

F19 DRIED PINEAPPLE RINGS



Nutrition Facts

Serving Size about 2 rings (40g)

Amount Per Serving

Calories 140 **Cals. From Fat** 0

% Daily Value**

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 35 mg 2%

Total Carbohydrate 35 g 13%

Dietary Fiber 1 g 4%

Sugars 26 g

Protein 0 g

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 4%

**Percent Daily Values are based on a 2,000

Calorie diet. Your daily values may be higher

or lower depending on your calorie needs.

	CALORIES	2000	2500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories Per Gram:

Fat 9 * Carbohydrate 4 * Protein 4

Source of Nutritional Information

Nutritional information was gathered from our fruit suppliers.

Ingredients

Pineapple, sugar, citric acid.

Handling And Storage

Store in a dry, cool place.

Points Of Interest

Our dried Pineapple Rings deliver a sweet, mildly tart taste and moist, chewy texture. They're picked golden ripe then peeled, sliced, sweetened and mechanically dried for a delicious, tropical treat.

- Light golden yellow
- Strong sweet flavor
- Cut into rings approximately 2 to 3-1/4 inches in diameter
- Contains sulfites

Suggested Uses

- Top off hot or cold cereals
- Stir into yogurt
- Use to garnish pineapple-infused vodka or bourbon drinks
- Rehydrate and use in fruit pies, tarts and sauces
- Add to ice cream or sorbet for textural contrast

Basic Preparation

Ready to use. No preparation necessary. To rehydrate, pour boiling water over fruit and let sit, covered, for 5 to 10 minutes. Drain well before using.

Recipe

Individual Pineapple Upside Cakes

- 10 pineapple rings
- 1/2 cup dark rum
- 12 tablespoons unsalted butter, at room temperature, divided
- 1/2 cup brown sugar
- 1/2 cup plus 2 tablespoons granulated sugar
- 1 1/2 cup cake flour
- 2 teaspoons baking powder
- 1/2 teaspoons pure vanilla extract
- 2 large eggs
- 1 tablespoon plus 1 teaspoon milk
- 10 maraschino cherries
- 2 pinch sea salt

Soak the pineapple rings in the rum; using a zip bag and squeezing out the air works well. Set this aside for at least 1 hour at room temperature, and no more than 3 hours.

Heat an oven to 400° F

Remove the pineapple rings and pour the rum into a bowl. To the bowl add 4 tablespoons of softened butter and whisk to combine, add the brown sugar and whisk to make a paste. Spread this paste evenly onto the bottom of 10 soufflé cups, ramekins 2"-3" wide, or a muffin pan will work.

Sift together the flour and baking powder.

In the bowl of a stand mixer add the remaining butter and 1/2 cup of granulated sugar. Beat this on medium until it is fluffy and light. Alternate adding 1 egg with the vanilla and milk, stopping after each addition to scrape down the sides of the bowl. Add the flour in 3 batches, also scraping down the bowl after each addition.

Place the pineapple rings on top of the brown sugar-butter mixture in each dish. Add a maraschino cherry in the center and a tiny pinch of salt. Line the batter filled dishes on a sheet pan and refrigerate for 10 minutes.

* Nutritional Information May Vary Due To Growing Conditions, Seed Stock, And Frequency Of Nutritional Testing

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GachoGourmet 17401 TRITON SCHERTZ TX 78154

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F19 DRIED PINEAPPLE RINGS

Bake on the center rack for 15. Turn the pan 180° and continue baking for 10-15 minutes or until a toothpick inserted comes out clean.

Cool the cakes on a rack for 10 minutes. Lightly run a knife around the outside of the cake and turn the dish over onto a plate.

Makes 10 cakes

Pineapple upside down cake is classic American. Making individual sized cakes is made so much easier with our dried pineapple rings. The end results yield a caramelized, tender piece of pineapple without over wetting the cake.

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Product: F19 Product Name: Dried Pineapple Rings

Description: Pineapple is named as such because of its resemblance to a pine cone. Dried pineapple, like the fresh fruit, has a sweet mildly tart taste.

Physical Properties

Appearance	Natural yellow color.	
Size	Approx. Greater than 5cm in diameter. Approx. 0.6 - 1.3cm thick.	
Broken pieces	Maximum: 10 %	Method: 100g sample is tested for the total % of broken pieces.

Organoleptic Properties

Flavor	Typical of pineapples.
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Chemical Properties

Moisture	Maximum: 15 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	Minimum 12 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any

This specification represents all package configurations for this product.

Microbiological analysis available only upon request. Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries.



Confidential and Proprietary

Product : F19

Product Name: Dried Pineapple Rings

	artificial, synthetic or natural identical additives.
GMO Status	This product does not contain genetically engineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

This specification represents all package configurations for this product .

Microbiological analysis available only upon request. Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries.

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