


**QUALITY PRODUCT SPECIFICATION**

	<b>THAILAND DEHYDRATED PINEAPPLE RINGS. ADDED SUGAR</b>		
	<b>PRODUCT DESCRIPTION:</b>		
	DEHYDRATED PINEAPPLE ( <i>Ananas sativus</i> ), CITRIC ACID (E330), SUGAR, SULPHURE DIOXIDE (E 220)		
	<b>VARIETIES:</b>		
	THAILAND DEHYDRATED PINEAPPLE RINGS.ADDED SUGAR		
<b>CATEGORIES:</b>			
DEHYDRATED PINEAPPLE RINGS.ADDED SUGAR			
<b>NUTRITIONAL COMPOSITION (Nutrients in 100g)*</b>			
Energy	269 kcal/1125 kJ	Carbohydrates	70,08 g
Total Fat	0,34 g	- Sugars	60,9 g
- Saturated	0,025 g	Fiber	3,9 g
Proteins	1,51 g	Salt (Natural sodium)	0,019 g

\*SOURCE: USDA

FINISH PRODUCT CHARACTERISTICS							
PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameters	Tolerance	Parameters	Tolerance	Parameters	Tolerance		
Diameter	45-55 mm	Salmonella	Absent/25g	Moisture	15,00%	Color:	Light yellow
Foreign material	< 0,01%	E. coli	< 10 ufc/g	Acidity (as citric acid)	0,8-1,2%	Texture:	Firm, not hard or wet
Thickness >	8 mm	Total Coliforms	1000 ufc/g	Aflatoxins B1	<2 ppb	Taste and Odour:	Soft, sour and sweet, natural smell
Thickness <	15 mm	Total Flora	50000 ufc/g	Total Aflatoxins	<4 ppb	Aspect:	Typical of dehydrated pineapple
Out of size (%)	10,00%	Enterobacter	100 ufc/g	SO2	<100 ppm		
Blemished	5,00%						
Clump	< 8,00 %	Yeasts & Moulds	1000 ufc/g				

**EU regulation of application**

ALL SUPPLIED PRODUCTS MUST ACCOMPLISH EU LEGISLATION RELATED TO FOOD:  
PRODUCTS SUPPLIED BY CALCONUT SL ARE GMO FREE  
EVERY PROCESS, STORING AND TRANSPORT MUST ADEQUATE TO EVERY IN FORCE LEGISLATION REGARDING HYGIENE, INCLUDING HACPP PROCEDURES  
GOOD MANUFACTURING PRACTICES ARE APPLIED WHILE PROCESSING  
ANY MATERIAL IN CONTACT WITH FOOD MUST ACCOMPLISH IN FORCE LEGISLATION FOR PACKAGING MATERIAL IN CONTACT WITH FOOD

**Packaging**

DIFFERENT PACKAGING AND SIZE AVAILABLE. FINAL PACKAGING AND SIZES AS PER CONTRACT

**Shelf Life**

12 MONTHS: ORIGINAL UNOPENED BOXES AND BAGS, UNDER RECOMMENDED STORAGE CONDITIONS  
12 MONTHS: BAGS IN A PROTECTIVE ATMOSPHERE, UNDER RECOMMENDED STORAGE CONDITIONS

**Storage and Transport Conditions**

KEEP AND TRANSPORT IN A FRESH AND A DRY PLACE  
RELATIVE HUMIDITY <60%

**Allergens**

**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	YES	YES	YES	YES	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO