

 ZEOTROPIC NATURAL PRESERVATION	PRODUCT TECHNICAL DATA SHEET	CODE	FT-PT-0003-1
		VERSION	4.0
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1. General Information			
Product name		Pineapple dried by zeodration	
Brand		Amazonia	
Codes		FR040002 (bag x 20g), FR040005 (box x 100und x 20g), FR040187 (display x 120g), FR040188 (box x 12und x 120g)	
Product description		Slices of zeodried pineapple (thickness between 1 to 3 mm). No additives or preservatives added, no sugars added.	
2. Raw Material			
Common name		Pineapple, var. Golden	
Scientific name		<i>Ananas comosus</i>	
Family		Bromeliaceae	
Country of Origin		Colombia, South - America.	
3. Manufacturing process			
Reception of fresh fruit, followed by selection, washing, disinfection, peeling and portioning. Once the fruit has been prepared, it undergoes the process of zeodration by confinement. The finished product is analyzed in terms of quality and visually inspected before packaging. It is coded with the lot number and expiration date.			
4. Ingredients			
Selected pineapples			
5. Quality specifications			
5.1 Sensory			
Characteristic		Specification	Method
Color		Golden yellow	Internal method
Odor		Distinctive of fresh pineapple	Internal method
Flavor		Sweet, slightly acid. Distinctive of fresh pineapple.	Internal method
Aspect		Homogeneous surface and brittle	Internal method
Texture		Chewable	Internal method
5.2 Physical-Chemical			
Characteristic		Specification	Method
Impurities		None, free from foreign materials	Internal method
Moisture content		7% ± 2%	Mettler Toledo HE73
Water Activity		< 0,5	Rotronic Hygropalm HC2-AW
5.3 Microbiological			
Characteristic		Specification	Method
E. coli		CFU/g	<10
Fecal coliforms		MPN/g	<10
Total Coliforms		MPN/g	<10
Aerobic mesophilic		CFU/g	<10 ⁴
Molds and yeasts		CFU/g	<10 ²
S. aureus coagulase		CFU/g	<10 ²
			AOAC 966.24 Ed 20 de 2016

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6. Nutritional Information

Nutrition Facts Información Nutricional

1 serving per container/1 porción por envase

Serving size/Tamaño por porción 1 bag/1 bolsa (20g)

Amount per serving/Cantidad por porción

Calories/Calorías

70

Calories from fat/Calorías de grasa

0

%Daily value*/%Valor diario*

Total Fat/Grasa Total 0g **0%**

Saturated fat/Grasa Saturada 0g **0%**

Trans Fat/Grasa Trans 0g

Cholesterol/Colesterol 0 mg **0%**

Sodium/Sodio 0 mg **0%**

Total Carbohydrate/Carbohidrato Total 17g **6%**

Dietary Fiber/Fibra dietética 2g **7%**

Total Sugars/Azúcares Totales 10g

Incl. 0g Added Sugars/Incl. 0g de Azúcares Añadidos **0%**

Protein/Proteína <1g

Vitamin D/ Vitamina D 0mcg 0% • Calcium/Calcio 10mg 0%

Iron/Hierro 0.8mg 4% • Potassium/Potasio 160mg 3%

Vitamin A/Vitamina A 0mcg 0% • Vitamin C/Vitamina C 71mg 80%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

*El % Valor Diario (VD) le indica cuánto un nutriente en una porción de alimentos contribuye a una dieta diaria. 2,000 calorías al día se utilizan para asesoramiento de nutrición.

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I&D+i Director
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7. Packaging

Net Weight	20g
Labelling	Contains information regarding: Name of the product, ingredients, lot number, expiration date (EXP), net weight, manufacturer and address, country of origin, storage conditions
Lot number description	The lot number is presented as: L.Z1130082 Z1: Code of the machine used for the process. 13: Number of the day of the process. The month is related in the EXP. 0082: Input number of the raw material.
Primary Packaging	Laminated Bag : BOPP + Foil (aluminum) + LDPE (white or transparent). Heat sealed. Suitable for food packaging.
Secondary Packaging	Labeled display (12cm x 13cm x 16cm): 6 bags x 20g.
Tertiary Packaging	Brown corrugated carton (50cm x 40cm x 16,5cm): 100 bags x 20g; 12 display x 120g

8. Transportation conditions

Type of truck or container	Closed, clean and dry
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9. Storage conditions

It should be stored on elevated platforms from the floor ; in a ventilated, fresh and dry establishment (HR <65%) at room temperature ($\pm 25^{\circ}\text{C}$). Do not expose to high temperatures ($> 35^{\circ}\text{C}$). Keep away from strong odors and protected from direct light.

10. Shelf life

Shelf Life (Closed packaging)	The stability of the product is guaranteed for a period of 12 months in closed packaging.
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11. Consumption

Product ready to consume. It can be consumed directly as a snack or used as an ingredient in preparations such as salads, desserts, cocktails, among others.

12. Image of the product



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