

Ref No.	3.6.2
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SPECIFICATIONS

• Physical			
		Aseptic	
Drum markings on printed sticker (additional markings on request)		<i>Produced by</i> <i>Product</i> <i>Additives</i> <i>Product Code</i> <i>Brix</i> <i>Brix/Acid Ratio</i> <i>Country of Origin</i> <i>Traceability Data</i> <i>Storage</i> <i>Fill date</i> <i>Nett weight</i> <i>Pulp</i> <i>Seal No</i> <i>Best before end date</i>	
Packaging		210 L Aseptic bags in 75 micron , blue tinted single polythene bags in approved reconditioned steel drums 1 x Polythene bag folded over. (New steel drums available on request). Conical drums available on request (80 drums per container instead of 72)	
Pack size - ° Brix (tolerance ± 1° Brix)		7.5 – 14 @20°C	
Nett Mass		185kg excluding drum (Reconditioned) 200kg excluding drum (Conical)	
Brix/Acid Ratio		Range	
Subject to seasonal variations	Feb- May	Minimum 13.0 : 1	
	Jun - Oct	8.0 - 12:9 : 1	
	Nov - Dec	Minimum 13.0 : 1	
Pulp Content (at 12.8° Brix)		% Pulp (V/V)	
Medium (red sticker)		6 - 10 %	
pH (at 12.8° Brix)			
Total Acid (Citric) (at 12.8°Brix)		3.0 – 11.0g/L (0.30 – 1.10%)	
% w/w anhydrous (at ±60°Brix)		14.0 – 51.6g/L (1.5 – 5.39 %)	
Vitamin C (at 12.8° Brix)		Above 50ppm	
Cloud Stability (at 12.8° Brix)		Stable for 24 hours	
Taste (at 12.8° Brix)		Typical pineapple flavour	
Colour (at 12.8° Brix)		Light to dark yellow colour	
Raw Material used		Cayenne pineapple (<i>Ananas comosus</i>)	
Storage		Ambient – cool storage is recommended	
Shelf Life		1 year	
Religious certification		Kosher and Halaal	
• Microbiological			
		colony forming units per ml	
Plate count		0	
Yeast count		0	
Mould count		0	
Coliform Count		0	
• Chemical			
Additives		Nil	
• Food Safety			
Legislation		Complies to Fertilizers, Farm Feeds, Agricultural Remedies & Stock Remedies Act, 1947 (Act No 36 of 1947) Complies to Regulation (EC) 852/2004 of the EC - Hygiene of Foodstuffs Complies to Council Directive 2001/112/EC - Fruit Juices & similar products intended for human consumption Complies to A.I.J.N Code of Practice for Fruit Juices Complies to PPECB (Perishable Products Export Control Board) Code of Practice	
Genetically Modified Materials		Free from genetically modified materials	
Allergen Materials		Free from allergen materials	
Heavy Metals		Complies to limits for heavy metals locally and international markets	