

## PRODUCT INFORMATION

Product name	Crushed pineapple in pineapple juice
Legal name	Crushed pineapple in pineapple juice
Product brand	DOLE
Product description	Canned fancy crushed pineapple (coarse cut) is packed in pineapple juice, may contain citric acid and processed by heat in hermetically sealed containers.

## INGREDIENTS IN FINAL PRODUCT (CONFIRM EC/1169/2011)

Ingredients	Ingredients GMO free?	Country of origin
Pineapple	yes	Philippines
Pineapple juice	yes	Philippines

## INGREDIENT DECLARATION (as declared on packaging)

English: Crushed pineapple in juice	Ingredients: pineapple, pineapple juice.
Dutch: Geraspte ananas op sap	Ingrediënten: ananas, ananassap.
German: Ananas Geraspelt in Saft	Zutaten: Ananas, Ananassaft.
French: Ananas râpé au jus	Ingrédients: Ananas, jus d'ananas.

## CHEMICAL, PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

Parameter	Value
Brix	12
pH	max 4,5
Foreign bodies (glass, metal, wood, plastics)	Free from
Defects	Practically free from blemishes and other abnormalities which contrast strongly in color and texture with the normal pineapple tissue.
Flavor/Odor	Characteristic of ripe, mature pineapple with no off-flavor or odor.
Colour	Practically good. Normal characteristic of properly ripened and processed pineapple.
Texture	Practically good.

## FOR FISH PRODUCTS

Trade name	
Latin name	
Fishing methods	
Fishing area (FAO area)	
Certificates (Dolphin safe, MSC)	

## MICROBIOLOGICAL DATA

This product is commercially sterile.

*"Commercial sterility means the absence of microorganisms capable of growing in the food at normal non-refrigerated conditions at which the food is likely to be held during manufacture, distribution and storage"*

*(Ref: Codex Alimentarius Commission (WHO/FAO) CAC/RCP 40-1993)*

## RISKS AND HAZARDS

All products which are traded meet legislations which are applicable for the product groups. Besides this, the products also meet all legislations which are applicable for food products in general.

We are required by the HACCP guidelines to identify risks and to secure those risks.

We monitor the quality and food safety of their (imported) products; possible risks are pesticide residue, heavy metals and chemical contamination.

We put in our contracts with suppliers that all products must meet the applicable EU legislation.

**ALLERGENS** (List issued by Food database v2.0-2011)

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)
1.1	UW	Wheat	✓		
1.2	NR	Rye	✓		
1.3	GB	Barley	✓		
1.4	GO	Oats	✓		
1.5	GS	Spelt	✓		
1.6	GK	Kamut	✓		
	1 AW	<i>Gluten</i>	✓		
2.0	AC	Crustaceans	✓		
3.0	AE	Egg	✓		
4.0	AF	Fish	✓		
5.0	AP	Peanuts	✓		
6.0	AY	Soy	✓		
7.0	AM	Milk	✓		
8.1	SA	Almonds	✓		
8.2	SH	Hazelnuts	✓		
8.3	SW	Walnuts	✓		
8.4	SC	Cashews	✓		
8.5	SP	Pecan nuts	✓		
8.6	SR	Brazil nuts	✓		
8.7	ST	Pistachio nuts	✓		
8.8	SM	Macadamia / Queensland nuts	✓		
	8 AN	<i>Nuts</i>	✓		
9.0	BC	Celery	✓		
10.0	BM	Mustard	✓		
11.0	AS	Sesame	✓		
12.0	AU	Sulphur dioxide and sulphites (E220 – E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO <sub>2</sub>	✓		
13.0	NL	Lupine	✓		
14.0	UM	Molluscs	✓		
20.0	ML	Lactose	✓		
21.0	NC	Cocoa	✓		
22.0	MG	Glutamate (E620-E625)	✓		
23.0	MK	Chicken meat	✓		
24.0	NK	Coriander	✓		
25.0	NM	Corn/maize	✓		
26.0	NP	Legumes	✓		
27.0	MC	Beef	✓		
28.0	MP	Pork	✓		
29.0	NW	Carrot	✓		

## NUTRITIONAL VALUES BASED ON 100 G PRODUCT

<b>Nutrient</b>	<b>Value</b>	<b>Unit</b>
<b>Energy</b>	255	kJ
<b>Energy</b>	61	Kcal
<b>Fat</b>	0	g
<b>of which saturates</b>	0	g
of which mono unsaturates		g
of which poly unsaturates		g
<b>Carbohydrates</b>	14,9	g
<b>of which sugars</b>	13,2	g
of which polyols		g
of which starch		g
Fibre	0,9	g
<b>Protein</b>	0,9	g
Sodium		g
<b>Salt (= sodium x 2.5)</b>	<0,1	g

## PACKAGING DETAILS

Net weight	3033 g
Drained weight	2477 g
e-sign	no
Number of Consumer Unit in Trade Unit	6
Explanation of the composition of production code / lot code	
Place of production code	on the can

## EXPIRATION AND STORAGE CONDITIONS

Shelf life after production	3 years
Storage conditions after production	Ambient
Shelf life after opening can/jar	3 - 4 days
Storage conditions after opening can/jar	Keep refrigerated in a covered non metallic bowl