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| Product Name | Dried Pineapple Tidbits |
| Description | Slice obtain from ripen pineapple after washing, peeling, cutting and drying . Shape shall triangular to similar flat structure |
| Ingredient | Pineapple |
| Country of Origin | Uganda |
| Shelf life | 12 months after date of manufacturing |
| Product parameter |  |
| Sensory | Natural pineapple flavor and taste, Smell sweet pineapple, Color natural yellow to slight brown color. |
| Foreign mater | No foreign maters. |
| Chemical properties | Moisture ≤ 20 % |
| Microbiological properties | TPC/TVC – 50000 cfu/g Total Yeast & mold- 1000 cfu/g Total coliform- Absent /g  E.coli- Absent /g  Salmonella Absent/ 25g |
| Nutrition Facts | Energy - 263kcal/ 100g , 1115 KJ /100g Total Fat – 0.5g/100g  Saturated Fat – 0.22g/100g Carbohydrates – 60.2g/100g  Sugar – 50.6g/100g  Protein – 1.5g/100g  Salt – <0.013g/100g  Fiber 6.0g/100g |
| Product weight | 12 kg (when packed) or request weight |
| Primary Packing | HDPE – blue liner min 25 micron, seal or tighten |
| Secondary packing | 5 fly corrugated brown boxes without print |
| Method of storage | Dried products are stored at 0°C to +4°C |
| Distribution control | Transported in refrigerated trucks at 0°C to +4°C to market destination |
| How to use product | The product is ready-to-eat as a snack, added or sprinkled on breakfast cereal or salads. |
| Intended user | The intended end-user is the bulk customer who use the products for further processing or packing. |
| Possible abuse by consumers | Variations in the storage conditions stipulated herein may alter the product shelf life. |
| Allergens | None |

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| **Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.  When purchased in quantities that need re-packaging, our allergen policieis will apply.** | | | | | | |
| **Component** | **Manufacturer** | | | **Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )** | | |
| **In Product** | **Processed in  Same Equipment** | **Handled on Site** | **In Product** | **Processed in Same Equipment** | **Handled on Site** |
| Cereals containing GLUTEN and products thereof | NO | NO | NO | NO | **YES** | **YES** |
| EGGS or its derivatives | NO | NO | NO | NO | NO | NO |
| FISH or its derivatives | NO | NO | NO | NO | NO | NO |
| CRUSTACEANS / SHELLFISH | NO | NO | NO | NO | NO | NO |
| MOLLUSCS | NO | NO | NO | NO | NO | NO |
| PEANUTS or derivatives | NO | NO | NO | NO | **YES** | **YES** |
| SOYA BEANS or derivatives | NO | NO | NO | NO | **YES** | **YES** |
| MILK (LACTOSE) or its derivatives | NO | NO | NO | NO | **YES** | **YES** |
| NUTS , tree nuts: | NO | NO | NO | NO | **YES** | **YES** |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | **YES** | **YES** |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO | NO | NO | NO | **YES** | **YES** |
| SESAME SEEDS or derivatives | NO | NO | NO | NO | **YES** | **YES** |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | NO | NO | NO | NO | **YES** | **YES** |
| LUPIN seeds or derivatives | NO | NO | NO | NO | NO | NO |