



**Technical Data Sheet**

**BIO Ananas P. (18839)**  
**ORGANIC Pineapple P. (18839)**

**PRODUCT INFORMATION**

Name	Freeze-Dried Pineapple Powder		
Botanic name	Ananas comosus	Drying method	freeze-drying
Origin	Non-EU Agriculture	Part Used	Fruit
Drying method	freeze-drying	Ingredients	fresh pineapple (7kg fresh fruit equals 1kg dried fruit powder)
Carrier	None		
Organic Certification	DE-ÖKO-013		

ITEM	SPECIFICATION	METHOD
Appearance*	bright to yellow (sometimes small brown stipples - due to fruit)	visual
Odor & Taste	Characteristic of pineapple, free of foreign taste	
Consistency	free flowing pieces	
Loss on Drying	<5 %	

\*The color may vary

NUTRITIONAL VALUES	SPECIFICATION
Nutrition	Approx. 1500 kJ/100g
carbohydrates	79,66 %
of which sugar	79,66 %
protein	2,95 %
fat	0,96 %
fiber	6,36 %

**STATEMENTS**

Food Quality and Safety	According to Reg. (EC) 178/2002
Organic production	According to Reg. (EC) 2018/848
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Preservative	Preservative Free
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria <200.000cfu/g, Yeast <5,000 cfu/g, Mold <5000 cfu/g, Coliform germs <200/g, Salmonella neg./25 g, E. Coli <3/g If the processing of the raw materials from the new harvest begins, the yeast content can be up to 10,000 KBE / g. Due to the low pH of the product, this number is reduced to the maximum number of requirements within 4-8 weeks.
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Animal Testing	No Animal Testing
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
Allergen status	No allergens requiring labeling
<b>Unintentional contact (traces) in the supply chain cannot be excluded.</b>	
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

**STORAGE AND HANDLING**

Storage	Store in a well-closed container away from moisture and direct sunlight		
Shelf life	3 years if sealed and properly stored		
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**All above information according to the manufacturer / supplier**

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