# **Technical Data Sheets for Dehydrated Fruits**

#### TECHNICAL DATA SHEET FOR DEHYDRATED PINEAPPLE

#### **Product Name**

Product: Dehydrated PineapplePresentation: Pieces, rings, or slices

#### **Product Characteristics**

- **Description:** Fresh, carefully selected pineapple dehydrated at low temperature to preserve its flavor, color, and nutrients.
- Color: Golden yellow, typical of ripe pineapple.
- **Flavor**: Sweet with a slightly acidic taste, concentrated due to the dehydration process.
- Texture: Crunchy and fibrous, depending on the thickness of the cut.
- Cut Size: Slices or pieces (approximately 2x2 cm).

## Ingredients

- Main Ingredients: Fresh Pineapple (Ananas comosus).
- · Additives or preservatives: None.

# Nutritional Composition (Per 100g)

Nutrient	Quantity
Energy	355 kcal
Proteins	2.2 g
Total Fat	1.3 g
- Saturated Fat	0.1 g
Carbohydrates	84 g
- Sugars	75 g
Fiber	5 g
Salt	0.1 g
Vitamins and Minerals	
- Vitamin C	48 mg
- Potassium	280 mg
- Calcium	30 mg
- Magnesium	30 mg

## **Dehydration Method**

- **Process Used:** Dehydration using hot air at a low temperature.
- **Dehydration Temperature:** 50-60°C.
- Process Duration: 8-12 hours depending on the cut thickness.

## Storage

- **Storage Conditions:** Store in a cool, dry place, away from direct sunlight.
- Shelf Life: 12 months.
- Recommended Temperature: Between 5°C and 25°C.

#### Certifications and Standards

- Quality Certifications: (e.g., ISO 9001, ISO 22000, HACCP)
- Food Safety and Health Standards: Complies with local and international standards for dehydrated food products.

## Origin and Manufacturing

- Product Origin: Costa Rica.
- Manufacturer: Eco Export Costa Rica
- Manufacturer's Contact Information: San Carlos, +506 86722741. gerencia@ecoexportcr.com

## Properties and Benefits

- Health Benefits:
  - o High in fiber, promoting good digestion.
  - o Rich in vitamins C and A, supporting the immune system.
  - o Provides natural energy, ideal for healthy snacking.
  - o Free from artificial preservatives and additives.

#### Instructions for Use

- **How to Consume:** Eat directly as a snack, or add to smoothies, cereals, yogurt, salads, granola, or use in baking recipes.
- Precautions: Avoid consumption if allergic to any of these fruits.



#### TECHNICAL DATA SHEET FOR DEHYDRATED BANANA

#### **Product Name**

• **Product:** Dehydrated Banana

• **Presentation:** In pieces, chips, or slices.

#### **Product Characteristics**

- **Description:** Ripe bananas, dehydrated to preserve their natural flavor, texture, and nutrients.
- Color: Golden yellow to light brown, depending on the process.
- Flavor: Naturally sweet with a mild flavor.
- **Texture:** Crunchy or slightly fibrous, depending on the thickness of the cut.
- Cut Size: Slices approximately 3-4 mm thick, small pieces.

## Ingredients

- Main Ingredients: Ripe Banana (Musa spp.).
- Additives or preservatives: None.

# Nutritional Composition (Per 100g)

Nutrient	Quantity
Energy	350 kcal
Proteins	3.0 g
Total Fat	1.0 g
- Saturated Fat	0.1 g
Carbohydrates	88 g
- Sugars	75 g
Fiber	6 g
Salt	0.1 g
Vitamins and Minerals	
- Vitamin C	12 mg
- Potassium	450 mg
- Calcium	25 mg
- Magnesium	40 mg

### **Dehydration Method**

- Process Used: Dehydration using hot air or sun drying.
- **Dehydration Temperature:** 50-60°C.
- Process Duration: 10-14 hours.

## Storage

- **Storage Conditions:** Store in a cool, dry place, away from moisture.
- Shelf Life: 12 months if stored properly.
- Recommended Temperature: Between 5°C and 25°C.

#### Certifications and Standards

- Quality Certifications: (e.g., ISO 9001, ISO 22000, HACCP)
- Food Safety and Health Standards: Complies with local and international standards for dehydrated food products.

## Origin and Manufacturing

- Product Origin: Costa Rica.
- Manufacturer: Eco Export Costa Rica
- **Manufacturer's Contact Information:** San Carlos, +506 86722741. gerencia@ecoexportcr.com

## Properties and Benefits

- Health Benefits:
  - o High in fiber, promoting good digestion
  - o Rich in vitamins C and A, supporting the immune system.
  - o Provides natural energy, ideal for healthy snacking.
  - o Free from artificial preservatives and additives.

## Instructions for Use

- **How to Consume:** Eat directly as a snack, or add to smoothies, cereals, yogurt, salads, granola, or use in baking recipes.
- Precautions: Avoid consumption if allergic to any of these fruits.



#### TECHNICAL DATA SHEET FOR DEHYDRATED PAPAYA

#### **Product Name**

• Product: Dehydrated Papaya

• Presentation: In pieces, cubes, or slices.

#### **Product Characteristics**

• **Description:** Fresh papaya, dehydrated to preserve its natural flavor, color, and nutritional properties.

• **Color:** Bright orange to soft orange.

• **Flavor:** Sweet with a slight tanginess.

• **Texture:** Slightly fibrous, crunchy or chewy depending on the thickness.

• Cut Size: Cubes or slices approximately 2x2 cm.

## Ingredients

• Main Ingredients: Fresh Papaya (Carica papaya).

· Additives or preservatives: None.

## Nutritional Composition (Per 100g)

Nutrient	Quantity
Energy	330 kcal
Proteins	3.2 g
Total Fat	0.8 g
- Saturated Fat	0.1 g
Carbohydrates	84 g
- Sugars	70 g
Fiber	4 g
Salt	0.1 g
Vitamins and Minerals	ucA /
- Vitamin C	60 mg
- Potassium	290 mg
- Calcium	28 mg
- Magnesium	35 mg

## **Dehydration Method**

- **Process Used:** Dehydration using hot air or low-temperature drying.
- Dehydration Temperature: 50-60°C.
- Process Duration: 10-14 horas.

#### Storage

- **Storage Conditions:** Store in a cool, dry place, away from moisture and sunlight.
- Shelf Life: 12 months.
- Recommended Temperature: Between 5°C and 25°C.

#### Certifications and Standards

- Quality Certifications: (e.g., ISO 9001, ISO 22000, HACCP)
- Food Safety and Health Standards: Complies with local and international standards for dehydrated food products.

## Origin and Manufacturing

- Product Origin: Costa Rica.
- Manufacturer: Eco Export Costa Rica
- Manufacturer's Contact Information: San Carlos, +506 86722741.
  gerencia@ecoexportcr.com

## Properties and Benefits

- Health Benefits:
  - o High in fiber, promoting good digestion.
  - o Rich in vitamins C and A, supporting the immune system.
  - o Provides natural energy, ideal for healthy snacking.
  - o Free from artificial preservatives and additives.

#### Instructions for Use

- **How to Consume:** Eat directly as a snack, or add to smoothies, cereals, yogurt, salads, granola, or use in baking recipes.
- Precautions: Avoid consumption if allergic to any of these fruits.