

“DIADEM” - PINEAPPLE COARSE CRUSHED IN NATURAL JUICE - 24 X 20oz

PRODUCT CODE	<input checked="" type="checkbox"/> CRJ TA2 (TAKERNG) <input type="checkbox"/> CRJ VKA2 (V&K)	CAN SIZE 307x409	NORMAL LID																
PRODUCT NAME	20 OZ: Canned Pineapple coarse crushed in natural juice																		
CUSTOMER NAME	General	BRAND NAME	As customer requirement																
QUALITY OF PRODUCT																			
Drain Weight (g.)	340 (minimum)	pH	3.30 - 4.10																
Net Weight (g.)	565 (minimum)	Media	Natural juice																
Vacuum (in.Hg)	5 - 15	Brix	Natural of Pineapple juice																
%Acidity	Natural of Pineapple juice	GMOs	none																
Shelf life	24 month from production date at ambient temperature	Allergens	none																
Foreign material	none	Blemishes	Not more than 1.5% by drain weight																
Pesticide and Herbicide	According to EU Regulation	Excessive trim	Not applicable																
Flavour	Normal flavour and odour free from flavours or odours foreign to the product.																		
Color of pineapple	Normal for the varietal type, White radiating streaks may be present.																		
Texture	Reasonably good texture																		
Microbiological	<i>- Staphylococcus aureus</i> Less than 10 CFU/g. <i>- Salmonella sp.</i> Not detected/25 g. <i>- E. coli.</i> Less than 3 MPN/g.																		
Contaminants	<table border="0"> <tr> <td>- Lead (Pb)</td> <td>0.1 mg/kg.(max)</td> <td>- Arsenic (As)</td> <td>2 mg/kg.(max)</td> </tr> <tr> <td>- Tin (Sn)</td> <td>200 mg/kg.(max)</td> <td>- Zinc (Zn)</td> <td>100 mg/kg.(max)</td> </tr> <tr> <td>- Cadmium (Cd)</td> <td>0.05 mg/kg.(max)</td> <td>- Copper (Cu)</td> <td>20 mg/kg.(max)</td> </tr> <tr> <td>- Mercury (Hg.)</td> <td>0.02 mg/kg.(max)</td> <td></td> <td></td> </tr> </table>			- Lead (Pb)	0.1 mg/kg.(max)	- Arsenic (As)	2 mg/kg.(max)	- Tin (Sn)	200 mg/kg.(max)	- Zinc (Zn)	100 mg/kg.(max)	- Cadmium (Cd)	0.05 mg/kg.(max)	- Copper (Cu)	20 mg/kg.(max)	- Mercury (Hg.)	0.02 mg/kg.(max)		
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% Ingredient	Packaging																		
Pineapple 60.18%	Cantype	Tinplate steel (3P Beaded can)																	
Pineapple juice 39.82%	Body (In:Ex)	Tinplate : Tinplate																	
	End (In:Ex)	Lacquer : Lacquer																	

NUTRITIONAL INFORMATION per 100g: (as annex XV of EC/1169/2011)

Energy	167	Kcal
	40	kJ
Fat	0	g
of which saturated	0	g
of which mono-unsaturated		g
of which poly-unsaturated		g
Carbohydrates	11	g
of which sugars	10	g

of which polyols		g
of which starch		g
Fibres	<1	g
Proteins	0	g
Na	0.010	g
Salt	0.025	g
Cholesterol	0	g

Allergens

Ingredients and derivatives causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?		
	Yes	No	?	Yes	No	?
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X	
Crustaceans and products thereof		X			X	
Eggs and products thereof		X			X	
Fish and products thereof		X			X	
Peanuts and products thereof (inc. oil)		X			X	
Soybeans and products thereof (inc. lecithin)		X			X	
Milk and products thereof (inc. lactose)		X			X	
Nuts and products thereof (incl. oil)		X			X	
- Hazelnut		X			X	
- Walnut		X			X	
- Almond		X			X	
- Cashew		X			X	
- Pecan nut		X			X	
- Brazil nut		X			X	
- Pistachio nut		X			X	
- Macadamia nut		X			X	
Celery and products thereof		X			X	
Mustard and products thereof		X			X	
Sesame and products thereof (inc. oil)		X			X	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		X			X	
Lupine and products thereof		X			X	
Molluscs and products thereof		X			X	
Other allergens	Yes	No	?	Yes	No	?
Lactose		X			X	
Cocoa		X			X	
Glutamate (E620-625)		X			X	
Chicken meat		X			X	
Coriander		X			X	
Corn/maize		X			X	
Legumes		X			X	
Beef		X			X	
Pork		X			X	
Carrot		X			X	

GMO DECLARATION :

The undersigned, declares and certifies that this product is GMO free, and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance :

Contaminants: EC/1881/2006 (and amendments): setting maximum levels for certain contaminants in foodstuffs

Material coming into contact with food: EC/1935/2004 regarding packaging (and amendments) and EC/10/2011.

Allergens: EG/2006/142, & EG/41/2009: composition and labelling of foodstuffs suitable for people intolerant to gluten.

Pesticide residues: EC/396/2005, 2007/7/EG, 86/362/EEG, 90/642/EEG and their amendments.

Coating materials : BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food



DEL MONTE INTERNATIONAL GmbH

PRODUCT INFORMATION CERTIFICATE

DEL MONTE FANCY QUALITY GRADE CANNED CRUSHED PINEAPPLE IN SYRUP

PRODUCT NAME Del Monte Fancy Quality Grade Canned Crushed Pineapple in Syrup

INGREDIENTS
DECLARATION Crushed Pineapple, Clarified Pineapple Juice, Sugar

FRUIT VARIETY Smooth Cayenne

DECLARED LABEL WEIGHTS SA2
Net Weight (g) 440
Drained Weight (g) 278
Gross Weight (g) 499

°BRIX 17.0-19.0°Brix (by Refractive Index, corrected for acidity)

pH RANGE 3.1-4.0 (Natural, non regulated)

COUNTRY OF ORIGIN Kenya

ALLERGEN INFORMATION Allergen free

TYPICAL NUTRITION INFORMATION PER 100g (NET CONTENT)

Energy	301kJ/ 71kcal
Fat	0g
Of which saturates	0g
Carbohydrate	17g
Of which sugars	15g
Fibre	0.4g
Protein	0.3g
Salt	0g

STORAGE CONDITION Ambient, cool and dry, preferably not exceeding 15-20°C,
with the relative humidity ≤ 70%

SHELF-LIFE Production month plus 3 years

John van Rooyen

26th of February 2016

John van Rooyen
Regional Quality Assurance Manager