineapple or any of its ingredients does not contain DNA or protein from genetic modification.

Pineapple or any of its ingredients is according to Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22.09.2003 on genetically modified food and feed and to Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC and has therefore not to be labeled GMO.

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Freigabe: F.S. / 31.01.2020



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Valid from 02.07.2019

ALLERGEN-DECLARATION

Pineapple does not contain allergens or ingredients with allergen potential according EU regulation 2011/1169 and ALBA List. Milk and lactose are used on site in a different line. The risk of cross contamination is under control and verified by analysis. Due to this we consider labelling "traces of" is not necessary.

LEGAL STATUS

The product and the packaging comply with the currently applicable food law regulations of European Union and to the German Food Law. We recommend that our customers check the provided labelling information for compliance with local legislation in order to ensure proper labelling of the product.

FOREIGN MATERIALS

The products processed by the supplier do not contain foreign materials, which can be removed by means of process of technology. Our processing lines are equipped with magnets, metal detectors (see detection limits), partial sieves and manual sorting. Despite careful sorting, the 100% absence of natural or harvesting foreign bodies, cannot always be guaranteed. Our raw material suppliers are all subject to a strict HACCP concept to keep foreign bodies to a minimum.

IRRADIATION

The product has not been subjected to ionising radiation.

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