TECHNICAL SPECIFICATION

Pasteurized fruit puree: Pineapple 1l



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Product code: BAN0N0AA0 **Cardboard code:** BAN0N6AA0	**Version :** 5.0 **Updated on:** 10/06/2026
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

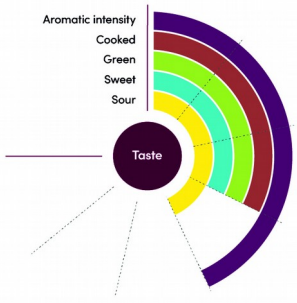
Physico chemical characteristics:

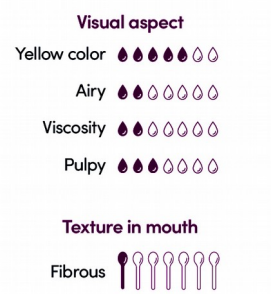
	Target value	*Tolerance*	*Unity*
Brix	15	13 - 17	° Brix
pH	3.85	3.70 - 3.98	

Color ***(picture not contractual)***



Sensory profile





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	0g
Trans Fat	0g
Cholesterol	**0mg**
Sodium	**0mg**
Total carbohydrate	**13.5g**
Dietary Fiber	1g
Total sugars	12g
Included added sugars	0g
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	no	no
Sulfites	no	no	no

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 modifed 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 days)	15
Storage temperature	Between 4 °C and 25 °C
Date of minimum durability (in months)	18
Date of minimum durability print format	YYYY/MM/DD