

Finished Product Technical Data Sheet: Pineapple Juice Concentrate -60 Brix						
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1. General Product Characteristics					
Product Name	Pineapple Juice Concentrate- 60 Brix				
Description	Pineapple Juice concentrate 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, is processed through a low heat evaporator to the desired brix & passing through foreign matter control such as magnetic trap, strainer, Metal detector devices, thermal processing and packed in Aseptic bags in MS process line and continuous monitoring by QA to comply with quality and Food Safety Standards.				
Botanical Name	Ananas Comosus				
Variety	Pineapple (Queen Variety)				
Country of Origin	India				
GMO	The product is free from Genetically Modified Organism				
Ionization / Irradiation	The product is free of ionization / radiation.				
Intended Use	<ul> <li>Since product consumption &amp; formulation is not under our control, thus it is dependent on the customer discrimination as per their customized requirement.</li> <li>Our product is not meant for direct consumption. Industry may use our product as a raw material.</li> </ul>				
Dietary	Product is suitable for all Vegans & Vegetarians				
Packaging	Product is packed in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open top MS drum				
Shelf life	6 months from the DOM @ ambient <32 Deg C 12 Months from the DOM @ chilled condition <10 Deg C				
Legal/ Safety Declaration:	Product complying with EU standards, USFDA, AIJN code of practice & also meeting the requirements of FSSAI and destination country requirements.				
2. Product Orga	noleptic Characteristics				
Color	Light yellow to golden amber				
Flavor	Typical of ripe pineapple without any off flavor				
Taste	Characteristics of ripe pineapple fruit				
Appearance	Homogenous & free of any foreign matter				

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3. Physio-chem	ical Prod	uct Characteristic	cs					
Parameters		Specification Limits		Methods			UOM	
Ingredient		Pineapple-100%			NA		%	
Brix at 20 º C		Minimum-58 Target-60 Maximum-62		IFU Method No- 8			0B	
Acidity as Citric Acid		2.20 to 3.20 Target – 2.50			IFU Method No-3		%	
рН		3.00 - 4.00			IFU Method No- 11		-	
Black Specks		Nil			By Visual		10 grams	
Brown Specks		Not More than 20		By visual		Per	10 grams	
4. Microbiologi	cal Limits							
Parameters		Limits		Methods			UOM	
Total Plate Count		<10		F	DA BAM – Chapter - 03	C	FU/ml	
Yeast & Mould		<10		FDA BAM – Chapter - 18		C	FU/ml	
Coliforms		Absent		FDA BAM – Chapter - 04		F	Per ml	
E. coli		Absent		FDA BAM – Chapter - 04		F	Per ml	
Salmonella		Absent		APHA 5 <sup>Th</sup> edition-Chapter 3 & 8		2 8 Pe	er 25ml	
Listeria monocytogenes		Absent		IS 14988-2 (2002)		Pe	er 25ml	
Vibrio cholerae		Absent		ISO 21872- 1:2017(E)		Pe	er 25ml	
5. Other produc	ct informa	ation						
Handling Instruction	on	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.						
Net Weight		Product Net weight: 250kgs / or as per customer requirement						
Loadability		80 Drums Per 20' Container (With Pallet or Without pallet packing - optional)						
Storage Instruction		Product should be stored at ambient temperature and not below 4 deg C. Avoid exposure to higher temperature and sunlight.						
Method of distribu delivery	tion &	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.						

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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.					
Sensitive custom	er	None					
Allergen Informa	ition	requirements of destination country.NoneThe product meets the requirement of European Regulation (EU) No 1169/2011, Food Safety and Standards (Labelling and Display) Regulations, 2020, FDA 21CFR regulation on food Allergen etc.Product is free from below top listed allergens.1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof;2. Crustaceans and products thereof;3. Eggs and products thereof;4. Fish and products thereof;5. Peanuts and products thereof;6. Soybeans and products thereof;7. Milk and products thereof (including lactose);8.Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof,9.Celery and products thereof;10. Mustard and products thereof;11.Sesame seeds and products thereof;12.Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;13.Lupin and products thereof;					
Site CertificationsProduct is Produced in a FSSC: 22000; SGF; Kosher & Halal Certified Manufacturing Facility. The manufacturing facility also holds FSSAI, EIA licens and registered with USFDA & SEDEX.							

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