



TECHNICAL SPECIFICATIONS **FROZEN PINEAPPLE JUICE CONCENTRATE**

Product Description

Frozen Concentrated Pineapple Juice is prepared from fresh juice obtained by mechanical means from ripe pineapples grown in Costa Rica. The sweet flavour is typical of the variety and ripeness level and free from any objectionable off flavors or aromas.

RAW MATERIAL QUALITY:

VARIETY	MD2
MATURITY	FULLY MATURE
PROCESSING STD.	FRUIT PROCESSED WITHIN MAXIMUM 48 HOURS OF HARVEST
INGREDIENTS ADDED	NONE. NO ASCORBIC ACID ADDED.

PHYSICAL QUALITY (FINISHED PRODUCT):

TOTAL DISSOLVED SOLIDS (IFU8) (corrected °Brix)	(52°) (60.0°) (61.5°) (65°) $\pm 1.0^{\circ}$ Brix
% ACID (as ACA) (IFU3)	1.7 - 3.0 $\pm 0.5\%$
°BRIX/ACID RATIO	18 TO 35 NORMAL RANGE
% PULP CONTENT (V/V) (IFU60)	5-15 NORMAL RANGE (RECONSTITUTED TO 12.8°BRIX)

DEFECTS:

DARK SPECKS	10 SPECKS MAX, 0.1 MM OR GREATER IN DIAMETER, PER 710 mL RECONSTITUTED TO 12,8°BRIX
FOREIGN MATERIAL	PRACTICALLY FREE FROM FOREIGN MATERIAL
EXTRANEIOUS PLANT MATERIAL	PRACTICALLY FREE FROM EXTRANEIOUS



TYPICAL NUTRITION VALUES PER 100g

ENERGY	881 kJ/ 210 kcal
TOTAL FAT	0 g
OF WHICH SATURATES	0 g
TOTAL CARBOHYDRATE	56 g
OF WHICH SUGARS	33 g
FIBRE	4 g
PROTEIN	0 g
SODIUM	8 mg
VITAMIN C	369 mg

MICROBIOLOGICAL SPECIFICATIONS:

TOTAL PLATE COUNT (IFU2C2)	< 103CFU/G	FEC.COL.COUNT/G (FDA AOAC, 2002)	< 10 CFU/G
YEASTS (AOAC 997.02)	< 500 CFU/G	E.COLI./G (AOAC, 991.14)	< 10 CFU/G
MOULDS (AOAC 997.02)	< 50 CFU/G	ALICYCLOBACILLUS	ABSENCE (25g)
LACTIC ACID BACTERIA (IFU5)	< 1000 CFU/G	SALMONELLA (FDA AOAC, 2011)	ABSENCE (25g)
COLIFORM COUNT (AOAC, 991.14)	< 10 CFU/G	LISTERIA (VIDASLDOU, BioMereux)	ABSENCE (25g)

CONTAMINANTS:

LEAD (AOAC, 1995)	0,005 ppm MAXIMUM	TOTAL AFLATOXINS	< 5 ppb
CADMIUM (AOAC, 1995)	0,005 ppm MAXIMUM	AFLATOXIN B1	< 5 ppb
MERCURY (AOAC, 1995)	0,001 ppm MAXIMUM		
ARSENIC (AOAC, 1995)	0,005 ppm MAXIMUM		

PACKING:

Product is packed in 55 gallons size open top steel drums, inside of a blue plastic bag with valve made of the following materials LLDPE/LDPE/mLLDPE or inside of a laminated multilayer bag of polyethylene, met polyester and polyethylene with spout. Net content per drum is 54 gallons (584 pounds) for 60°brix presentations and 54 gallons (595 pounds) for 65° brix presentation. Each drum is labeled with a unique serial number, net weight, item and production date codes, manufacturer's address and country of origin. Drums per container 90 (For Europe) and 66 drums (For USA).

STORAGE & TRANSPORT:

Product must be stored and transported frozen at a temperature of $\leq -18^{\circ}\text{C}$, to maintain original product quality. Shelf life of two years from the date of production, when product has been consistently stored at a temperature of $\leq -18^{\circ}\text{C}$.