



NATURAL POWDERED FRUIT

POWDERED PINEAPPLE

Different varieties of selected, dehydrated pineapple powder from South America, which has been dehydrated according to the highest qualitative standards..

ORGANOLEPTIC CHARACTERISTICS

Apperance: smooth powder.

Colour: light yellow.

Fragrance: typical pineapple flavour.

FRUIT CONTENT

Approximately 5÷7 kg of fresh fruit are used to make 1 kg of the end product.

CHEMICAL-PHYSICAL CHARACTERISTICS

| | |
|---------------|-----------------------------------|
| Humidity | < 3 |
| Particle size | 100% < 1.2 mm |
| Pesticides | In compliance with EU regulations |
| Heavy metals | In compliance with EU regulations |

NUTRITIONAL VALUES

| | |
|---------------------------------|--------------------|
| Energy | 389 Kcal - KJ 1653 |
| Proteins | 1.9 g |
| Carbohydrate of which sugars | 94.6 g 59.6 g |
| Fats of which saturated | 0.1 g 0.1 g |
| Fibers | 1.0 g |
| Ash | 0.2 g |
| Salt (Na x 2.5) | 10 mg |

MICROBIOLOGICAL CHARACTERISTICS

| | | |
|------------------------|-----------------------------------|---------------|
| Total number of plates | ISO 4833 | < 3000/g |
| Yeasts | ISO 7954 | < 300/g |
| Molds | ISO 7954 | < 300/g |
| E. Coli | ISO 7402 | < 10/g |
| Salmonella | ISO 6579 | Absence / 25g |
| Toxins | In compliance with EU regulations | |



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MANUFACTURING AND PACKAGING

The product is packaged in heat-sealed food bags inside robust boxes,
Delivered on euro-pallets. The pallet is protected by a stretch film cover.

STORAGE

Keep in a cool, dry place out of direct sunlight.

LEGISLATION

Product in compliance with Regulation 1829/2003 EC and Regulation 1830/2003 EC.

EXPIRY DATE

12 months from the date of production in good storage conditions.

The analytical data are indicative and may vary negligibly, depending on the production lot.

The analytical data of the product ordered is given in the contract at the consumer's request.