	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.73
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Honeyberry freeze-dried pineapple tidbits are made of 100 % ripe, fresh frozen, pineapple segments. By means of the gentle freeze-drying technology the natural character of the fruit as well as the typical taste, colour, structure and nutritional and physiological values are maintained, without adding any preservatives or colours. The product is metal detected (Fe: 0,8 mm, Non-Fe: 1,2 mm, Stainless: 1,6 mm, Al.: 1,0mm) and is manual sorted to avoid foreign bodies.

Microbial

Total plate count <100.000/g
 Yeasts <5.000/g
 Moulds <5.000/g
 E.coli <10/g*
 Salmonella neg./25 g*

*Monitoring once per year from raw material

Ingredients: Pineapple (worldwide , typically Costa Rica)

-additional origins are possible-

Moisture <5 %

Nutritional value ca. 1459kJ/ 350 Kcal

Available carbohydrates 80.4 g

Thereof sugar 50.6 g

Protein 2.6 g

Fat 1.3 g

Saturated fat 0,1 g

Total dietary fibre 6,4 g

Sodium 0,01 g

Salt 0,02 g

Minerals 2,5 g

Org. Acids 4,6 g

Ca.5-6 kg fresh mango pieces per kg freeze-dried Pineapple

Aroma typical for pineapple, free from off-flavours

Taste characteristic for pineapple, free from foreign taste

Texture free-flowing pieces


Color light yellow- yellow

Glass Absent

Metal Absent > Fe: 0,8 mm; Non-Fe: 1,2 mm;

Plastic Absent

Extraneous plant material Max. 10 pieces per 10 kg

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Foreign materials None (Target) Limits below

Stainless: 1,6 mm, Al.: 1,0mm

Product Specification

The actual caloric value and nutritional content may deviate from the declared values due to natural and production-related or processing-related fluctuations (acc. to Regulation (EU) 1169/2011 Art. 31).

1 year at cool and dry storage (max. 20°C, max. 65% relative humidity) in original packaging.

Pineapple tidbits is neither wholly nor partly manufactured from genetically modified organisms.

Pineapple tidbits does not contain any ingredients, including foodstuff, additives, primary products, raw material, processing aids or any other substances which are wholly or partly manufactured from genetically modified organisms. No primary products / basic material / raw material used for any of the ingredients in mangos are wholly or partly manufactured from genetically modified organisms.

Mango or any of its ingredients does not contain DNA or protein from genetic modification.

Mango or any of its ingredients is according to Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22.09.2003 on genetically modified food and feed and to Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC and has therefore not to be labeled GMO.

Pineapple tidbits does not contain allergens or ingredients with allergen potential according EU regulation 2011/1169 and ALBA List. Milk and lactose are used on site in a different line. The risk of cross contamination is under control and verified by analysis. Due to this we consider labelling "traces of" is not necessary.

The product and the packaging comply with the currently applicable food law regulations of European Union Law. We recommend that our customers check the provided labelling information for compliance with local legislation in order to ensure proper labelling of the product.

The products processed by Honeyberry does not contain foreign materials, which can be removed by means of process of technology. Our processing lines are equipped with magnets, metal detectors (see detection limits), partial sieves and manual sorting. Despite careful sorting, the 100% absence of natural or harvesting foreign bodies, cannot always be guaranteed. Our raw material suppliers are all subject to a strict HACCP concept to keep foreign bodies to a minimum.

The product has not been subjected to ionising radiation.

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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