

## Product Specification

|  |   |
|--|---|
| <b>Product:</b>                          | BR Pineapple 50% 2,00SI   |
| <b>Item number:</b>                      | 2723  |
| <b>Legal Name:</b>                       | Pineapple Nectar with sugar and sweeteners and vitamin C. Fruit content: minimum 50% pineapple juice from concentrate.          |
| <b>Packaging:</b>                        | 2,000 L PKL   |
| <b>Shelf Life:</b>                       | 12 Month  |
| <b>Transport and storage conditions:</b> | Room temperature  |
| <b>Ingredients:</b>                      | Ingredients: pineapple juice from concentrate, water, sugar, acid: citric acid; vitamin C, sweeteners: aspartame, acesulfame K. |
| <b>Preservatives:</b>                    | without preservatives   |
| <b>Additional Product Properties:</b>    | Vegetarian  |

### Nutritional Values:

100 ml of the product contains in average

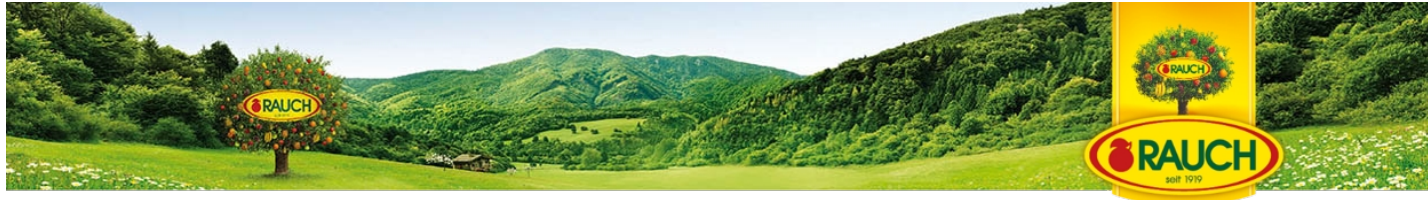
|                    |         |           |
|--------------------|---------|-----------|
| energy             | 176 kJ  |           |
|                    | 42 kcal |           |
| fat                | <0,1 g  |           |
| of which saturates | <0,1 g  |           |
| carbohydrates      | 9,6 g   |           |
| of which sugars    | 9,6 g   |           |
| protein            | 0,2 g   |           |
| salt               | 0,003 g |           |
| vitamin C          | 12 mg   | NRV: 15 % |

### Specification values:

|                          | Target | Min    | Max    | Unit    |
|--------------------------|--------|--------|--------|---------|
| RELATIVE DENSITY D 20/20 | 1,0400 | 1,0397 | 1,0403 | d 20/20 |
| WEIGHT %                 | 9,97   | 9,89   | 10,04  | W/W%    |
| TITRABLE ACIDS (mmol/l)  | 73,30  | 69,30  | 77,30  | mmol/l  |
| PH-VALUE                 | 3,55   | 3,35   | 3,75   |         |

### Microbiology:

|            |                 |          |
|------------|-----------------|----------|
| Bacteria   | not detectable* | cfu/ml   |
| Yeast      | not detectable* | cfu/ml   |
| Moulds     | not detectable* | cfu/ml   |
| Pathogenes | not detectable* | cfu/25ml |



**\*incubation on OFS Agar at pH4,8 +/-0,2**

- Heavy Metals:** The heavy metals found in the used raw materials are within the limit values of the AIJN Code of Practice.
- Pesticides:** All used raw materials are according to regulation EU/2005/396 concerning the maximum residue levels of pesticides in or on food and feed and regulation EU/414/1991 in their relevant versions.
- Allergens:** The product is free of allergens according to regulation EU/1169/2011 Annex II in its relevant version.
- Ionizing Radiation:** Neither the product nor the used raw materials were exposed to ionizing radiation.
- GMO Status/ Novel Food:** The product is not subject to the labelling regulations of the Novel Food act EU/258/1997 in its relevant version. The product has neither to be labelled according to the current EU regulation on genetically modified food and feed (EU/1829/2003, EU/1830/2003) in its relevant version nor according to any other food concerning current legislation about genetic modified foodstuffs.
- Legal Status Product:** The product is in accordance with the relevant food regulations of Austria and the European Union as well as the relevant chapters of the WHO Codex Alimentarius and the AIJN Code of Practice in their relevant versions.
- Legal Status Packaging:** Product packing resp. transport vessels are in accordance with the relevant legal regulations of Austria and the European Union in its relevant version. (e.g. 1169/2011/EG, 45/2007/EG, 10/2011/EG, 211/1976/EG, 282/2008/EG, 372/2007/EG, 450/2009/EG, 1895/2005/EG, 1935/2004/EG)
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"We refer to our General Terms and Conditions of Sale and Delivery set forth in <http://www.rauch.cc/>."



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