



Product Specification Sheet

Product Name:

FRESH PINEAPPLE FLAVOR 6500

Product Description:

Florida Worldwide Citrus Fresh Pineapple 6500 consists of high levels of the bouquet and fresh flavor characteristics of fresh and well ripened pineapple juice. This flavor is produced by using the latest flavor recovery techniques under the most stringent quality control guidelines. Optimum quality is achieved through precise blending and processing procedures. This natural flavor is FTNF and complies with Regulation 1334/2008/EU.

Suggested Usage:

Fresh Pineapple Flavor is water soluble and is well suited for boosting the flavor and aroma profile of pineapple juices, nectars and fruit juice drinks. Other applications include yogurts, ice creams, sherbets and specialty products such as still and carbonated flavored waters. The recommended dosage range depends on the original flavor strength of the pineapple juice product. A normal dosage would be **0.5ml - 1.5ml/Liter of ready to drink juice product.**

Typical Analysis:

Specific Gravity (20°C)	0.996 - 0.985
Alcohol	2.8% - 3.5%
Refractive Index (20°C)	1.33
Flavor and Aroma	Fresh pineapple juice
Appearance/Color	Clear liquid/colorless

Packaging:

Florida Worldwide Citrus' flavors are packed in an inert atmosphere in tight head epoxy lined containers. 5 U.S. Gallon steel containers (18 kg net weight). 5 US Gallon (NRC-90/UN) plastic containers with flex spout are also available.

Storage Information:

Fresh Pineapple Flavor 6500 may be stored at 3 - 5° C for 12 months. Open containers should be used forthwith or sparged with inert gas and used within one month.

Tariff Code:

3302-1040-00

Mixtures & Aromas

We can not anticipate all conditions under which this information and our products may be used. Users are advised to make their own tests to determine the safety and suitability of each such product for their own purposes. Any recommendations or suggestions are made without warranty or guarantee, since the conditions of use are beyond our control. We make no warranty that the use of our products or this information, alone or in combination with other products, is not an infringement of any patent of any country.