

Technical Product Specification: IQF Fruit

General Information					
Issued Date	05.07.2023	Revised date	14.03.2025	Version Number	3
Approved by	Dan Parsons				
Product name	Pineapple Chunk IQF 10KG				
Stock Code	PIN003				
Product Characteristics					
The product is intended to be used as an ingredient that is further processed.					
Origins	Costa Rica				
Varieties	Pineapple Extra Sweet				
Additional process information	Ripe pineapple, peeled, core removed, cut, washed, frozen and packed.				
List of ingredients.	Components	% in the recipe	Functionality	Country of origin	
In descending order by magnitude of weight. Also include additives and processing aids.	1. Pineapple	100%	Ingredient	Costa Rica	
	2.				
	3.				
	4.				
Packaging	Primary	Blue food grade liner	Secondary	Cardboard carton	
Label information	Product description, date of production, best before date, net weight, country of origin.				
Shelf life	24 months from production, (minimum 3 months on delivery)				
Storage conditions	Frozen at -18°C				
Analytical / Organoleptical Values					
Organoleptic				Method used	
Appearance	IQF Chunks at least 80% within size limits			Visual	
Colour	Yellows			Visual	
Flavour	Sweet acid. Typical for Pineapple. Free fro off or foreign flavours			Visual	
Texture	Hard / Firm pineapple			Visual	
pH	3.4 - 4.2				
Brix	Minimum 12				
Microbiological in cfu/g	Target	Maximum			
Escherichia coli	<10 cfu/g	<10 cfu/g			
Enterobacteriaceae	<100 cfu/g	<500 cfu/g			
Total viable count	<20,000 cfu/g	<100,000 cfu/g			
Yeast and moulds	<1,000 cfu/g	<10,000 cfu/g			
Staphylococcus aureus	<20 cfu/g	<20 cfu/g			
Salmonella	Absent/25g	Absent/25g			
Listeria	Absent/25g	Absent/25g			
Pesticide analysis	Annual by external laboratory or supplier, available on request.				
Quality Parameter per 1Kg					
Physical	Target	Maximum	Method used to determine value		
Chunks length	25-38mm		Visual check		
Chunks thickness	14-21mm		Visual check		
Chunks external arc	25-35mm		Visual check		
Chunks internal arc	10-18mm		Visual check		
Deformed, damaged fruits	<200g	250g	Visual check		
Frosted (Pops)	<150g	250g	Visual check		
Blemish	<2	2	Visual check		
Skin Fragments	<2	2	Visual check		
Core Fragments	<40g	40g	Visual check		
Eyes	<2	2	Visual check		

Seeds	<3	3	Visual check
Clumps	0	10%	Visual check
Foreign Bodies	0	0	Visual check

GMO

The product or ingredients of, have not been derived from nor contain GMO material.

Radiation

The product or ingredients of, have not been treated with irradiation.

Nutritional Information per 100g

Nutritional Information per 100g				Dietary Information			
Energy		233	kJ	Suitable for	Yes	No	
		56	kCal		Kosher		Suitable not certified
Protein		0.46	g		Halal		Suitable not certified
Total carbohydrates		13.12	g		Vegetarians	x	
	sugar	9.51	g		Vegans	x	
Fibre		1.4	g		Coeliacs	x	
Total fat		0.0	g		Diabetics	x	
	Saturated	0.0	g		Lactose intolerant	x	
Sodium		2.1	mg		Nutritional source: Composition of Foods, McCance & Widdowson, Sixth Edition.		
Salt		0.01	g				

Allergen Information

+ = present, - = absent and ? = unknown/ possible traces

1	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	-	9	Celery and derivatives	-
2	Crustaceans and derivatives (crab, lobster, crayfish, shrimp, prawn, etc.)	-	10	Mustard and derivatives	-
3	Egg and egg derivatives	-	11	Sesame seeds and derivatives	-
4	Fish and derivatives	-	12	Sulphur dioxide and sulphites at concentration > 10mg/Kg or 10 mg/l expressed as SO ₂	-
5	Peanuts and derivatives	-	13	Animal products	-
6	Soybeans and derivatives	-	14	Artificial colours	-
7	Milk and milk derivatives (incl. lactose)	-	15	Monosodium glutamate	-
8	Tree nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecans, brazils, pistachios and macadamia/ queensland nuts)	-	16	Lupin and products thereof	-
			17	Molluscs and products thereof	-

Inline Process Controls

Inline controls in place	Yes	No	Other, please list
Metal detection	X		
Sieves/filters			
Magnets			
Freezing/chilling	X		

All products comply with relevant UK & EU food legislation in force at the time of manufacture.

Customer Specification Acceptance

On behalf of company	
Accepted by	
Position	
Date	

Please return an authorised signed copy to technical@treelinks.net. If no copy is received within 5 working days the specification will be deemed accepted by the customer. Alternatively placing an order will be deemed as an acceptance of specification by the customer.