

Product Specification Sheet		
Product	Aseptic Pineapple Pulp	
Description	Aseptic pineapple pulp is obtained from naturally ripened, fresh and properly matured pineapple fruit. The fruit is selected, washed, cleaned, peeled, passed through pulper, pulp is screening, pasteurized, aseptically packed and stored at chilled temperature to ensure its quality.	
Finish products Ingredients	100% Pineapple Not from GMO No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}	
Parameter		Specifications
1	Organoleptic Characteristics	
1.1	Appearance	Homogenous pulp
1.2	Color	Pale yellow – yellow
1.3	Odor	Characteristics of the ripe Pineapple and free from foreign and off odor
1.4	Taste	Characteristics of the ripe Pineapple and free from foreign and off taste
2	Physical and Chemical Characteristics	
2.1	Soluble solids ($^{\circ}$ Brix)	Min 11 $^{\circ}$
2.2	pH	3.20-4.20
2.3	Titration acidity (% citric acid)	0.5-1.0

FRIZWELL AGRO FOODS

#Spl.14, Ground Floor, 5th Main road, Jigani Industrial Area, 2nd Phase, Anekal Taluk, Bengaluru – 560105

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3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	<10,000
3.2	Yeast & Mould Count (cfu/g)	<100
3.3	Total Coliform (cfu/g)	<10
3.4	E. Coli (cfu/g)	<10
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

Chemical preservatives and Additives: Product is manufacture from Pineapple and does not contain any added preservatives, colors, flavors or other adulterants

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues

Packaging: Available in 215 kg.

Labelling: Every pack is labelled in accordance with current international legislations

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Product should be stored at ambient temperature and not below 4 deg C. Avoid exposure to higher temperature and sunlight.

Best Before: Twenty four months from the date of manufacture when stored unopened at recommended storage condition

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