



Technical Data Sheet

**BIO Ananas P. (18791)
ORGANIC Pineapple P. (18791)**

PRODUCT INFORMATION

Name	Organic Pineapple powder
Product ID	27272
Latin name	Ananas comosus (L.) Merr.
Part Used	Fruit
Origin	non-EU agriculture (Ghana)
Organic Certification	DE-ÖKO-013
Drying process	Vacuum dried

ITEM	SPECIFICATION	NUTRITIONAL VALUES	PER 100g
Appearance*	Yellow to cream white powder	Energy	354 kcal / 1,482KJ
Odor & Taste	Fresh, sweet, like pineapple	Protein	3g
Moisture	<8%	Carbohydrates	80g
Particel size	95% < 700µm	of which sugar	80g
*The color may vary			
		Fat	1g
		of which saturated fatty acids	0g
		Fiber	6g
		Sodium	- mg
		Salt	-g

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
Microbiology	Bacterial Count: TAMC-Bacteria <10,000 cfu/g, Molds <500,000 cfu/g, Salmonella negative/125g, E. Coli <100 cfu/g, S. Aureus <1,000 cfu/g, B. cereus <10,000 cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011, but possible traces may occur : Nuts (Almond) <15mg, Celery and products thereof <15mg, Mustard and products thereof <15mg. Also in same production line are: Cereals containing gluten and products thereof, Nuts (Almonds) and products thereof; Used in factory is Soy beans and products thereof

Unintentional contact (traces) in the supply chain cannot be excluded.

Nanomaterials	Absent According to Reg. (EC) 1169/2011
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 (<65%) and direct sunlight
Shelf Life	2 years if sealed and properly stored
Document status template	24.03.2025
Issue date	10.11.2025

All above information according to the manufacturer / supplier

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