

Natural Pineapple Pulp And Concentrate

The Fruit : The Pineapple (Ananas cosmosus) is a large oval fruit about 12 inches long and is characterized by a very hard and scaly outer skin. The fruit is topped by a short stem from which grows a cluster of thin long leaves. The edible part of the fruit is a yellow and juicy fibrous mass, which is commonly cut into slices or cubes.

General Description : The Pineapple plant is a perennial herb with a short stem. It requires a fairly warm and humid climate to grow and today the pineapple is almost synonymous with the tropics. The product Pineapple Juice is obtained by the commercial processing of sound, mature and ripened pineapple possessing the characteristic flavor and color of pineapple.

Variety : Hybrid with Light Yellow Color.

Season : February To May.

Description : The product is derived from firm, sound, ripe Pineapple . It possess the characteristic flavor and taste.

Specifications : As Under

Product

PHYSICO-CHEMICAL SPECIFICATIONS (Measured at 20°C)

Percentage total solids (°Brix - Corrected at 20° C)
Brix-Acid Ratio
PH (20°C)
Acidity % (Citric Acid Anhidro)

Product

Brix (Corrected at 20 C)
Acidity
Brix-Acid Ratio
PH
Pulp Content
TPC
Yeast/Mould
Storage Condition

MICROBIOLOGIC SPECIFICATIONS

Aerobic Plate Count
Viable Mold
Yeast
Coliform

ORGANOLEPTIC SPECIFICATIONS

Color
Aroma
Flavor

Pineapple Pulp

Approximate Average Values SINGLE STRENGTH

9-11
9-18
3.8 0.3
0.8 ± 0.2

Pineapple Juice Concentrate

65 Degree
2.1 ~ 4.5%
14 ~ 32
4.0
2 ~ 8 %
300 cfu/ml
200 cfu/ml
Ambient Temperature

Approximate Average Values SINGLE STRENGTH/CONCENTRATE

200 UFC/g Maximum
50 UFC/g Maximum
50 UFC/g Maximum
Nil

Characteristic of the fruit
Characteristic of the fruit
Characteristic of the fruit

Microbiological Status : Pineapple pulp/Concentrate is free from any pathogenic bacteria. Aseptic and canned product is commercially sterile.

Packaging : The **Pineapple pulp/concentrate** is packed in aseptic bags of 55-gallon capacity in open top steel drums. Aseptic packaging in 20 kg bag in 7ply carton can also be provided with prior consent. Canned Product is packed in A-10 size can and hermetically sealed and retorted. Six cans are packed in 5 ply cartons provided with separators. Frozen pulp is packed in food grade polythene bags of 5 kg. Four bags are packed in staple-less self-locking cartons and shrink wrapped.

Weight per Pack :

Pineapple Puree

Aseptic pack in 55 gallon
Aseptic pack in 20 kg
Canned pulp in carton
Frozen in carton

Gross Wt.(in kg)

230
21.8
21
21

Net Wt.(in kg)

210
20
18
20

Pineapple Concentrate

Aseptic pack in 55 gallon
Aseptic pack in 20 kg

Gross Wt. (in kg)

240
21.8

Net Wt.(in kg)

220
20

Storage Recommendations : Pineapple puree/concentrate can be stored at ambient temperature preferably below 25 degree Celsius and not below 4 degree Celsius. Higher temperature and sunlight should be avoided to enhance shelf life. Frozen product should always be stored at temperature less than (-)18 degree Celsius.

Labeling : Product name, batch code, product code, net weight, gross weight, date of manufacturing , along with storage instruction are printed on the label, affixed to each drum/box.

Quality Standards : HACCP, GMP, SPC & QA systems are applied in the manufacturing, storage & other operations. Product is approved for Kosher & Pareve. The system is certified for ISO-9001 & HACCP (Food Safety) by DQS, Germany.

Applications : Nectars, Fruit Juices, Jams etc.

Shelf-life : Eighteen months from the date of manufacturing when stored below 15°C.

Preservatives : Product is free from added sugar, added colour & preservative of any class.

Pesticide Residues : In conformance with WHO recommendations & EC directives. (Testing once in year)

Note : These are our basic specifications. However, the product can be made as per buyer's specifications depending upon the final use of product and country of import.

Pure natural Concentrate
Extracted from Premium Quality
Pine Apple Fruit

FRUIT
PULP