

## TECHNICAL SPECIFICATION

# FROZEN PINEAPPLE CHUNKS



### PRODUCT DESCRIPTION

Made with Golden type, we use fresh pineapple, being classified, washed, peeled and cutted according to our specifications, frozen and packed according to the client requirements.

### PRESENTATION

Pineapple Chunks, Frozen IQF.

### CONSUMPTION

Direct consumption by the public.

### PACKAGING

The bags are transparent polyethilene in cardboard boxes, we can also pack in other formats according to customer requirements.

### SHELF LIFE

Shelf life of 24 months from the date of production.

### SHIPPING TEMPERATURE

Shipping at -20°C.

### STORAGE TEMPERATURE

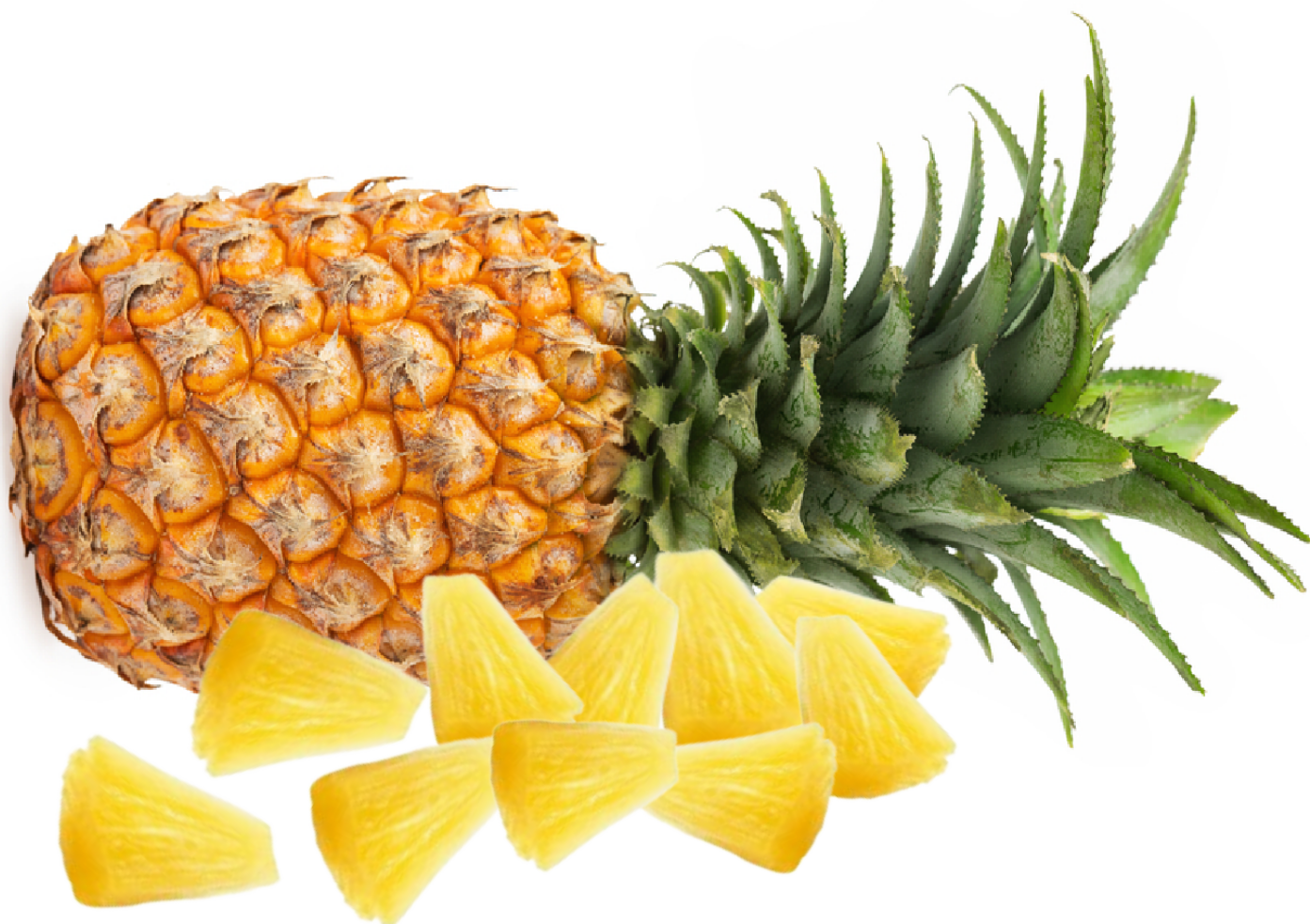
Storage between -18°C or -20°C.

### COUNTRY OF ORIGIN

Perú.

| PHYSICS AND ORGANOLEPTIC CHARACTERISTICS OF THE PRODUCT |  |
|---|--|
| ° BRIX  | 13° - 21°  |
| PH  | 4.3 - 5.1  |
| ACIDITY   | 0.5 - 0.8  |
| FLAVOR  | Typical as fresh fruit   |
| COLOR   | <b>Yellow to Bright yellow</b>   |
| ODOR  | Characteristic   |
| SIZE (PER PIECE)  | Thickness: 17-22 mm<br>Length: 25-38 mm<br>External arc: 27-37 mm<br>Internal arc: 9-12 mm |
| INMATURE / GREEN  | Variation +/- 5 %  |
| AGGLOMERATE OF 3 PIECES EASILY SEPARATED                | 5% Maximun per count   |
| FOREIGN MATERIAL  | Abscent  |
| LARVAE AND INSECTS                                      | Abscent  |
| PEEL  | Abscent  |

| MICROBIOLOGICAL CHARACTERISTICS |                    |
|---------------------------------|--------------------|
| TOTAL PLATE COUNT / TPC         | < 10,000 cfu/g     |
| YEASTS AND MOLDS                | < 5,000 cfu/g      |
| TOTAL COLIFORMS                 | < 100 cfu/g        |
| E. COLI                         | < 10 cfu/g         |
| STAPHYLOCOCCUS AUREUS           | < 10 cfu/g         |
| LISTERIA MONOCYTOGENES          | Negative in 25 gr. |
| SALMONELLA SP.                  | Negative in 25 gr. |



TECHNICAL SPECIFICATION

FROZEN PINEAPPLE  
JUICE CUBE - PELLET



PRODUCT DESCRIPTION

Made with Golden pineapple variety, we use fresh fruit, being washed and disinfected, selected, peeled, squeezed, individually placed in molds, frozen and packed according to the client requirements.

PRESENTATION

Pineapple Juice Cube Pellet, Frozen IQF.

CONSUMPTION

Direct consumption by the public.

PACKAGING

The bags are transparent polyethilene in cardboard boxes, we can also pack in other formats according to customer requirements.

SHELF LIFE

Shelf life of 24 months from the date of production.

SHIPPING TEMPERATURE

Shipping at -20°C.

STORAGE TEMPERATURE

Storage between -18°C or -20°C.

COUNTRY OF ORIGIN

Perú.

PHYSICS AND ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT

|   |  |
|---|--|
| °BRIX                                       | 12 - 16  |
| PH  | 3 - 4.5  |
| ACIDITY                                     | 0.5 - 0.8  |
| FLAVOR                                      | Typical as fresh fruit   |
| COLOR                                       | Characteristic   |
| ODOR  | Characteristic   |
| SIZE (PER PIECE)                            | Objective Size: 20x20 mm<br>Range: 18x18 - 22x22 mm<br>Variation: +/- 2 mm |
| IRREGULARITIES                              | 5% Maximun per count   |
| AGGLOMERATE OF 3 PIECES<br>EASILY SEPARATED | 5% Maximun per count   |
| PEEL  | Abscent  |
| OXIDATION                                   | Abscent  |
| FOREIGN MATERIAL                            | Abscent  |
| LARVAE AND INSECTS                          | Abscent  |

MICROBIOLOGICAL CHARACTERISTICS

|                         |                    |
|-------------------------|--------------------|
| TOTAL PLATE COUNT (TPC) | < 10,000 cfu/g     |
| YEASTS AND MOLDS        | < 5,000 cfu/g      |
| TOTAL COLIFORMS         | < 100 cfu/g        |
| E. COLI                 | < 10 cfu/g         |
| STAPHYLOCOCCUS AUREUS   | <10 cfu/g          |
| LYSTERIA MONOCYTOGENES  | Negative in 25 gr. |
| SALMONELLA SP.          | Negative in 25 gr. |

