



RAW MATERIAL SPECIFICATION

Material 1295

F-Pineapple MD2 -Chunks-10KG EURO

Date : 14.12.2020

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| | | | |
|----------------------|--|--------------------------|---|
| <i>Origin</i> | Costa Rica | <i>Style</i> | 21-33MM EXTERNAL ARC, 1/12, Chunks, IQF |
| <i>Variety</i> | MD2 | <i>Size</i> | L: 25-43MM/ THICKNESS: 18-22MM |
| <i>GMO status</i> | Absence cfr EC 1829/2003 and 1830/2003 | <i>Ionisation status</i> | No ionisation |
| <i>Storage temp</i> | -20°C (General) | <i>Assured status</i> | |
| <i>Agrochemicals</i> | Cfr EC & Ind.Country legislation | <i>Shelf life</i> | 24 months |
| <i>Heavy metals</i> | Cfr EC & Ind.Country legislation | | |
| <i>Other contam</i> | Cfr EC & Ind.Country legislation | | |

| Allergen status | | Nutritional data (per 100g) | |
|-----------------------------|---|-----------------------------|-------------|
| Gluten | - | Energy | 242,000 kJ |
| Crustaceans | - | Energy | 57,100 kcal |
| Eggs | - | Fat | 0,100 g |
| Fish | - | Saturated Fatty Acids | 0,000 g |
| Peanuts | - | Carbohydrates | 12,000 g |
| Soybeans | - | Sugars | 11,600 g |
| Milk | - | Fibers | 1,600 g |
| Nuts | - | Proteins | 0,500 g |
| Celery | - | Salt | 0,000 g |
| Mustard | - | Sodium | 0,000 mg |
| Sesame seeds | - | | |
| Sulphur dioxide / sulphites | - | | |
| Lupin | - | | |
| Molluscs | - | | |

| Packaging | |
|--------------------|---|
| Presentation | Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage |
| Markings | Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable |
| Seals | 100% closed, strong neat. Cases: BLUE tape well adhered to case, Liner not trapped. Outer flaps of case to meet. Bins covered by fixed plastic cover |
| Inner Liner Status | BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing |

| Production Control | |
|-----------------------|---|
| HACCP | A HACCP plan has to be implemented. |
| Metal Detection | Detector to reject test pieces #in-pack" min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel |
| Temperature checks | Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled) |
| Weight Control Checks | No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e" |

| Declaration | |
|-------------|--|
| pineapple | |

| Composition | | | |
|------------------|-------------|-------------------|--------|
| Composition Code | Description | Country of origin | Amount |
| | | | |



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| Composition | | | |
|------------------|-------------|-------------------|--------|
| Composition Code | Description | Country of origin | Amount |
| | PINEAPPLE | Costa Rica | 00% |



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PHYSICAL CHARACTERISTICS

| Insp. char | Description | Inspection Method | UoM | Under limit | Target | Upper limit |
|--------------------|--|-------------------|-----|-------------|--------|-------------|
| Clumps | Five or more pieces welded toget | /5000G | M% | 0 | 0 | 2 |
| EVM Bracts/crown | EVM Bracts/crown: Bracts, pieces of bracts, pieces of crown < 12 mm | /5000G | PC | 0 | 0 | 1 |
| EVM Core | EVM Core: Any piece with 20% or more core # pale yellow & hard | /500G | M% | 0 | 0 | 5 |
| EVM Eyes | EVM Eyes: Brown-black peel rests which weren't cut out of the deeper flesh | /5000G | PC | 0 | 0 | 30 |
| EVM Major | EVM Major: Any vegetable material from the product plant > 12mm | /5000G | | 0 | 0 | 0 |
| EVM Minor | EVM Minor: Other EVM < 12 mm (> 2mm), including skin | /5000G | PC | 0 | 0 | 15 |
| EVM Seeds | EVM Seeds: Any seeds from the fruit white/dark brown >2mm | /5000G | PC | 0 | 0 | 20 |
| Foreign EVM | Foreign EVM: Any non-toxic vegetable material not of the parent plant | /5000G | | 0 | 0 | 0 |
| Foreign Material | Foreign Material: Any foreign non-vegetable material or toxic vegetable material | /5000G | | 0 | 0 | 0 |
| Major Blemish | Major Blemish: Any diseased or blemished piece showing discoloration >6mm | /500G | PC | 0 | 0 | 1 |
| Minor Blemish | Minor Blemish: Any diseased or blemished piece showing discoloration <6mm | /500G | PC | 0 | 0 | 3 |
| Over Size | Over Size: Any pieces > 22 mm thick or longer than 44 mm or with an external arc >33mm | /500G | M% | 0 | 0 | 10 |
| Over ripe | Over ripe: Any piece which is over mature | /500G | | 0 | 0 | 0 |
| Size | Size: All pieces which are wedge shaped and conform to the size of 27-38mm long x 19-25mm thick with an outer arc of 19-25mm, inner arc 4-8mm. | /500G | M% | 80 | 0 | 0 |
| Total Blemish | Major + minor | /500G | PC | 0 | 0 | 4 |
| Translucent pieces | Translucent pieces: Any piece with a transparent appearance due to bruising & or mechanical damage | /500G | M% | 0 | 0 | 5 |
| Under Size | Under Size: Any piece < 17 mm thick or <25mm long or <21mm external arc | /500G | M% | 0 | 0 | 5 |
| Under ripe | Under ripe: Any piece with a non-typical colour. Very pale light colour/unripe | /500G | M% | 0 | 0 | 5 |

ORGANOLEPTIC CHARACTERISTICS

| Insp. char | Description | Inspection Method | UoM | Under limit | Target | Upper limit |
|------------|--|-------------------|-----|-------------|--------|-------------|
| Colour | Colour: Uniform fresh dark yellow/yellow. No mixed colour. Target colour: See Annex 1 # colour 2,3 and 4 | | | 0 | OK/NOK | 0 |



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|---------|--|--|--|---|--------|---|
| Flavour | Flavour: Fresh typical sweet, acid, no musty, harsh fermented or stale taints not weak or watery | | | 0 | OK/NOK | 0 |
| Odour | Odour: Fresh typical of the product, no #off" or sour taints | | | 0 | OK/NOK | 0 |
| Texture | Texture: Uniform soft. No hardcore material or fibrous or under-ripe pieces. | | | 0 | OK/NOK | 0 |

MICROBIOLOGICAL CHARACTERISTICS

| Insp. char | Description | Inspection Method | UoM | Under limit | Target | Upper limit |
|-------------------|-------------|-------------------|-----|-------------|--------|-------------|
| E.coli | | CFU/G | | 0 | 10 | 100 |
| Listeria mono. | | CFU(25)G | | 0 | 0 | 0 |
| Salmonella | | CFU/25G | | 0 | 0 | 0 |
| Total Plate Count | | CFU/G | | 0 | 100000 | 1000000 |
| Yeast and Moulds | | CFU/G | | 0 | 1000 | 10000 |

CHEMICAL CHARACTERISTICS

| Insp. char | Description | Inspection Method | UoM | Under limit | Target | Upper limit |
|------------|-------------|-------------------|-----|-------------|--------|-------------|
| Brix | | | | 13 | 0 | 16 |