



PRODUCT SPECIFICATION SHEET

REVIEW No. 9 / January - 2016

BANANA PUREE LOW ACIDITY SEEDLESS

CODE

BPNS

- B** = banana
- P** = puree
- N** = natural or low acidity
- NS** = seedless

INGREDIENTS

- Fresh Bananas** 99.98%
- Ascorbic Acid** 0.02%

GENERAL SPECIFICATION

Banana Puree, is elaborated with fresh bananas of varieties developed in Ecuador (Cavendish), the bananas are selected and ripened; the process includes cleaning of the fruit, peeled, crushed, deseeded, homogenized and thermal process, cooled, aseptic filled and packed.

Our product is processed packed and transported under strict sanitary conditions and accordance with good manufacturing practices.

APPLICATION

This product is gently appreciated for foods industries for use in dietetic aliments, pasty ice cream, jams and instant desserts, etc.

LABEL

All the packing are labeled with the follow information:

- Company name
- Address company
- Distributor
- Product name
- Lote code
- Product code
- Ingredients
- Net weight
- Gross weight
- Elaboration date
- Expiration date.
- Number of the unit
- Contract number
- Origin country
- Certifications logos
- Storage conditions

ORGANOLEPTIC CHARACTERISTICS

Parameter	Description
Color	Cream
Odor	Characteristic ripe bananas, sweet. Free of foreign odors.
Flavor	Characteristic ripe bananas, sweet. Free of strange taste.
Texture	Pasty, viscous.

CHEMICAL AND PHYSICAL PARAMETERS

Parameter	Values
Acidity (% citric acid)	0.30 - 0.45
Ascorbic acid (mg/100g)	< 30
Soluble solids (°Brix)	21 - 25
PH	4.6 - 5.0
Consistency to 20°C (cm / 30 seg)	3 - 9
Density (g/ml)	1.09
Seeds x 100g	0 - 3
Impurities x 100g	0 - 10

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Values
Mesophilic aerobic (cfu / g)	10 (*)
Termophilic aerobic (cfu / g)	< 10
Mesophilic anaerobic (cfu / g)	< 10
¹ Enterobacteriaceae (cfu / g)	< 10
¹ Total coliforms (cfu / g)	< 10
¹ Escherichia coli (cfu / g)	< 10
Staphilococcus aureus (cfu / g)	< 10
Yeast & Mold (cfu / g)	10 (*)
Alicyclobacillus acidoterrestis (Tab / 10 g)	< 10

< 10 = absence in dilution 1:10
¹ Employed Petrifilm method
 (*) = NTE INEN 2 337:2008



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PACKING

Our Banana Puree is packed in aseptic bag of capacity:

- 5 Gl. within carton box (20.45 Kg net weight)
- 55 Gl. within carton box (230 Kg. net weight)
- 60 Gl. within conical metal drums (250 Kg. net weight)
- 220 Gl. within bins (1.000 Kg. net weight)

CONTAINER FCL 20"

- 900 carton box with bags of 5 Gl. (18.405 Kg. net weight)
- 80 carton box with bags of 55 Gl. (18.400 Kg. net weight)
- 80 conical or cylindrical metal drums with bags of 55 Gl (18.400 Kg. net weight)
- 80 conical metal drums with bags of 60 Gl. (20.000 Kg. net weight)
- 20 Bins with bags of 225 Gl. (20.000 Kg. net weight)

STORAGE CONDITION AND LIFE AVERAGE

The life average duration is 12 months in areas with suitable conditions of temperature between 22°C to 32°C. and in its original packaging. Use contents immediately upon opening.

It is recommended not to store below 12°C to avoid the possible separation of liquid (syneresis) and dimming. Do not freeze, to facilitate the pumping and handling.

TRANSPORTATION

The shipping container is subject to inspection and approval upon arrival at the prior to loading. This inspection is to ensure that the container is cleared, and free of odor, infestation, foreign material, or anything that may cause a degradation of the product quality.

CERTIFICATIONS (available upon request)

- Kosher certification.
- Certification for Organic production
- HACCP Certification



EC-BIO-141
Agriculture of Ecuador



Certified by:
Kiwa BCS ÖKO Garantie GmbH



KOSHER PARVE



INSPECTORATE