



PRODUCT SPECIFICATIONS

Amero Foods Mfg. Corp. 9445 (L) Washington Blvd N, Laurel MD, 20723

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PRODUCT NAME: Pineapple Filling

SKU: PS00546

USES: Our pineapple filling is the perfect filling for pies, danishes, layer cakes, cupcakes, and turnovers. This starch-based filling is high in fruit and maintains stability through the freeze-thaw cycle and is well suited for baking applications.

INGREDIENT STATEMENT: Pineapple, Water, Sugar, Food Starch Modified, Citric Acid, Ascorbic Acid, Sodium Benzoate, Potassium Sorbate, Natural Flavor, FD&C Yellow 5, FD&C Yellow 6

PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

Properties	Target	Allowance		Units	Analysis Method
Brix	33.7	±	3	°Bx	Refractometer
pH	3.3	±	0.3	N/A	pH Meter
Moisture	67	±	3	%	Infrared
Water Activity	0.970	±	0.03	a _w	Water Activity Analyzer

* The information provided is based upon laboratory testing. Test results may vary depending on testing conditions.

ORGANOLEPTIC EVALUATION:

<i>Flavor/Taste</i>	Sweet, Pineapple	Sensoric – Internal Method
<i>Appearance</i>	Thick, Smooth, Fruit Pieces	Sensoric
<i>Color</i>	Yellow	Visual

SHELF LIFE & STORAGE: Product will retain quality for 6 months. Once opened, refrigerate, and use within 3 weeks.

LOT CODE EXPLANATION: 210402 = 21 (year 2021); 04 (month of April); 02 (second batch of the month).

COUNTRY OF ORIGIN: Product of USA

CERTIFICATIONS: Kosher Dairy, 

GMO STATUS: The above-mentioned product *does not* contain any Genetically Modified (GM) raw materials.

NUTRITIONAL:

Nutrition Facts	
servings per container	
Serving size	(100g)
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 30g	11%
Dietary Fiber 0g	0%
Total Sugars 25g	
Includes 20g Added Sugars	40%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 0mg	0%
Potassium 72mg	2%
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

PACKAGING:

Product packaged in a plastic bucket with a seal closure and solid top.	
UNIT WEIGHT	20 lb.
GROSS CASE WEIGHT	22 lb.
NET CASE WEIGHT	20 lb.
Ti X Hi	18 X 4
GTIN ITEM	669111005467

MICROBIOLOGICAL:

<u>Microbiological Analysis</u>	<u>Minimum</u>	<u>Maximum</u>
Aerobic Plate Count	0 cfu / g	10 ⁴ cfu / g
Total Coliforms	0 cfu / g	100 cfu / g
Escherichia Coli	0 cfu / g	<10 cfu / g
Yeasts and Mold	0 cfu / g	100 cfu / g
Genius Listeria	Negative / 25g	-
Salmonella	Negative / 25g	-

ALLERGENS:

Column I indicate the allergen that may be present in a product as a result of an addition or by cross-contamination.

Column II indicates the allergens present in other products manufactured with the same equipment but at a different time.

Column III indicates the allergens present in the facility.

<u>Component</u>	<u>Column I</u> <i>Present in the product</i>	<u>Column II</u> <i>Present in other products manufactured on the same line</i>	<u>Column III</u> <i>Present in the same manufacturing facility</i>
Peanuts (including oil)	NO	NO	NO
Tree Nuts	NO	YES	YES
Sesame Seeds	NO	NO	NO
Milk and Milk Products	NO	YES	YES
Eggs	NO	NO	YES
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Soy	NO	YES	YES
Wheat	NO	NO	YES
Sulphites	NO	NO	NO

Gluten Free - <20 ppm

The production plant is used for the processing of other gluten-containing products.