

PRODUCT INFORMATION

Product name	Pineapple tidbits in light syrup
Legal name	Pineapple tidbits in light syrup
Article number	50999
EAN code	038900005931
Product brand	DOLE
Product description	Pineapple tidbits are packed in light syrup, 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 77,4%	yes	Philippines/Thailand
Water 17,9%	yes	Philippines/Thailand
Sugar 4,7%	yes	Philippines/Thailand
Acidity regulator: citric acid 0,05%	yes	Philippines/Thailand
Percentages have a range of 5%		

INGREDIENT DECLARATION (as declared on packaging)

English: Pineapple tidbits in light syrup	Ingredients: pineapple, water, sugar, acidity regulator: citric acid.
Dutch: Ananasstukjes op lichte siroop	Ingrediënten: ananas, water, suiker, voedingszuur: citroenzuur.
German: Ananas leicht gezuckert	Zutaten: Ananas, Wasser, Zucker, Säuerungsmittel: Zitronensäure.
French: Ananas au sirop léger	Ingrédients: Ananas, eau, sucre, acidifiant: acide citrique.

CHEMICAL, PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

Parameter	Value
Brix	14 - 18
pH	max 4,5
Size	Reasonably uniform. Wedge-shaped sectors are between 8-13 mm thick.
Foreign bodies (glass, metal, wood, plastics)	Free from
Defects	Reasonably free from blemishes and other abnormalities which contrast strongly in colour and texture with the normal pineapple tissue.
Flavour/Odour	Characteristic of ripe, mature pineapple with no off-flavour or odour.
Colour	Reasonably good. Normal characteristic of properly ripened and processed pineapple. May contain white radiating streaks.
Texture	Reasonably good. Practically compact in structure and reasonably free from porosity.

FOR FISH PRODUCTS

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.
The supplier is required by the HACCP guidelines to identify risks and to secure those risks.

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

The supplier puts in their 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	✓		
8.7	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 ₂	✓		
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 (DRAINED) PRODUCT

Nutrient	Value	Unit
Energy	291	kJ
Energy	71	Kcal
Fat	<0,1	g
of which saturates	<0,1	g
of which mono unsaturates		g
of which poly unsaturates		g
Carbohydrates	16	g
of which sugars	16	g
of which polyols		g
of which starch		g
Fibre	1,1	g
Protein	0,4	g
Sodium		g
Salt (= sodium x 2.5)	0,00	g

PACKAGING DETAILS

Net weight	3005 g
Drained weight	1914 g
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 (max. 7°C) in a covered non metallic bowl.