


CODE FT-CC-02	QUALITY MANAGEMENT SYSTEM		
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1. GENERAL INFORMATION

Name of the product: Chunks 1/12
Category: Pineapple
Subcategory: Frozen (IQF)


2. PRODUCT DESCRIPTION

Pineapple (MD2) frozen by IQF process using healthy fruits, optimum ripeness color, texture and flavor. The fruits are washed, disinfected, peeled, cored, cut into chunks, individually quick frozen and packaged in polyethylene blue low density bags of virgin resin, inside a corrugated carton box.

The fruits are evaluated by quality standards to comply with the market acceptance, such as fruits free of bruises, malformations, physiological maturity, pesticides and others factors.

3. PRODUCT SPECIFICATIONS

PARAMETER	TOLERANCE
BRIX	13 – 16
PH	3,6 – 4.0
ACIDITY	0,3% - 0,9%
TEXTURE	Firm, 10% maximum by counting over ripeness or immature
FLAVOR AND ODOR	Characteristics of healthy fruit, free of odors and flavors
COLOR	Characteristic of healthy fruit, uniform, no more than 10% by counting of paleness
DEFECTS	Foreign Materials: 0% Eyes: 5% by counting Skin: 5% by counting Seeds: 5% by counting Core: 5% by counting Blemishes: 5% by counting
SIZE	Uniform: 95% by counting 80% 25 – 38 mm length ± 4 mm en 20% by counting 80% 19 – 25 mm arch ± 2 mm en 20% by counting 80% 19 – 25 mm thickness ± 2 mm en 20% by counting

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4. MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	TARGET	MAXIMUM
Total plate count	100.000 ufc/g	100.000 ufc/g
Mold	1000 ufc/g	5000 ufc/g
Yeast	1000 ufc/g	5000 ufc/g
Total Coliform Plate	100 ufc/g	100 ufc/g
Escherichia coli	< 3,6 ufc/g	< 3,6 ufc/g
Fecal Coliform Plate	< 10 ufc/g	< 10 ufc/g
Listeria sp	Negative	Negative
Salmonella	Negative	Negative

5. PACKING AND LABELLING SPECIFICATIONS


Primary Packing:	Poliethilene blue low density bag of virgin resin
Secondary Packing:	Corrugated carton box
Presentation:	Bulk
Net Weight:	10 kg/18.14 kg ó 22 lb/40 lb
Labeled:	Name of the product, production date, expiration date, lot, net weight, storage conditions

6. STORAGE AND TRANSPORTATION

The product should be stored and transported at -10F (-23c) to preserve its quality.

7. SHELF LIFE

- The product lasts 24 months stored at -23 Celsius.
- The product is recommended for use within 12 months after production
- The shelf life after defrosting depends on the handling.
- The individual quick frozen system allows for the preservation of the characteristics of the fresh product even after defrosting.

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8. FINAL USE

- Product ready for consumption.

9. PRODUCT PHOTOS

