

PRODUCT'S SPECIFICATION NO. AMK10-B-KT10

Name of product: **IQF Pineapple, dices 10x10 mm**

Product description: Pineapple dices are individually quick frozen using a blast freezer and packed into polyethylene bag.
The whole batch is checked on metal contents.

Origin: Latin America, Vietnam, Philiphines

Sensory characteristics:

Appearance:	loose dices
Color:	fairly uniform; normal characteristics of properly ripened and processed tropical gold pineapple.
Smell:	Characteristic of ripe, mature tropical gold variety pineapple with no off-flavor or odor.
Taste:	Characteristic of ripe, mature tropical gold variety pineapple with no off-flavor or odor.

Chemical values:

Extract:	min. 12°Brix
----------	--------------

Declaration:

Pesticides:	according to present EC Legislation
Heavy metals:	according to present EC Legislation
GMO:	product free from GMO
Allergens:	product free from allergens
Ionization:	no
Additives:	product free from additives

Microbiological values:

Total plate count:	<10 ⁵ cfu/g
Staphylococcus aureus:	<10 ² cfu/g
Listeria:	<10 ² cfu/g
E. coli:	<10 ² cfu/g
Salmonella:	absent/25g
Yeast:	< 5x10 ³ cfu/g
Mold:	< 5x10 ³ cfu/g



Quadrum Foods sp. z o.o. spółka komandytowa
ul. Moniuszki 22A
31-523 Kraków
NIP: 675-137-78-72, REGON: 120589557

Frozen Department Quality +48 12 370 34 25
Frozen Department Export +48 12 370 34 20
Frozen Department Export Spedition +48 12 370 34 28
Frozen Department Import: +48 12 370 34 29
Frozen Department Import Spedition +48 12 370 34 35
Frozen Department Fax +48 12 370 34 32

e-mail: quality@qf.com.pl, web: www.qf.com.pl

Nutritional values (per 100g):

Energy:	195 kJ / 47 kcal
Protein:	0,5g
Total fat:	0,2g
- saturated fat acids:	< 0,1g
Total carbohydrate:	8,4g
Sodium:	1,7mg

Physical parameters

Foreign bodies	0
EVM	0
Pieces with skin	max 3pcs / 10kg
Blemish	max 0,1%

Packaging, Transport, Storage:

Packaging:	10 kg carton with PE-inliner or 25 kg paper bags or other agreed
Label:	according to EU regulations
Transport:	delivery with a frigo truck with incoming temperatures of -18°C or lower
Storage:	dry and deep-frozen at -18°C or lower
Shelf life:	at least 2 year from production date

Anna Warchol	Jakub Szajer	14.06.2017
Worked out by (Opracowane)	Approved by (zatwierdzone)	Date (data)

Bank: BRE BANK S.A. ODDZIAŁ REGIONALNY KRAKÓW
SWIFT: BREXPLPWKRA
Konto: PLN PL31114010810000206038001001
EUR PL74114010810000206038001003
USD PL74114010810000206038001002