



**ABC Fruits, Bargur, Krishnagiri, Tamil Nadu – India
Finished Product Specification (Edition:01)**

Finished Product Specification: Aseptic Pineapple Puree

Version: 2.00

Issue Date: 15/04/2021

Doc. Code.

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Product Name: Aseptic Pineapple Puree

Description: Aseptic Pineapple Puree is extracted from sound mature and selected ripened Pineapple fruits. The process involves selection of ripened Pineapple, washing, de-crowning, slicing, final inspection milling /crushing, preheating, decantation & passing through foreign matter control such as magnetic trap, Strainer, Metal detector devices, thermal processing in PLC Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside. The product is manufactured under stringent hygiene conditions throughout the process line and continuous monitoring by QA to comply with quality and Food safety standards

Parameter	Specification	Expressing as / Limits	Unit
Organoleptic	Color	Yellow to Olive Yellow	-
	Flavor	Typical of Pineapple without any off flavor	-
	Taste	Characteristics of Pineapple fruit	-
	Appearance	Free of any foreign matter	-
Physical & Chemical	Composition / Ingredient	Pineapple (Queen Variety)	100 %
	Brix at 20°C	Minimum 9	°B
	Acidity (% as CA)	0.45 – 0.80	%
	pH	3.20 – 4.00	-
	Brown specks	NMT 5	Per 10gm
	Black specks	Nil	Per 10gm
Microbiological	Total Plate Count	<10	CFU / ml
	Yeast & Mould	<10	CFU / ml
	Coliforms	Absent	Per ml
	E. coli	Absent	Per ml
	Salmonella	Absent	Per 25 ml
	L.monocytogenes	Absent	Per 25 ml
	Vibrio cholerae	Absent	Per 25 ml

Prepared by

Approved by



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Packaging	Pineapple Puree is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open top MS drum
Weight	Product Net weight: 220 Kgs / or as per customer requirement.
Loadability	80 Drums Per 20' Container (With Pallet or Without pallet packing - optional)
Storage Instruction	Pineapple Puree should be stored at ambient temperature and not below 4°C. Avoid exposure to higher temperature and sunlight.
Handling Instruction	Do not roll the drum, Handle with care, Do not freeze, Do not store the drum in direct sunlight, Protect the drum from Rain, Handle the Drums in Vertical Position only, Handle diligently to avoid Product damage. Once open consume immediately.
Shelf life	Best before 24 months from the date of manufacturing
Labelling	Product name, Ingredients, Batch code, Net weight, Gross Weight, Storage and handling instruction, Date of Manufacturing, drum number, FSSAI logo, Veg. Logo, FSSAI License No., Manufacturing Address, Best before, As per buyers instructions and meeting the requirements of FSSAI – Packaging and Label regulations / SGF/ IRMA code of labeling / or as per Statutory & regulatory requirements of destination country.
Method of distribution & delivery	At ambient condition without physical damage to the product by road way / sea way or air lift. Delivery of the product as per customer requirement or agreed between the parties.
Legal/ Safety Declaration:	Product is free of GMO, Allergen & produced under strict conditions of GMP & Food Safety complying with FSSAI, EU standards and destination country requirements
Country of origin	India
Dietary	Product is suitable for all Vegans & Vegetarians
Intended Use	Our product is not meant for direct consumption. Industry may use our product as a raw material.
Certifications	Product is Produced in FSSC: 22000; SGF; Kosher & Halal Certified Manufacturing Facility. The manufacturing facility also holds FSSAI, EIA license and registered with USFDA & SEDEX.

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