



ABC Fruits, Bargur, Krishnagiri, Tamil Nadu - India Specifications for Frozen Plant (Edition:01)

Product Specification for Pineapple Chunks (20x25mm)

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Product Name: Individually Quick Frozen Pineapple Chunks (20x25mm)

1. Description about the process:

Chunks of Pineapple is made from sound mature & selected semi ripened Pineapple fruits. The process involves selection of semi ripened Pineapple, cleaning & washing, peeling, de-coring, slices, Inspection and hand cut chunks and frozen in IQF Freezer at -30 to -40 Deg C., final inspection, packing in food grade blue polyliner in carton box & passing through metal detector before stored at -18 Deg C. 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.

2. Product Characteristics

2.1 General Characteristics	
Category	Fruits
Botanical Name	<i>Ananas comosus</i>
Variety	Pineapple (Queen)
Country of Origin	India
2.2 Physical Characteristics	
Product Size:	Free Flowing Chunks of Sizes 20x25mm. The Chunks are made from fresh/frozen slices of semi ripe fruit vertically cut. Since the slices are oblong in nature and not all Chunks will be completely uniform in shape/size. However up to 85-90% will have two sides of the required size, 10-15% will be of irregular shape due to the geometry of the Fruit.
Consistency	Solid
Raw Fruits	Less than 5 %
Clumps	Less than 5 %
2.3 Organoleptic Characteristics	
Appearance	Fresh Mature, Firm before thawing & Soft after thawing
Colour	Pale to Bright Yellow
Flavor /Odour	Characteristic of semi ripened Pineapple fruit
Taste	Characteristic of semi ripened Pineapple fruit
2.4 Extraneous Matters	
Eye peel part (<5 mm)	Max 5 pieces /kg
Rotten/ Mouldy Fruit	Nil
Other Foreign Bodies	Nil

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2.5 Chemical Characteristics	Target	Minimum	Maximum
Brix at 20 Deg C	10 ° to 11 °	9 °	13 °
Acidity as Citric Acid Anhydrous	0.50 to 0.90 %	0.40%	1.20%
pH	3.5 to 3.8	3.0	4.0
2.6 Microbial Characteristics	Target	Acceptable	Permissible
Aerobic Plate Count	<25,000 (CFU/g)	-	50,000(CFU/g)
Yeast & Mould (CFU/g)	<100(CFU/g)	-	1000(CFU/g)
Coliforms	<10(CFU/g)	-	100(CFU/g)
<i>Staphylococcus aureus</i>	<10(CFU/g)	-	100(CFU/g)
<i>E. coli</i>	Absent /25g	-	Absent /25g
Salmonella	Absent /25g	-	Absent /25g
<i>Listeria monocytogenes</i>	Absent /25g	-	Absent /25g
<i>Vibrio cholerae</i>	Absent /25g	-	Absent /25g
3.0 Packing			
Packing Description	Product packed in blue color food grade PE bags & packed in 5ply corrugated box.		
Net weight /Box	10 kg		
Loadability	Up to 2300 cartons / 23 MT Net weight can be loaded per 40" FCL.		
4.0 Storage, Handling & Labelling Instruction			
Storage Condition	Storage at below -18°C in Cold room. After Storing at -18°C for more than 3 weeks, Chunks may assume a shape of a block, which can be loosened by Shaking / banging the cartons gently, twice or thrice. Once opened, the remaining material should be returned to cold room as early as possible in order to retain product quality		
Handling Instruction	Handle the cartons box in horizontal Position only. Handle diligently to avoid Product damage.		
Shelf Life	24 Months from date of manufacturing if stored at -18 ⁰ C.		
Method of distribution & Delivery	Refrigerated container must be used for transit and must be maintained at -18°C or lower. Delivery of the product as per customer requirement or agreed between the parties.		

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5.0 Declaration	
GMO	Product is free from GMO
Dietary	Product is suitable for all Vegans & Vegetarians
Legal/ Safety Declaration:	Produced under strict conditions of GMP & Food Safety complying with FSSAI, EU standards. Product is also fully compliant of AIJN code of practice & also meeting the requirements of FSSAI and destination country requirements.
Allergen Information	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 (<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 SO ₂ 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.

6. Product Photographs(20x25mm)



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Approved by: