



# Marketing Specification Sheet

Reviewed Q2FY22

## PINEAPPLE FIBER POWDER (PFP)

<b>Product HS Code</b>	<b>Ingredients</b>
2106.90.99	100% Natural, No-Added Chemical and Preservative Pineapple Pomace
<b>Description</b>	<b>Key Benefits and Claims</b>
The DSI pineapple fiber powder is produced through environmentally friendly methods such as conventional drying and milling. The versatility of this ingredient is attributed to its neutral taste, and its nutritional benefits make it easy to deploy in various applications in the Food and Health Supplements sectors.	<ul style="list-style-type: none"> <li>• Non-GMO and No Animal Testing</li> <li>• Rich Source of Dietary Fiber (&gt;65%)</li> <li>• Rich in Minerals (Potassium and magnesium)</li> <li>• Versatile ingredient due to its clean tasting profile*</li> <li>• Acts as a texturizer in food products*</li> </ul>
	*Secondary research claims

<b>Nutritional Facts</b>	<b>Product Functionality</b>																										
<p style="text-align: center;"><b>Nutrition Facts</b></p> <table border="1"> <thead> <tr> <th>Amount</th> <th>Per 100g</th> </tr> </thead> <tbody> <tr> <td><b>Calories</b></td> <td><b>100 kcal</b></td> </tr> <tr> <td><b>Total Fat</b></td> <td><b>1.3 g</b></td> </tr> <tr> <td><b>Sodium</b></td> <td><b>3.97 mg</b></td> </tr> <tr> <td><b>Total Carbohydrates</b></td> <td><b>87.15 g</b></td> </tr> <tr> <td>Dietary Fiber</td> <td><b>69.1g</b></td> </tr> <tr> <td>Sugars</td> <td><b>8.9 g</b></td> </tr> <tr> <td><b>Protein</b></td> <td><b>4.04 g</b></td> </tr> <tr> <td><b>Calcium</b></td> <td><b>111 mg</b></td> </tr> <tr> <td><b>Iron</b></td> <td><b>105 mg</b></td> </tr> <tr> <td><b>Magnesium</b></td> <td><b>49.7 mg</b></td> </tr> <tr> <td><b>Phosphorus</b></td> <td><b>63.0 mg</b></td> </tr> <tr> <td><b>Potassium</b></td> <td><b>652 mg</b></td> </tr> </tbody> </table> <p>*Amount slightly varies depend on different product batch</p> <p><b>Shelf Life:</b> 18 months (to be updated)</p> <p><b>Packaging Style:</b> 20kg (2x10kg, aluminum bag, in regular slotted carton)</p>	Amount	Per 100g	<b>Calories</b>	<b>100 kcal</b>	<b>Total Fat</b>	<b>1.3 g</b>	<b>Sodium</b>	<b>3.97 mg</b>	<b>Total Carbohydrates</b>	<b>87.15 g</b>	Dietary Fiber	<b>69.1g</b>	Sugars	<b>8.9 g</b>	<b>Protein</b>	<b>4.04 g</b>	<b>Calcium</b>	<b>111 mg</b>	<b>Iron</b>	<b>105 mg</b>	<b>Magnesium</b>	<b>49.7 mg</b>	<b>Phosphorus</b>	<b>63.0 mg</b>	<b>Potassium</b>	<b>652 mg</b>	<p><b>Dosage:</b> Up to 10% PFP</p> <p><b>Fiber Claims Calculation:</b> Product: Product XYZ (per serving, g) PFP Dosage (y): (y*grams) * % PFP fiber = &gt;4g *% PFP fiber can be found in COA</p> <p style="text-align: center;"><b>Case study</b></p> <p>Objective: To claim rich in fiber in SG (&gt;4g per serving) Ingredient: PFP (70% fiber) Product: Bread (per serving=40g) PFP Dosage: 6g PFP *0.7 =4.2g =(10%w/w)</p>
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	<b>Key Characteristics</b>																										
	<p><b>Solubility:</b> Low <b>pH value:</b> &lt; 4.0 <b>Water Holding Capacity:</b> 3.88 g/g <b>Oil Holding Capacity:</b> 1.22 ml/g</p>																										

Application	Examples	Function
Bakery	Breads; muffin; cookies; biscuits	Base flour; fiber-enrichment; texture
Infant And Toddler	Extruded puffs; biscuits; crackers; bars	Texture; mild flavour; slight sweetening; Nutritional enrichment
Snacks	Extruded puffs; Rock buns	Texture; mild flavour; Slight sweetening; Nutritional enrichment

**Noted by:**

Maurice S. Matapaja, New Product Development Lead