



MDA AGROCOT PVT. LTD. **TAKSH COLD CHAIN**

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Pineapple Puree

Origin: India

The Pineapple Puree is Manufactured from matured, fresh, finest and naturally ripened Queen Pineapple fruits. The derived Pineapple Pulp is uniform, homogeneous, smooth and has a characteristic aroma of natural Pineapple.

Organoleptic Parameters:

Color	Light Yellow
Flavor	Typical ripe Pineapple without any off flavour
Taste	Characteristics of Typical Ripe Pineapple
Appearance	Homogenous smooth, Free of any foreign matter

Physical Parameters:

Corrected Brix @ 20C	Min. 10 Brix
Acidity (% as CA)	0.45 – 0.80
pH	3.20 – 4.00
Consistency (Bostwick @ 20C)	<12.0 cm/ 30 Sec
Black Specks	NIL
Brown Specks	< 5 no per 10 Gms

Microbiological Parameters

Total Plate Count	<10 CFU per gm
Yeast/Moulds	<10 CFU per gm
Salmonella	NIL
Pathogenic bacteria	NIL
Coli forms	NIL
E-coli	NIL

Packing: Aseptic bags in Open top MS Drums. Net Content is 210 Kgs or as per your requirement.

Storage: Stored at Ambient Temperature

Shelf Life: 24 months from Date of Production

Loading: 80 drums per 20' FCL (With/Without Pallets)

Non GMO. Free from Allergens.

Contamination: Pesticides, Fungicides, Heavy Metals, Mycotoxines, Radioactivity, according to USA/Europe Standards.

JAS-ANZ



GOVT. RECOGNISED EXPORT HOUSE

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