



July 15<sup>th</sup>, 2010

## DRIED PINEAPPLE

### PRODUCT DESCRIPTION

VARIETY:  
ORIGIN:  
DESCRIPTION:

APPEARANCE:  
FLAVOUR AND AROMA:  
TEXTURE:  
METHOD OF MANUFACTURE:

MD2  
Santo Domingo, Ecuador  
Pineapple rings: 3-5 mm of thickness and 6-9 cm of diameter.  
Cubes or chunks: 5 to 15 mm of length and width.  
1/8 Rings: 2-3 cm of length and width.  
Light yellow  
Pineapple  
Soft and dried  
Dehydration, products are 100% natural, without SO<sub>2</sub> or preservatives.

### GENERAL CONDITIONS

PACKAGE:

PRIMARY PACKING:  
SECONDARY PACKING:  
METHOD OF TRANSPORTATION:  
WAY OF TRANSPORTATION :  
CAPACITY OF THE FRUIT:  
MINIMUM SHELF LIFE:  
(Remaining on delivery to site)

Customer specification  
Bags from 250 grs. to 5 Kgs.  
In cardboard boxes of up to 20 Kgs.  
Packed in polypropylene bags.  
Packed in cardboard boxes.  
Dry containers  
By air or by sea  
In one 20' container : 6 MT  
9 months

## **NUTRITION FACTS (50 gr)**

FAT	0.00g
SATURATED FAT	0.00g
CARBOHYDRATES	45.00g
DIETARY FIBER	2.00g
PROTEINS	1.00g
FIBER	2.00g
ENERGY(kcal)	375.98kcal/100g
SODIUM	10.00mg

## **MICROBIOLOGICAL ANALYSIS**

<b>MICROORGANISM</b>	<b>ACCEPTABLE B2B</b>	<b>METHODOLOGY</b>	<b>LABORATORY</b>
Aerobic Count	<1000 cfu/g	3M Petrifilm AOAC 17 <sup>th</sup> 966.23	Internal External
Escherichia coli	< 10 cfu/g	3M Petrifilm FDA-BAM, CHAPTER 5	Internal External
Moulds	<100 cfu/g	3M Petrifilm FDA-BAM, CHAPTER 18	Internal External
Yeasts	<5000cfu/g	3M Petrifilm FDA-BAM, CHAPTER 18	Internal External
Salmonella spp.	Negative in 375g	AOAC 18 <sup>th</sup> 967.26 FDA-BAM, CHAPTER 5	External
L. monocytogenes	Not detected	AOAC 18 <sup>th</sup> 993.09	External

## **CHEMICAL ANALYSIS**

<b>PARAMETER</b>	<b>ACCEPTABLE B2B</b>	<b>METHODOLOGY</b>	<b>LABORATORY</b>
Moisture (g%)	7 - 12	BM035 Electronic Analyzer AOAC 17 <sup>th</sup> ed. 934.06	Internal External
Solids Soluble (°Brix)		AOAC 17 <sup>th</sup> 983.17	External
Aflatoxin	<4ppb	Elisa Test	External