



PRODUCT SPECIFICATION

JAINDI EXPORTS PVT LTD

NO.47, INDUSTRIAL STATE, DANKOTUWA, SRI LANKA

Phone: + 94 312 265 708 / 607, Email: info@econutrena.com , Web: www.econutrena.com



PRODUCT NAME: Organic pineapple Pulp Frozen

INGREDIENTS: 100% Organic Pineapple

ORIGIN: Sri Lanka

PROCESS DESCRIPTION: Made from sound, mature, organic pineapple that have been selected, washed, peeled cut, juice extracted, filtered, pasteurized, bag filled, bag sealed and frozen.

ORGANOLEPTIC PROPERTIES:
 Appearance : Characteristic yellowish
 Odor : Typical and characteristic to fresh pineapple with no off odor
 Taste : Typical and characteristic to fresh pineapple with no off taste
 Consistency : Pineapple pulp

MICROBIOLOGICAL STANDARDS:

Total plate count	: 10^5 cfu / g
Yeast & Mould	: 5×10^3 cfu / g
Coliform	: Negative cfu/g
E. coli	: Negative
Salmonella	: Negative/25g

Approved By	Quality Assurance Manager	
Date	08.03.2019	



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CHEMICAL AND PHYSICAL STANDARDS:

Parameter	Min	Max	According to
Brix	Min 11-14		Calibrated brix meter
pH	3.5-5.0		
Pesticides	< 0.01 mg/kg		BNN und EU-VO 834/2007
Bromide	< 5 mg/kg		BNN and EU regulation 834/2007
Heavy metals			Empfehlung BgVV/ BgVV recommendation
Lead (Pb)	< 0.50 mg/kg		
Cadmium (Cd)	< 0.05 mg/kg		
Mycotoxins			EU VO / EU regulation 1881 / 2006
Aflatoxins			
B1	< 2.0 µg/kg		
B1+B2+G1+G2	< 4.0 µg/kg		

SHELF LIFE: 06 Months

STORAGE and DISTRIBUTION: Store & transport in a -14 °C freezing condition.

PACKAGING:

LLDPE bag with an outer carton

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Nutritional values per 100g

Energy	58 kcal
Total fat	0.39 g
Saturated fatty acids	<0.01 g
Trans Fat	Not Detected
Protein	1.66 g
Total Carbohydrates	11.84 g
Sugar	11.55 g
Sodium	0.05 g

(Values may vary naturally)

LABELING, TRACEABILITY:

The lot number and the BBD are printed on secondary package as well. The lot number is gathered in our data system. The lot number includes all relevant information regarding the lot details.

ALLERGENS:

The products does not contain any ingredients of the following potential allergens according to the Directive 2000/13/EC as at 20th March 2000, Directive 2003/89/EC as at 10th Nov 2003 as regards indication of the ingredients present in foodstuffs, Directive 007/68/EEC v. 27th Nov 2007 amending Annex III a to Directive 200/13/EC of the European Parliament and of the council as regards certain food ingredients

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Allergen Components	Presence in products (yes/no)
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and any derived products	No
Crustaceans and any derived product	No
Fish and any derived products	No
Molluscs and any derived products	No
Eggs and any derived products	No
Soybeans and any derived products	No
Milk and any derived products	No
Nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and any derived products	No
Peanuts and any derived products	No
Celery and any derived products	No
Mustard and any derived products	No
Sesame seeds and any derived products	No
Lupin and any derived products	No
Sulphur dioxide and sulphites	No

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GMO AND IRRADIATION INFORMATION:

- The product is not sulfured and no flavors are added. During processing, treatment and storage it was not treated with any ionizing radiation.
- The product and the packaging material conform to the applicable German and European Food and Packaging Law in the recent version.
- The product is not processed from GMO nor does it contain GMO according to EG regulation 1829/2003. Marking "genetically modified" is not required

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