
	TECHNICAL DATA DEHYDRATED PINEAPPLE	NOVEMBER 2013	Page 1 of 1		
		EDITION: 1			
	Elaborated Quality-Production	Revised HACCP Team	Approved General Management		
A. IDENTIFICATION AND ORIGIN					
Name: Dehydrated pineapple (cubes, slices) Composition: 100% fruit (Anana Comosus) Raw Material: Fresh Pineapple suitable for human consumption. This product is 100% natural. No contains additives.					
B. COMMERCIAL PRESENTATION					
Slices Packed in plastic bags x 5 kg. Packed in corrugated cardboard boxes. Net weight 10 kg per box, contains 2 bags	Flakes / Powder Packed in double plastic bags x 5 kg. Packed in corrugated cardboard boxes. Net weight 10 kg per box, contains 2 bags				
C. SHELFIFE AND STORAGE CONDITIONS					
12 months: preserving its in original package and wrapping. Stored on elevated platforms, in a covered establishment, clean, dry (HR< 65%), with good ventilation and at room temperature (<20°C), free of insect and rodent infestations, protected against chemical contaminants (combustible, lubricants, chemical fertilizers, poisons) or microbiological, away from strong flavors and protected from direct sunlight.					
D. CONSUMPTION FORMS AND POTENTIAL CONSUMERS		E. SPECIAL MANAGEMENT INSTRUCTIONS			
This product is for direct human consumption.		After opening, consume in the least possible time. If surplus exist, seal hermetically and store in the described conditions to avoid exposure to environment humidity, smell adhesion and microbial contamination.			
F. PRODUCT CHARACTERISTICS					
Chemicophysical/Quantitative/Sensorial/Microbiological characteristics are intern norm of PRIME FOODS S.A.S					
Chemicophysical		Quantitative	Sensorial		
Parameters	Specifications and/or Tolerances	Slices: diameter between 100-150 mm, thickness between 2 and 4 mm Cubes: 10-15 mm	Aroma: Pineapple characteristic flavor, free from other flavors. Taste: Sweet, acid, characteristic of the fruit, free from other tastes.		
Humidity (%)	9% ± 2				
Microbiological					
Parameters		Maximum limit allowed			
Mesophilic aerobes count (CFU/g)		< 10.000			
Total Coliform (CFU/g)		<10			
Escherichia coli (CFU/g)		<10			
Yeast and Mold (CFU/g)		1000 ufc			
Staphylococcus aureus count (CFU/g)		<100			
G. PACKAGING					
	Primary Packaging	Secondary Packaging			
Description	Bags polyethylene, storable food	Polypropylene sack whit white polyethylene bag./corrugated cardboard boxes			
Gauge	#3	Box 930k			
Color	White/transparent	White/natural cardboard			
Special Indications	Handle with caution to avoid damaging cartons	Stacked 4 boxes maximum			