



Specification

REF: 3.6.1

Allergen information

Allergen	Present in Product (Yes/No)	Present on site (Yes/No)
Cereals containing gluten ¹	No	No
Milk and products thereof (incl. lactose)	No	No
Mustard and products thereof	No	No
Nuts ²	No	No
Peanuts and products thereof	No	No
Sesame seeds and products thereof	No	No
Soybeans and products thereof	No	No
Sulphites ³	No	Yes
Celery and products thereof	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Lupin and products thereof	No	No
Mollusks and products thereof	No	No
Is an allergens warning required on the label?		
	No	
Allergen statement		
	n/a	
Is a 'may contain' allergen warning required on the label?		
	No	

¹ Namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains

² Namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts

³ At concentrations of more than 10mg/kg or 10mg/litre in terms of the total SO₂

Suitable for

Vegetarians	Yes
Vegans	Yes
Ovo-Lacto vegetarians	Yes
HALAL	No
Kosher	Yes
Coeliacs	Yes

Product Details

Is the product irradiated?	No
Does the product contain any materials derived from Genetically Modified Organisms (GMO's)?	No
Is product organic	No
Does the product contain	
Palm oil	No
HVP(Hydrolysed Veg Protein)	No
Animal products	No
Alcohol	No
Maize	No



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Nutrition Information

Details		Per 100g			
Energy	kJ	273			
	Kcal	64			
Fat		0.1			
Of which saturates		0			
Carbohydrates		16.5			
Of which sugars		16.5			
Fibre		0.7			
Protein		0.5			
Salt		0.1			
Source of nutrition		Analysis	Yes	Calculation	

Organoleptic

Appearance	Pineapple pieces in syrup
Flavour	Normal flavour, free from flavours foreign to the product.
Colour	Normal for the varietal type, White radiating streaks may be present.
Texture	Reasonably good texture, reasonably compact in structure.
Aroma	Normal aroma, free from aroma foreign to the product.

Microbiological standards

Test	Target (CFU/g)	Reject (CFU/g)	Frequency of analysis
E. Coli	Less than 3 MPN/g	>3 MPN/g	Annually
Enterobacteriaceae			
Salmonella spp./25g	Not detected/25g	Present	Annually
TVC			
Bacillus cereus			
Cl. perfringens			
Staph. aureus	<10 cfu/g	>10cfu/g	Annually
Listeria spp.			
Pseudomonas spp.			
Lactobacillus spp.			
Total mesophilic aerobes at 30° C			
Yeasts & moulds			
Others, please detail			

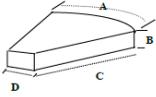
Chemical Standards

Test	Target	Reject	Frequency of analysis
pH	4.10 maximum	>4.10	Each batch
% acidity	0.65 max.	>0.65	Each batch
Brix	14-17	Out of range	Each batch
Lead	1.0 mg/kg (max)	>1.0 mg/kg	Annually
Tin	250mg/kg (max)	>250 mg/kg	Annually
Cadmium	0.05 mg/kg (max)	>0.05 mg/kg	Annually
Mercury	0.02 mg/kg (max)	> 0.02 mg/kg	Annually
Arsenic	2mg/kg (max)	>2 mg/kg	Annually
Zinc	100 mg/kg (max)	>100 mg/kg	Annually
Copper	20 mg/kg (max)	>20 mg/kg	Annually

Physical Standards

Test	Target	Reject	Frequency of analysis
Blemishes	12.5% max by count	>12.5%	Every 4 hours
Core	7% max by drained weight	>7% by drained weight	Every 4 hours

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Dimensions of fresh fruit size	80-83mm		Every 4 hours
Dimensions of fruit after process 	Dimension of fruit after process A = 13-16 B = 7-10 C = 22-26 D = 5-8	Out of range	Every 4 hours

Shelf Life and Storage	
Total Shelf-life from production	36 months from packing
Product shelf life once opened	2 days
Storage temperature	Ambient/ Dry
Recommended storage temperature once opened and duration	Chilled

Packaging Details					
Please provide detail of the product packaging materials including the WEIGHT of each component					
Primary packaging (g)					
Paper	Glass	Aluminium	Steel	Plastic	Other
Label - 8g			Can- 335g		
Secondary packaging (g)					
Paper	Glass	Aluminium	Steel	Plastic	Other
					Cardboard carton - 400g
Tertiary packaging (g)					
Paper	Glass	Aluminium	Steel	Plastic	Other
					Pallet - 20 kg approx..
Packaging Description					
Primary packaging	Can with wrap around label				
Secondary packaging	Cardboard outer case				
Tertiary packaging	Pallet and stretch wrap				

Pallet Configurations	
Units per case	6
Cases per pallet	56
Layers per pallet	7
Gross case weight	19kg
Gross pallet weight	1064kg

Unit Dimensions (mm)	
Length	155
Width	155
Height	178
Case Dimensions (mm)	
Length	450
Width	310
Height	160

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Please sign and return the specification as acceptance.

Customer approval:		Technical approval Martin Mathew & Co Ltd	
Name:		Name:	R J Toplis
Position:		Position:	Technical Manager
Signed:		Signed:	<i>R J Toplis</i>
Date:		Date:	17/09/24

Important: specifications may be signed electronically. Specifications not signed by Customers will be deemed correct within 1 month of the date on the spec. The specification remains valid until superseded by a newer version.

Issue date	Issue Number	Issued by	Reason for issue
17/09/24	1	R J Toplis	New Spec Format