

#12012

Rema Foods, Inc. Imported Canned Fruit Specifications

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**Label:** Bountiful Harvest

**Effective Date:** 6/18/01

**UPC Barcode Number:**

**Revision Date:** 06/01/05

**Pack Size:** 6/10

**Item Number:** 38180BH

**Product Type:** 60/65 count Choice Sliced Pineapple in Pineapple Juice.

**Product Description:** 60/65 count sliced pineapple is the product prepared from the clean, sound, properly ripened fruit consisting of uniformly cut circular slices or rings cut across the axis of the peeled, cored pineapple cylinders that have been washed and drained prior to filling into containers.

**Variety:** Smooth Cayenne or Spanish Queen

**Countries of Origin:** Thailand, Philippines, Indonesia and Malaysia

**Quality Standards:**

**Color:** The pineapple slices may be no more than slightly dull but is characteristic of properly ripened and properly processed pineapple. Variations in color shades and white radiating streaks may be present.

**Uniformity of Size and Shape:** The diameter and/or thickness of the largest slice does not exceed the diameter and/or thickness of the smallest slice by more than 3 mm. The maximum radial axis of any slice does not exceed the minimum radial axis of the same slice by more than 6 mm. The drained weight of the largest slice does not exceed the drained weight of the smallest slice by 40%.

**Defects:** Defects refer to the degree of freedom from trimmed units, blemished units, mashed units and from any other defects which detract from the appearance or edibility of the product.

- A. Broken units: Maximum of 5%, by count.
- B. Blemished units: Any surface area(s) and spot(s) which contrast strongly in color or texture with the normal pineapple tissue which are in excess of 2 mm in the longest dimension of the exposed surface of the unit. Blemishes include deep fruit eyes, fragments of shell, brown spots and bruised portions.  
Total Blemished: Maximum 12.5%, by count
- C. EVM: 0 Tolerance
- D. Trim: Maximum of 20%, by count, slight and excessive trim, provided excessive trim does not exceed 7.5%.
- E. Mashed units: Maximum 3 mashed per container

**Character:** Refers to the degree of ripeness and maturity, texture and freedom from core material.

- A. The slices are reasonably uniform in ripeness and the fruitlets are reasonably compact in structure.
- B. The slices are fairly free of porosity.
- C. Core Material: Maximum 6.5%, of drained weight.

**Flavor and Odor:** Fairly good flavor and odor. Free from any objectionable flavor or odors of any kind.

**Tartness:** The taste sensation that is biting, sharp, and sour that is characteristic for pineapple. **Slices:** The slices are not excessively tart. Not more than 1.35 grams of acid is present in 100 mL of the drained liquid 15 days after canning.

**Count:** The lot shall have an average count of 62 slices.

**Vacuum:** Minimum of 13 centimeters of Mercury (Hg)

**Brix:** 12.5 minimum

**Headspace:** 12 mm maximum

**Drained Weight:** The drained weight of the pineapple is determined by emptying the contents of the container upon a US No. 8 sieve, 12" in diameter, so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for 2 minutes. The drained weight is the weight of the pineapple and sieve minus the weight of the dry sieve.

**Drained Weight:** 1744 grams or 61.5 ounces minimum

**Ingredients:** Pineapple, pineapple juice

**Microbiological Requirements:** Product shall be commercially sterile and meet incubation test requirements.

**Shelf life:** 2 years

**Additional Requirements:**

**Country of Origin:** The country of origin must be designated.

**Packaging:** Must be approved. The item number must be on the can label and corrugated case.

**Coding:** Supplier day code must be legible and appear on each unit and the master case.

The product shall be processed and packaged in accordance with good manufacturing practices and comply with all applicable regulatory requirements.

All products must comply with the Rema Foods General Requirements for Imported canned fruit.

At the discretion of Rema Foods Quality Assurance, the product can be down graded.

**Approved by:**