

## Pineapple Powder

Freeze Drying Process Origin Chile

Fruit Grown in Costa Rica

Natural, Single Ingredient, non-alkalized

Revised  
2/2022

<b>Ingredient</b>	<b>Pineapple</b>
<b>Fineness</b>	<b>95% passes Mesh No. 40 (420µm)</b>
<b>Moisture</b>	<b>&lt;4%</b>
<b>Color</b>	<b>White, Typical Freeze Dry Pineapple</b>
<b>Flavor</b>	<b>Up to Standard</b>
<b>Plate Count</b>	<b>&lt; 50,000 CFU/g</b>
<b>Yeast &amp; Mold</b>	<b>&lt; 1,000 CFU/g</b>
<b>Coliforms</b>	<b>Negative</b>
<b>E. Coli</b>	<b>Negative</b>
<b>Salmonella</b>	<b>Negative</b>
<b>Sterilization</b>	<b>None, not sterilized by fumigation nor irradiation</b>
<b>Allergens</b>	<b>Allergen Free</b>
<b>GMO</b>	<b>Non GMO, does not contain Genetically Modified Organisms</b>
<b>Availability</b>	<b>Inventory is kept at warehouse in South Florida</b>
<b>Shelf Life</b>	<b>12 months</b>
<b>Packaging</b>	<b>2 lb, 5 lb and 11 lb bags, retail and customized sizes available complying with international standards</b>

100% Real. Absolutely & irrefutably natural. No hidden sugars, substitute sugars, fillers, gums, artificial flavors or petroleum based food dyes. We find, qualify, and supervise all of our suppliers to offer the best quality and value. Verifying certifications as well as claims, traceability, food safety, tracking harvesting dates, reviewing processes, and being vigilant on storage while continually auditing and spot-checking is what keeps our quality consistent. Rainforest Supply and its facilities are registered with the U.S. FDA pursuant to the Federal Food Drug and Cosmetics Act. References to the rainforest are thematic, all of our products are sustainably and ethically sourced.

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