



## **Pineapple NFC**

Variety	Smooth Cayenne
Brix corrected	12.8 – 15.5
Acidity (% as anhydrous citric acid)	0.5 – 0.7
Ratio	20 - 25
pH	3.5 – 3.85
Crude fibre	12 – 18%
Colour	Yellow
Flavour and Aroma	Typical of fresh pineapples
Texture smooth	Visual inspection. No foreign matters

## **Microbiological**

Total plate count	(CFU/GM Max) 20
Yeast per gm (Maximum)	Absent
Mould per gm (Maximum)	Absent
Packing	195 kg aseptic bag in steel drum

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