

# Powers Inc.

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## Dried Pineapple Specifications



### PRODUCT SPECIFICATIONS

#### PACKAGING:

Item # 05236 7.5 oz. (6) Form and Fill Bags

**Code Date** (Lot Number) printed on each bag and on cartons.  
(Bulk Code Date on carton only)

Atmospheric oxygen level =<5%. (Nitrogen Flushed)  
(Bulk not Nitrogen Flushed)

Bags packaged in corrugated double wall cartons with taped seals and glued joints.

**SHELF LIFE:** Sealed Bags 18 months  
Bulk Bags 12 months

#### HANDLING & STORAGE:

Store under cool, dry conditions; 40 - 50°F and ≤ 65% relative humidity.

**Country of Origin:** USA

## Nutrition Facts

5 servings per container

**Serving size** about 1/4 cup (40g)

Amount per serving

**Calories** **150**

% Daily Value\*

**Total Fat** 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 30mg 1%

**Total Carbohydrate** 37g 13%

Dietary Fiber 1g 4%

Total Sugars 31g

Includes 18g Added Sugars 36%

**Protein** 0g

Vitamin D 0mcg 0%

Calcium 19mg 2%

Iron 1mg 6%

Potassium 115mg 2%

\*The % Daily Value 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.



## Dried Pineapple Specifications

### PRODUCT DESCRIPTION:

Dehydrated pineapple are prepared from sound, mature fresh pineapple which has been peeled, cut to desired shape, and processed by hot air dehydration, preceded by sulfating and syruping. The product is of a uniform yellow color and possess a distinct and flavor characteristic of properly processed mature pineapple.

### GENERAL SPECIFICATION:

The product must have the aroma and flavor characteristics of sulphured Pineapple. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug & Cosmetic Act and regulations promulgated thereunder. The product shall be prepared, processed and packaged meeting the requirements of 21 CFR, Part 110, "Current Good Manufacturing Practice." There will be a HACCP program in place to eliminate physical, chemical and microbiological hazards. Transporting vehicles, packaging materials or containers shall neither impart off odors or off flavors nor expose product to adulteration, infestation or unsanitary conditions.

### PHYSICAL & CHEMICAL SPEC:

1.	<u>ORGANOLEPTIC</u>	Odor:	Typical of sulphured pineapple with no foreign odors.
		Color:	Yellow.
		Flavor:	Typical of sulphured pineapple, free from fermented flavors.
		Texture:	Soft.
2.	<u>CHEMICAL</u>	Moisture:	<15% (max)
3.	<u>DEFECTS</u>	Damage:	<4% (max)

### MICROBIOLOGICAL AND CHEMICAL SPECIFICATIONS:

Standard Plate Count:	<100,000 CFU/gram
Coliform:	<300 CFU/gram
E. coli:	<10 CFU/gram
Salmonella:	Negative
Yeast & Molds	<1000 CFU/gram

**INGREDIENT DECLARATION:** Pineapple, Cane Sugar, Citric Acid, Sodium Metabisulphite (SO<sub>2</sub>).

**ALLERGENS:** No known allergens.

Manufactured and packaged in a facility that also processes Peanuts, Tree nuts, Wheat, Soy and Dairy on shared equipment.