

TECHNICAL SPECIFICATION

Pasteurized fruit puree: Pineapple 11



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Product code: BANONOAAO Version: 3.0

Cardboard code: BAN0N6AA0 Updated on: 13/05/2025

GTIN 13: 3389132005266 GTIN 14: 63389132005268

Legal name:

Pasteurized fruit puree: Pineapple

Description:

Puree from selected raw materials, stabilized by a process ensuring optimum color, taste and odor conservation until the end of the lifetime

Composition:		
Ingredients	Quantity (%)	List of selected origins *
Pineapple	99.95	Costa Rica
Antioxydant : ascorbic acid		

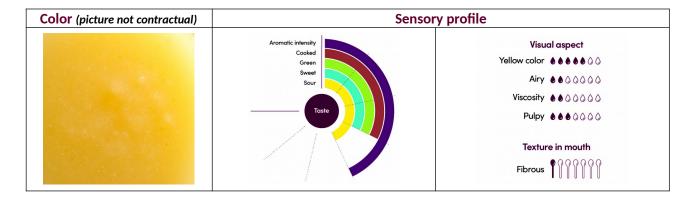
^{*} Used in variable quantities

Process:	
Thermic treatment	Pasteurization

Certifications:

The processing site is certified IFS

Physico chemical characteristics:			
	Target value	Tolerance	Unity
Brix	15	13 - 17	° Brix
рН	3.85	3.70 - 3.98	





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Microbiological characteristics:		
	Target value	Method
Sterility test on each batch	Negative	Flow cytometry

Nutrition facts		
Serving size: 3 fl oz (90ml)		
Amount per serving		
Calories	60	
Total Fat	0g	
Saturated Fat	Og	
Trans Fat	Og	
Cholesterol	0mg	
Sodium	0mg	
Total carbohydrate	13.5g	
Dietary Fiber	1g	
Total sugars	12g	
Included added sugars	Og	
Protein	0.6g	
Vitamin D	0mcg	
Calcium	9mg	
Iron	0mg	
Potassium	150mg	

Food diet:			
Halal certified product	No	Suits to the vegetarian diet	Yes
Kosher certified product	No	Suits to the vegan diet	Yes
		Suits to the coeliac diet	Yes

Allergens according to Regulation (EU) N°1169/2011:			
	Presence in the product	Presence on site	Cross contamination
Celery	no	yes	no
Crustaceans	no	yes	no
Eggs	no	yes	no
Fish	no	yes	no
Gluten	no	yes	no
Lupin	no	no	no
Milk	no	yes	no
Molluscs	no	yes	no
Mustard	no	no	no
Peanuts	no	no	no
Sesame seeds	no	yes	no
Soybeans	no	yes	no
Nuts	no	yes	no
Sulfites	no	no	no



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Regulation: the product respects the regulations		
GMO	Does not contain GMOs in accordance with Regulations (EU) N°1829/2003 and N°1830/2003 related to traceability and labeling of genetically modified organisms and their amendments.	
Ionization	Non-ionized product	
Radioactivity	< 100Bq	
Pesticides	Regulation (EU) N° 396/2005 related to pesticide residues in food and its amendments	
Heavy metals	Regulation (EU) N° 2023/915 on maximum levels for certain contaminants in food and its amendments.	
Packaging	Regulation (EU) N° 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with foodstuffs	
Packaging	Regulation (EU) N° 2023/2006 of 22 December 2006 as amended, concerning good manufacturing practices for materials and articles intended to come into contact with foodstuffs	
Packaging	Regulation (EU) N° 10/2011 of 15 January 2011 on plastic materials intended to come into contact with foodstuffs and its amendments	

Storage and use recommendations:	
Storage conditions	Before opening, storage temperature away from heat < 25°C.
Storage after opening in the refrigerator (in	15
days)	
Storage temperature	Between 4 °C and 25 °C
Date of minimum durability (in months)	
Date of minimum durability print format	YYYY/MM/DD