Freeze Dried Products - Specifications

Product	Freeze Dried Pineapple	Freeze Dried Strawberry	Freeze Dried Pear	Freeze Dried Papaya	Freeze Dried Mango	Freeze Dried Kiwi	Freeze Dried Grapes	Freeze Dried Apple
Parameters								
Color	Yellow	Red, keep the original various color and lustre	White, keep the original various color and lustre	Red, keep the original various color and lustre	Yellow, keep the original various color and lustre	Green, keep the original various color and lustre	White, keep the original various color and lustre	White, keep the original various color and lustre
Taste	Pineapple special pure taste	Strawberry special pure taste	Pear special pure taste	Papaya special pure taste	Mango special pure taste	Kiwi special pure taste	Grapes special pure taste	Apple special pure taste
Aroma	Pure fragrance of pineapple	Pure fragrance of strawberry	Pure fragrance of pear	Pure fragrance of papaya	Pure fragrance of mango	Pure fragrance of kiwi	Pure fragrance of grapes	Pure fragrance of apple
Morphology	10x10mm dices	5-7mm/slice, 5*5mm/cube, 60-80mesh powder	5-7mm/slice, 5*5mm/cube,60-80mesh powder	5-7mm/slice, 5*5mm/cube,60-80mesh powder	5-7mm/slice, 5*5mm/cube, 60-80mesh powder	5-7mm/slice, 5*5mm/cube,60-80mesh powder	Whole,60-80mesh powder	5-7mm/slice, 5*5mm/cube, 60-80mesh powder
Impurities	No visible external impurities	No visible external impurities	No visible external impurities	No visible external impurities	No visible external impurities	No visible external impurities	No visible external impurities	No visible external impurities
Moisture	86% in fresh pineapple 4% in freeze dried pineapple.	≤ 5.0%	≤ 5.0%	≤ 5.0%	≤ 5.0%	≤ 5.0%	≤ 5.0%	≤ 5.0%
		GB5009.3	GB5009.3	GB5009.3	GB5009.3	GB5009.3	GB5009.3	GB5009.3
TPC	≤ 15000 cfu/g	≤ 15000 cfu / g	≤ 15000 cfu / g	≤ 15000 cfu/g	≤ 15000 cfu/g	≤ 15000 cfu/g	≤ 15000 cfu/g	≤ 15000 cfu/g
		GB4789.2	GB4789.2	GB4789.2	GB4789.2	GB4789.2	GB4789.2	GB4789.2
Coliforms	≤ 30 MPN/100g	≤ 30 MPN / 100g	≤ 30 MPN / 100g	≤ 30 MPN/100g	≤ 30 MPN/100g	≤ 30 MPN/100g	≤ 30 MPN/100g	≤ 30 MPN/100g
		GB4789.3	GB4789.3	GB4789.3	GB4789.3	GB4789.3	GB4789.3	GB4789.3
Pathogenic	NO	NO	NO	NO	NO	NO	NO	NO
		GB4789.4 and GB4789.10	GB4789.4 and GB4789.10	GB4789.4 and GB4789.10	GB4789.4 and GB4789.10	GB4789.4 and GB4789.10	GB4789.4 and GB4789.10	GB4789.4 and GB4789.10
Impurity	No visible external impurities	No visible external impurities	No visible external impurities	No visible external impurities	No visible external impurities	No visible external impurities	No visible external impurities	No visible external impurities
Packing	Large packing, two layer PE bag, hot sealing closely, carton not nailing 25gm Retail pack Primary PET,Aluminium, Poly pack Seconday corrugated Box	Large packing, two layer PE bag, hot sealing closely, carton not nailing	Large packing, two layer PE bag, hot sealing closely, carton not nailing	Large packing, two layer PE bag, hot sealing closely, carton not nailing	Large packing, two layer PE bag, hot sealing closely, carton not nailing	Large packing, two layer PE bag, hot sealing closely, carton not nailing	Large packing, two layer PE bag, hot sealing closely, carton not nailing	Large packing, two layer PE bag, hot sealing closely, carton not nailing
Storage	Moisture proof, Airtight and Shady place.	Moisture proof, Airtight and Shady place.	Moisture proof, Airtight and Shady place.	Moisture proof, Airtight and Shady place.	Moisture proof, Airtight and Shady place.	Moisture proof, Airtight and Shady place.	Moisture proof, Airtight and Shady place.	Moisture proof, Airtight and Shady place.
Shelf life	1 year	1 year	1 year	1 year	1 year	1 year	1 year	1 year