

MARKETING PRODUCT SPECIFICATION				
PRODUCT : CANNED STANDARD PINEAPPLE SLICES IN PINEAPPLE JUICE	PAGE : 1/3			
CUSTOMER : GENERAL	Rev.22/09/16			

UNCONTROLLED DOCUMENT

4 DDODUOT CODE	00.10.4.01
1. PRODUCT CODE	: 2SJ9+-CL
1.1 PRODUCT NAME	: CANNED STANDARD PINEAPPLE SLICES IN PINEAPPLE JUICE
1.2 PRODUCT DESCRIPTION	: CANNED CHOICE PINEAPPLE SLICES ARE PREPARED FROM SLICES OR RINGS CUT
	ACROSS THE AXIS OF THE PEELED, CORED PINEAPPLE CYLINDERS, PACKED IN
	PINEAPPLE JUICE AND PROCESSED BY HEAT IN HERMETICALLY SEALED CONTAINER.
1.3 CHARACTERISTICS	: THE SLICES ARE FAIRLY UNIFORM RIPENESS AND FAIRLY FREE FROM
OF PRODUCT	POROSITY.
1.4 QUALITY GRADE	: STANDARD GRADE
1.5 LOT CODING	: INK JET ON CAN LID
	: DETAILS OF LOT CODING DEPEND ON CUSTOMER REQUIREMENT
	: SHOULD INDICATE PRODUCT, FACTORY AND COUNTRY OF ORIGIN
1.6 INGREDIENTS	: PINEAPPLE, PINEAPPLE JUICE AND CITRIC ACID
1.7 PACKING MEDIA	: PINEAPPLE JUICE 100%
1.8 FOOD ADDITIVES	: FREE FROM ADDITIVES EXCEPT CITRIC ACID FOR pH ADJUSTING.

2. FRUIT DIMENSION (APPROX.)

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CAN SIZE	603X700	401X411	307X409	307X309	300X407	307X201	211X304
PROCESSED FRUIT DIMENSION	A10	A2.5	A2	A1.5(SQ)	A1.5 (T)	A1F	A211
- SLICE DIAMETER (mm.)	-	67 - 80	-	-	-	-	-
- CORE DIAMETER (mm.)	-	23 - 32	-	-	-	-	-
- THICKNESS (mm.)	-	8 - 11	-	-	-	-	-
2.1 UNIFORMITY OF SLICES / CAN 2.2 UNIFORMITY OF SLICES / LOT							



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3. PHYSICAL CHARACTERISTICS

CAN SIZE	603X700	401X411	307X409	307X309	300X407	307X201	211X304
DESCRIPTION	A10	A2.5	A2	A1.5(SQ)	A1.5 (T)	A1F	A211
CAN TYPE	-	CLEAR LACQUER	-	-	-	-	-
NET WEIGHT (G.) (MIN. AVG.)	-	850	-	-	-	-	-
DRAINED WEIGHT (G.) (MIN. AVG.)	-	490	-	-	-	-	-
VACUUM (IN.Hg.) (MIN)	-	3	-	-	-	-	-
GROSS HEADSPACE (INCH) (MAX)	-	20/32	-	-	-	-	-
COUNTS / CAN	-	12 - 15	-	-	-	-	-

NOTE: IN FULL FILLED CAN, THE VACUUM OF PRODUCT MAY BE LESS THAN 3 IN.Hg.

4.CHEMICAL CHARACTERISTICS

4.1 ^OBRIX : 11 - 14

4.2 pH : MAXIMUM 4.0

4.3 ACIDITY : MAXIMUM 1.1% AS CITRIC ACID ANHYDROUS

5. ORGANOLEPTIC CHARACTERISTICS

5.1 COLOR	: FAIRLY GOOD AS YELLOWISH
5.2 FLAVOR / ODOR	: TYPICAL OF CANNED PINEAPPLE, NO OBJECTIONABLE FLAVOR / ODOR
5.3 TEXTURE	: REASONABLY FIRM
5.4 FOREIGN MATTER	: NONE (ALL EXTRANEOUS VEGETABLE MATERIALS AND ANY FOREIGN MATERIAL
	SUCH AS INSECTS, HAIR, etc ARE NOT ALLOWED).
5.5 EXTRANEOUS VEGETABLE	: MAY BE PRESENT BY OCCASIONALLY ANY OBJECTIONABLE VEGETABLE MATERIAL
MATERIAL (EVM)	REGARDLESS OF SIZE, FROM OTHER THAN THE PINEAPPLE FRUIT, WHICH IS HARMLESS.



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6. DEFECTS CAN SIZE 603X700 401X411 307X409 307X309 300X407 307X201 211X304 A2 A211 DEFECTS A2.5 A1.5(SQ) A10 A1.5 (T) A1F - CORE CONTENT (MAX; % BY D.W.) 7 - INSIGNIFICANTLY TRIMMED UNLIMITED (TRIMMED < 3 % OF UNIT) - SLIGHLY TRIMMED (MAX; SLICE/CAN) UNLIMITED (TRIMMED 3-5 % OF UNIT) - EXCESSIVELY TRIMMED(MAX; SLICE 2 /CAN) (TRIMMED > 5 % OF UNIT) - BLEMISHED (> 2 mm.)(MAX ;SLICE/CAN) 3 - SPLIT (MAX ;SLICE/CAN) 2 - MASHED (> 1/2 OF SLICE) 1 (MAX;SLICE/CAN) 7. MICROBIOLOGICAL : COMMERCIALLY STERILE, FREE FROM PATHOGENIC MICROORGANISM. 8. STORAGE CONDITION : COOL AND DRY PLACE (BELOW 25 DEGREE CELSIUS) 9. SHIPPING CONDITION : AMBIENT TEMPERATURE (25 - 35 DEGREE CELSIUS) 10. METHOD OF ANALYSIS 10.1 DRAINED WEIGHT : BASED ON AOAC METHOD 10.2 BRIX : REFRACTOMETER 10.3 pH : pH METER 10.4 ACIDITY : BASED ON AOAC METHOD 11. ADDITIONAL REQUIREMENT 11.1 PESTICIDE : SHALL COMPLY WITH THE RELEVANT CODEX STANDARDS AND REGULATION OF THE COUNTRY 11.2 HEAVY METAL : SHALL COMPLY WITH THE RELEVANT CODEX STANDARDS AND REGULATION OF THE COUNTRY