

Issue Number 18/09/2023 Date of Issue

HB3.6.1

Document Ref

Title: FP-PIT (Pineapple Tidbits)

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General Information

PICTURE	Freeze Dried Pineapple Tidbits	
DESCRIPTION	Freeze Dried Pineapple Tidbits	
SKU CODE	FP-PIT	
SPEC NUMBER	SP0073	
LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Pineapple	
INGREDIENT DECLARATION	Pineapple (100%).	
RAW MATERIAL COUNTRY OF	China, Columbia, Costa Rica, Ecuador, Philippines, South Africa, Thailand,	
ORIGIN	Vietnam, Other locations may be possible.	
COUNTRY OF MANUFACTURE	Product is processed close to source to ensure freshness and reduce transport weight, Country may vary per batch.	

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SHELF LIFE & STORAGE	Up to 24 months from date of manufacture, Keep in a cool dry place at	
INSTRUCTIONS	ambient temperature. Once opened, use immediately, store in an a	
	tight container and minimise moisture ingress.	
APPLICATIONS	Food Ingredient.	
DOSAGES RECOMMENDED	As required.	

Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	100,000 Cfu/g	Every Batch
Yeasts	1,000 Cfu/g	Every Batch
Moulds	1,000 Cfu/g	Every Batch
Enterobacteriaceae	Not tested	NA
E Coli	10 Cfu/g	Once Per Year
Salmonella	Negative in 25g	Once per year
Coliforms	100 Cfu/g	Every Batch
Listeria	Not tested	NA

Organoleptic and Quality

Product Characteristic

Free from off flavours and smells

Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

Control Type	Detection limit	Frequency
Metal Detection	2.5mm	Every Batch

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Physical Properties

Physical Property	Limit	Testing Frequency	
РН	NA	NA	
AW	NA	NA	
Moisture	5%	Every batch	
Ethanol Content	NA	NA	

Nutritional Information per 100g

Energy	1459	КЈ
Energy	350	Kcal
Carbohydrate	80.4	g
Of which sugars	50.6	g
Fat	1.3	g
Of which saturates	0.1	g
Protein	2.6	g
Fibre	6.4	g
Salt	0.02	g

Allergen Information

Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

Allergen (Directive EU 1169/2011 Annex II)	Present in	Used on	Used on Shared	Risk of
	Product	site	Equipment	contamination
				(Y/N)

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(Used in

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(Soya Lecithin

handled on site within finished

goods)

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Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised

- strains, and products thereof, except:wheat based glucose syrups including
 - wheat based maltodextrins

dextrose

- glucose syrups based on barley;
- cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;

Crustaceans	and	products	thereof

Eggs and products thereof	N	N	N	N
				site)
				at one supplier
				production area
				separate

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Fish and products thereof, except:

- fish gelatine used as carrier for vitamin or carotenoid preparations;
- fish gelatine or Isinglass used as fining agent in beer and wine;

Peanuts and products thereof; Soybeans and products thereof, except

- fully refined soybean oil and fat
- natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
- vegetable oils derived phytosterols and phytosterol esters from soybean sources
 - plant stanol ester produced from vegetable oil sterols from soybean sources;

Milk and products thereof (including lactose), except:

•	whey used for making alcoholic distillates
	including ethyl alcohol of agricultural origin;
•	lactitol;

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N
(Used on site in
finished goods,
packed using
separate



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				dedicated
				equipment)
Nuts, namely	N	N	N	N
almonds (Amygdalus communis L.), hazelnuts				
(Corylus avellana), walnuts (Juglans regia), cashews				
(Anacardium occidentale), pecan nuts (Carya				
illinoinensis (Wangenh.) K. Koch), Brazil nuts				
(Bertholletia excelsa), pistachio nuts (Pistacia vera),				
macadamia or Queensland nuts (Macadamia				
ternifolia), and products thereof, except:				
 Nuts used for making alcoholic distillates 				
including ethyl alcohol of agricultural origin				
Celery and products thereof	N	N	N	N
Mustard and products thereof	N	N	N	N
Sesame seeds and products thereof	N	N	N	N
Sulphur dioxide and sulphites at concentrations of	N	N	N	N
more than 10 mg/kg or 10 mg/litre in terms of the				
total SO ₂ which are to be calculated for products				
as proposed ready for consumption or as				
reconstituted according to the instructions of the				
manufacturers				
Lupin and products thereof	N	N	N	N
Molluscs and products thereof	N	N	N	N

Intolerance Information

Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	N	
Beef and beef derivatives	N	
Benzoates	N	
вна/внт	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	N	

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Fruit and fruit derivatives	Y	Pineapple
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	N	
Vegetable Oil:	N	
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	N	

Suitability

	Y/N	If not, give details
Vegetarians	Υ	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Υ	(Not certified)
Muslim Diet (Halaal)	Υ	(Not certified)
Diabetics	Y	

Genetically Modified Organisms (GMO)

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya	N	
products?		
Does the product or any of its ingredients contain any genetically modified	N	
material (whether active or not)		
Please identify ingredients which contain such materials		
Is the product or any of its ingredients not substantially equivalent as a	N	
consequence of the use of genetic modification?		
Please identify any such ingredient		
Is the product or any of its ingredients produced from, but not containing	N	
any genetically modified material?		
Please identify those ingredients, which are produced from such materials.		

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Have genetically modified organisms been used as processing aids or	N	
additives used in connection with the production of these ingredients?		
Please identify any such processing aids or additives		
Have genetically modified organisms been used to produce processing aids	N	
or additives (GMO not present in aid or additive when in use) which are		
subsequently used in production of this product or any of its ingredients?		
Please identify any such processing aids or additives.		

Irradiation

Has the product or any of the ingredients including processing aids been	No
treated with ionising radiation	

Pesticides

Pesticide residue tested for	Maximum limit	Frequency
Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005	As per (EC) No 396/2005	As per risk assessment

Heavy Metals

Test	Maximum limit	Frequency
The product complies with legislative maximum levels in accordance with (EC) No 1881/2006	As per (EC) No 1881/2006	As per risk assessment

Mycotoxins

Test	Maximum limit	Frequency
Not Tested	NA	NA

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Additional Information

Available in laminated foil pouches in 100g, 200g, 500g, sizes.

Also available in bulk per kg packed in a blue bag in a box.

Available as carton size, exact packaging details may vary but in all cases will be suitable for the product.

Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

Supplier		Customer
Name	Richard Strauss	Name
Position	Technical Manager	Position
Date	27/01/2025	Date
Signature	De Frans	Signature

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