

ADVANTA (THAILAND) CO., LTD.

Head Office: 791 Moo. 6, U-Thong

Suphanburi 72160 Thailand

Tel: 66-35-551061 Fax: 66-35-551-604

PRODUCT SPECIFICATION

Date: 15 March 2017

PRODUCT DESCRIPTION : CANNED PINEAPPLE SLICES IN LIGHT SYRUP
SHELF LIFE AND STORAGE : 3 years from Production Date at Dry - Ambient Temperature
INGREDIENTS : Pineapple 58%, Sugar 16%, Citric Acid 0.40%, Water 25.6%
BRAND NAME : BIG SUN
FOR CUSTOMER : SANITEX

PACKAGING

CAN SIZE	: 30 oz (401 x 411)
CAN TYPE	Body: Plain Tinplate End: Lacquer Coating
PACKING	: 24/30 oz per carton

PHYSICAL CHARACTERISTIC

Pineapple Style	: Slice								
Dimension	<table><tr><th>Fruit Size</th><th>Thickness (mm.)</th><th>Slice Dia. (mm.)</th><th>Core Dia. (mm.)</th></tr><tr><td>70-73</td><td>9-10</td><td>65-70</td><td>25-30</td></tr></table>	Fruit Size	Thickness (mm.)	Slice Dia. (mm.)	Core Dia. (mm.)	70-73	9-10	65-70	25-30
Fruit Size	Thickness (mm.)	Slice Dia. (mm.)	Core Dia. (mm.)						
70-73	9-10	65-70	25-30						
Count per Can	: 14-16 slices/Can								
Net Weight	: min 850 g.								
Drained Weight	: min Average 490 g.								
Vacuum	: min 5 in.Hg.								
Headspace	: max 10 mm.								

CHEMICAL CHARACTERISTIC

Total Soluble Solid	: 14 - 18 B
pH	: max 4.2
Acidity	: 0.45 + 2%
TIN	: max 250 ppm.
Arsenic	: 1 mg./ kg
Copper	: Less than 0.30 ppm.
Mercury	: 0.02 mg./kg
Lead	: 0.1 mg./ kg

MICROBIOLOGICAL CHARACTERISTIC

Aciduric Spoilage Bacteria (in 1 g.)	: ND
Coliforms Bacteria (in 1 g.)	: ND
Mesophilic Flat Sour Bacteria (in 2 g.)	: ND
Thermophilic Flat Sour Bacteria (in 2 g.)	: ND
Total Plate Count (CFU/g)	: Less than 10
Yeast and Mold (CFU/g)	: Less than 10

OTHER APPEARANCE

Color	: Bright yellow
Flavor and Odor	: Fresh natural tasting of ripened, matured pineapple without any objectionable off flavor or odor that are not associated with good quality
Texture	: Reasonably firm texture and uniform in size and shape

CONTAMINANTS

Nitrate	: min 25 ppm.
---------	---------------

Approved by _____

(Quality Assurance Supervisor)