

frucom Worldwide Food Solutions	Technical Specification sheet	Written by	Tyrann Kirby
		Approved by	Tyrann Kirby
Product Name	IQF Pineapple 'Grilled' Tidbits	Date	10.09.25
		Version no.	1
		Prev version	0
Taxonomic Name	Ananas Comosus	Weight	10Kg
Country of manufacture	Ecuador	Size	Cut
Ingredients	100% Pineapple	Puree	

Product Description	Product made from fresh, ripe, healthy pineapples. The fruit is peeled, cut into uniform portions and subjected to a controlled grilling process that enhances its natural flavor through slight surface caramelization. The pieces are then individually frozen using IQF (Individual Quick Freezing) technology, which preserves their sensory characteristics, nutritional value, and firm texture.
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Visual	
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SENSORY CHARACTERISTICS	Apperance	Typical of grilled Pineapple with visible grill marks
	Flavor / Aroma	Characteristic of ripe pineapple with smoky and sweet notes due to the grilling process
	Consistency	Firm

Defects (1kg sample)	Thickness 8-11mm	80%
	External arch 12-15mm	80%
	Internal arch 5-7mm	80%
	Length 17-23mm	80%
	Foreign matter	0
	Presence of eyes	5 units
	Skin	3 units
	Seeds	5 units
	Core	4%
	Spots	3 units

Packaging	Inner	Blue tint food grade bag, sealed
	Outter	Brown food grade box, printed with supplier information. Self-adhesive blue tape closure

CODING	Product name
	Net weight
	Best before date
	Storage t° -18°C
	Batch code (lotnr.)
	Produced in

Storage & Shelf life	Store at –18°C. or below, ideal storage should be at –20°C. Avoid storage with strongly flavoured materials, or with materials that absorb flavours readily. Shelf Life at these temperatures is 24 months. Minimum 6 months on delivery. Once opened, the remaining material should be returned to cold storage of –18°C (or below) as soon as possible in order to retain product quality.
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Microbiological Standards	Target	Target	Reportable
	Coliforms @37°C	< 100 cfu/g	>100 cfu/g
	TVC	< 50,000 cfu/g	>50,000 cfu/g
	E. coli	< 10 (Negative) cfu/g	>10 (Negative) cfu/g
	Yeasts	< 5,000 cfu/g	>5,000 cfu/g
	Moulds	< 5,000 cfu/g	>5,000 cfu/g
	Salmonella spp.	Negative / 25 g	Present in 25g
	L.Mono	Negative / 25 g	Present in 25g
	S. Aureus	< 10 (Negative) cfu/g	>10 (Negative) cfu/g

All nutritional data is taken from “Composition of Foods” (IVth Edition), or “Vegetables, Herbs and Spices” - (Vth Supplement), by Mc Cance & Widdowson.

Free from	Meat/Meat derivatives	Yes	HVP/TVP	Yes
	Fish/Fish derivatives	Yes	Monosodium glutamate	Yes
	Milk/Dairy products	Yes	Added sugars	Yes
	Crustaceans	Yes	Celery	Yes
	Mustard	Yes	Sulphur dioxide	Yes
	Lactose	Yes	Added salt	Yes
	Soya	Yes	Artificial sweeteners	Yes
	Soya derivatives	Yes	Starch/modified starch	Yes
	Maize	Yes	Cold Pressed oils	Yes
	Maize derivatives	Yes	Nuts	Yes
	Wheat	Yes	Nut oils/derivatives	Yes
	Wheat derivatives	Yes	Sesame seeds	Yes
	Rye	Yes	Sesame seed oils/ derivatives	Yes
	Rye derivatives	Yes	Seeds	Yes
	Gluten	Yes	GM materials	Yes
	Oats/oat derivatives	Yes	Egg/egg derivatives	Yes
	Barley derivatives	Yes	Colours (natural)	Yes
	Malt/malt products	Yes	Colours (artificial)	Yes
	Preservatives	Yes	Flavours (any)	Yes

Suitable for	Coeliacs	Yes	Kosher	Yes	Suitable (not certified)
	Lactose intolerant	Yes	Halal	Yes	Suitable (not certified)
	Vegetarian (Ovo-Lacto)	Yes	Vegan	Yes	Suitable (not certified)

Frucom Limited Genetically Modified Foods Policy	Frucom Limited does not process any raw materials that have been genetically modified. The company does not take part in trials of modified plant matter and aims not to manufacture mixed products where ingredients or components have been produced by means of genetic modification.				
	In this instance genetic modification covers not only plant matter that has been significantly altered by genetic manipulation to give a product different from the naturally occurring material, but also finished produce that has been manipulated and in the course of its manufacture no longer contains genetically modified material. Materials that have been produced from genetically modified micro-organisms or plants which may or may not contain genetically modified materials will not be handled by Frucom Limited				
	The company position regarding the genetic modification of foods will remain as stated. Until such time that sufficient scientific evidence exists to demonstrate the absolute safety of all genetic modification, or until such a point where our customers are willing to accept genetically modified produce on the basis of safety as stated above.				

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Frucom Limited Nut Handling Policy	Frucom Limited does not handle nuts, nut by-products or nut derivatives. This includes no nut products in the canteen vending machine. As a consequence of not processing nut products the company does not have an internal nut segregation policy of production lines, equipment or personnel. Suppliers are audited by means of a self-assessment questionnaire, the response to which will demand either no, limited or further investigation. Suppliers to Frucom Limited which handle nut or nut products will be audited, to assure us and our customers that there is no possibility for the contamination of produce with nut or nut derivatives. The following list outlines those species covered by this policy:			
	Almonds	Acorns	Almondettes (Buchanania seeds)	Betel nuts
	Brazil nuts	Bread nut/Bread fruit	Beech nut	Butter nut
	Cashew nuts	Chestnut	Cob nut	Chinquapins
	Chilean wild nuts	Cola nuts	(Bushy chestnut)	Filberts
	Ground nuts/Peanuts	Ginko nuts	Heart nuts	Hazel nut
	Hickory nut	Jjoba nut	Jack nut	Lichi nut
	Monkey nut	Macadamia	Oyster nut	Pecan nut
	Pili nut	Paradise nut	Pine nut	Pistachio
	Quadong nut	Shea nut	Squari nut	Sesame seeds
	Tallow nut	Tropical almond	Tahiti chestnut	Tiger nut
	Walnut			
	The above list may alter as other nuts are found to be allergenic and further legislation occurs. Where there is any doubt from the supplier as to whether their produce contains any of the above listed produce, it shall be considered that such nuts are present and that they may present a risk to the final consumer.			

Product Quality Parameter	These are fresh products and, therefore, by their very nature may vary as a result of seasonal influences, such as the time of harvest, the prevailing and historic weather conditions. However such factors have no reflection on the overall performance of the product. Crops may be treated with pesticides to control insects, and other materials to control yeasts and moulds, with the aim of achieving their total absence from the finished product. All raw materials are tested on an annual basis to ensure that chemical residues do not exceed current legislative MRL guidelines. We ensure that MRL's are not exceeded by only applying chemical treatments on an absolute necessity basis, and always observe legal and manufacturer's instructions in full. The products supplied by Frucom Limited shall conform to all current EC/UK legislation. All product is metal detected in accordance with the standards in our HACCP plan. Ref HLL All details of this specification will remain confidential to Frucom Limited. No other party is empowered to disclose any details to a third party. Any changes to the product will be made with prior notification to the customer as appropriate.
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Signed on behalf of FRUCOM Ltd		Signed on behalf of Supplier / Customer	
Name	Tyrann Kirby	Name	
Position	Technical manager	Position	
Date	10.09.25	Date	

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