



ABC Fruits, Ankinayanapalli Village, On Bangalore –
Chennai Highway, Bargur, Krishnagiri, Tamil Nadu – India
Finished Product Technical Data Sheet (Edition:01)

Finished Product Technical Data Sheet: Aseptic Organic Pineapple Puree

Version: 5.00

Issue Date: 01/05/2024

Doc. Code.

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1. General Product Characteristics

Product Name	Aseptic Organic Pineapple Puree
Description	Aseptic Organic Pineapple Puree is extracted from sound mature and selected ripened Organic Pineapple fruits. The process involves selection of ripened Pineapple, washing, de-crowning, peeling & 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
Botanical Name	Ananas comosus
Variety	Pineapple- Queen
Country of Origin	India
GMO	The product is free from Genetically Modified Organism
Ionization / Irradiation	The product is free of ionization / radiation.
Intended Use	Since product consumption & formulation is not under our control, thus it is dependent on the customer discrimination as per their customized requirement. Our product is not meant for direct consumption. Industry may use our product as a raw material.
Dietary	Product is suitable for all Vegans & Vegetarians
Packaging	Product is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open top MS drum
Shelf life	Best before 24 months from the date of manufacturing
Legal/ Safety Declaration:	Product complying with Indian Organic NPOP standard, (EC) NO. 834/2007, USDA organic regulations, 7 CFR Part 205, EU standards, USFDA, AIJN code of practice & also meeting the requirements of FSSAI and destination country requirements.

2. Product Organoleptic Characteristics

Color	Yellow to Olive Yellow
Flavor	Typical of Pineapple without any off flavor
Taste	Characteristics of Pineapple fruit
Appearance	Homogenous puree & free of any foreign matter

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3. Physio-chemical Product Characteristics

Parameters	Specification Limits	Methods	UOM
Ingredient	Pineapple -100%	NA	%
Brix at 20 °C	Minimum 9.0 Target 10.0 Maximum - 12.0	IFU Method No- 8	°B
Acidity as Citric Acid	0.50 to 0.90 Target - 0.60	IFU Method No-3	%
pH	3.50 to 4.0	IFU Method No-11	%
Colour Value	L - 40 to 48 a -1 to 3 b - 18 to 24	Hunter Lab Illuminate- D/65	---
Black Specks	Nil	By Visual	Per 10 grams
Brown Specks	Not More than 10	By visual	Per 10 grams

4. Microbiological Limits

Parameters	Limits	Methods	UOM
Total Plate Count	<10	FDA BAM - Chapter - 03	CFU/ml
Yeast & Mould	<10	FDA BAM - Chapter - 18	CFU/ml
Coliforms	Absent	FDA BAM - Chapter - 04	Per ml
E. coli	Absent	FDA BAM - Chapter - 04	Per ml
Salmonella	Absent	APHA 5 th edition-Chapter 3 & 8	Per 25ml
Listeria monocytogenes	Absent	IS 14988-2 (2002)	Per 25ml
Vibrio cholerae	Absent	ISO 21872- 1:2017(E)	Per 25ml

5. Other product information

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.
Net Weight	Product Net weight: 215kgs / 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 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.

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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 customer	None
Allergen Information	<p>The 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.</p> <p>Product is free from below top listed allergens.</p> <ol style="list-style-type: none">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 (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), 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;14. Molluscs and products thereof.
Site Certifications	Product is Produced in a 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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Approved By: