

Orchard Brands Pvt. Ltd., Wai					
Document Name	FG Specification Format				
Issue Date	01/12/2024	Version	1.00		
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FINISHED PRODUCT SPECIFICATION					
Product Name	Freeze dried Pineapple powder				
Appearance and Flavor	Characteristic dehydrated form of the fresh counterpart.				
Physical, Chemical and Microbiological Parameters					
	Parameter	Limit			
	Appearance	Dehydrated form of Pineapple.			
Physical	Colour	Light yellow			
Parameters	Taste	Characteristic sweet to slightly tangy.			
	Aroma	Concentrated Fruity aroma of fresh Pineapple.			
	Texture	Free flowing without clumps.			
	Impurities	Free from foreign matter, dirt, or insect contamination			
Chemical Parameters	Moisture content	Max - 4%			
	Brix	9 - 15°			
	Salmonella	-Absent/25 g			
Microbial	Listeria monocytogenes	Absent/25 g			
Parameters	Vibrio cholerae	Absent/25 g			
Parameters	Staphylococcus aureus	10 cfu/g			
	E. coli O157	Absent/25 g			
Labeling	 Product Name (Common / generic) Company Logo / Brand name Batch No. Date of Manufacture, date of Expiry FSSAI logo with license No. (Manufacturer/Marketed) Ingredients list Veg Logo Storage Details Quantity/Net Volume Manufacturer Name & Address Marketed by Name & Address & consumer cell no / email ID. 				
Usage	To be used as healthy drink, incorporate in cakes and muffins, use in dairy and				
Dock size	dessert, savory prod	IUCTS.			
Pack size	1kg				
Primary	•	1) Three Layer Aluminium pouches of size 10*14 inch, 14*18 inch.			
Packaging	12 microns PET (Polyethylene terephthalate): Outer Layer				
	9 microns Aluminium Foil: Middle Layer 80 microns PE-Polyethylene or polythene (Food Grade): Inner Layer which is in contact.				
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Prepared By: Quality & NPD Manager



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	with food
Secondary	Cartons boxes, 3/5/7 ply broad flute (as per required size)
Packaging	Sealing - Carton Boxes are made pilfer proof by applying printed cello tape with brand
	logo.
Tertiary	Shrink wrapping (if required)
packaging	
Storage	To be kept in properly packed condition, Store & Open in Ambient temperature (≤ 25°C) dry conditions, Keep away from direct sunlight. Keep away from strong flavoured items like chemicals, fragrance sticks, flavour etc. Storage at ambient temperature (≤ 25°C) in an environment with RH ≤ 50%. NOTE -Once opened, transfer the product to an airtight container or use it completely to maintain quality and freshness. Exposure to air, moisture, and light may affect the texture, color, and aroma.
Packing Instructions	This product has been nitrogen flushed to maintain freshness, prevent oxidation, and extend shelf life. Please ensure the package is sealed tightly after each use to retain quality. NOTE: Silica gel packets are included in the packing to control moisture and maintain the product freshness. Do not consume.
Shelf Life	Maximum 12 months at ambient temperature from the date of manufacture

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Checked by Verified by